

artevino Magazine

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**"Aduriz,
the gastronomic
theorem"**

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Villacreces, a strong commitment to wine tourism

Though missing from the Dictionary of Spanish Language of the Royal Spanish Academy, the definition of wine tourism would be: "A kind of tourist trip based on travelling to wine-producing areas, in order to learn about, enjoy and share experiences in wine culture". At Finca Villacreces, we define wine in a special way. A way to transmit what we are and what we do. An experience that makes it possible to create a lasting memory in the minds of all who visit us.

In this spirit, we've improved our wine tourism program for 2016, basing it on the experiences that come from the "Villacreces Tour", an extensive tour that tells the story that starts on the vine and ends in the glass. An introduction to viticulture, wine making and ageing, with every detail explained with care and patience; the same philosophy we make our wines with. The Pruno and Finca Villacreces tastings put the finishing touch on this experience, along with tastings of artisanal oils and local products, altogether making a perfect pairing.

For visitors interested in expanding their wine knowledge, we offer the "Artevino experience", a tour of the winery that contextualises the four designations of origin in which Artevino Group is present: Ribera del Duero, Rioja, Rueda and Toro. The experience of tasting wines from the different wineries, with four magnificent cheeses Flor de Esgueva, Idiazábal, Vicente Pastor and Celestino Arribas allows the palate to enjoy a journey through the senses.

Finca Villacreces is not only wine, but also an environment that invites you to enjoy being in direct contact with nature, and this is why we've added a new experience called "Picnic and bicycle". Thanks to the electric bicycle service, it's a fun and ecological way to visit the 15 plots that make up the estate. These bicycles carry a picnic basket in which you'll find everything we need to enjoy the wine and cuisine in the vicinity of the winery, surrounded by superb views of our vineyards and the two-hundred-year-old pine forest.

We offer quality wine tourism that is accessible and carefully designed, with the aim of providing excellence in each of the experiences we offer. All of them are intended to introduce, enjoy and share the culture of wine. These experiences will help you create those memories we were talking about, so with that next bottle of Pruno, Finca Villacreces or Nebro you taste, your mind will hark back to the day you visited us. Waiting for you on the River Duero is an amazing landscape shared by vineyards and two-hundred-year-old pine forests. Our team is ready and pleased to welcome you in the Golden Mile of Ribera del Duero so that you can discover this jewel of winemaking. Will you come to explore Finca Villacreces?





25 vintages of gastronomy



Izadi was one of the 100 best wineries in the world in 2010



Adriá, Gonzalo Antón, Berasategui and Lalo Antón

And it seems like it was just yesterday. But no, 25 vintages have passed since Bodegas Izadi's first harvest. In recent months, the winery, located in the heart of Rioja Alavesa, has been celebrating the release of its 2012 vintage, its silver anniversary a quarter century after its first vintage in 1987.

Back then, Gonzalo Anton, who headed up of a group of friends and entrepreneurs, leapt into the adventure of crafting quality wine grown in an area dominated by young wines. His association with the world of cuisine meant that the brand soon became a favourite in the most prestigious restaurants. In fact, Izadi's first vintages were presented at Paris's Robuchon restaurant.

100% Gastronomy

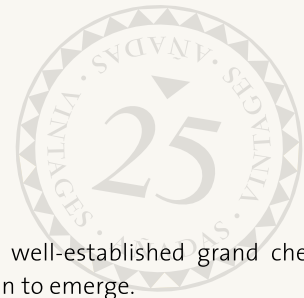
Since then, Izadi has become one of the indispensables bearing the D.O.Ca. Rioja. And it's not by chance. Not only is it backed by 25 productions, but it's enjoyed the recognition of critics and gastronomes. There have been many stories that have marked the history of Bodegas Izadi. One of them is connected with cuisine, since Izadi has matured along with it. Credit must be given to Gonzalo Antón for organising one of the pioneering conferences on signature cuisine,

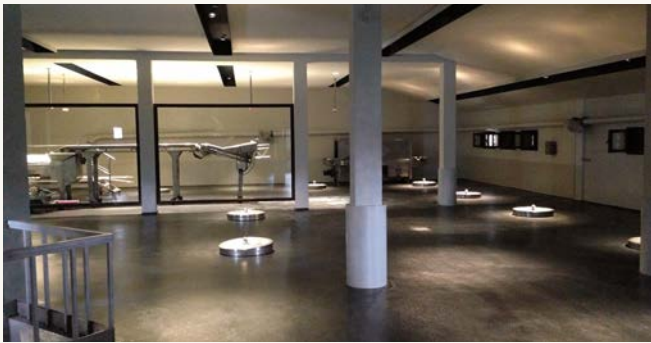
where some of the now well-established grand chefs of international cuisine began to emerge.

Perhaps this circumstance will help Bodegas Izadi to conceive wines in an ongoing love affair with the hotel and catering world. Twenty-five vintages later, this winery in Villabuena de Álava shows the maturity of experience but, at the same time, hints at a promising future filled with the same enthusiasm with which new generations have joined the Izadi project.

Milestones and internationalisation

There've been other important dates during these 25 years. For example, Izadi Expression 2001 made the cover of the journal Decanter as the best Spanish wine in 2004. Years later, in 2010, the winery was included in the Top 100 Wineries event of the American magazine Wine & Spirits as one of the world's top 100 during that year. And, more recently, Izadi El Regalo was chosen by the royal household to be the wine for the crowning of Felipe VI. These milestones accompany a major international expansion that has enabled Izadi to be present in more than 40 countries, with a special introduction in England, the United States, Mexico and Korea.





New grape selection and reception area

Turning point

After these five decades, which have helped to achieve maturity and style, the winery – located in the heart of Rioja Alavesa – presented one of its finest creations. For Lalo Anton, manager of Bodegas Izadi, “the 2012 vintage has been one of the greatest Izadi Crianza vintages, which has also been a milestone,” confirming that, after 25 years, the desire for improvement remains one of his maxims.

Izadi has also been very active over the past two years with the launch of a rosé wine, Larrosa, which has set a market trend and is made from 100% Grenache grapes. Earlier this month, Izadi Selección, one of its most emblematic wines, reappeared after an absence of more than ten years (more details on page 9). Added to all this is the remodelling of its historical winery, fully adapted to wine tourism.

In short, it's been 25 years of a milestone-making history that is but the foundation of a brand that adapts to the times without forgetting its beginnings in 1987. And it seems like it was only yesterday.



New Izadi design on its 25th birthday



Gonzalo Antón presents one of Izadi's first vintages to Robuchon

25 vintages with Aduriz

As part of the Zaldiaran restaurant's series of gastronomical events, Izadi was lucky enough to celebrate its 25 vintages with friends and customers at a dinner hosted by Andoni Luis Aduriz. The wines selected for the occasion by Bodegas Izadi were paired with a menu that invited one to reflect on gastronomy and in which one could tour the milestones of the winery located in Villabuena de Álava.



Dinner with Aduriz in Zaldiaran restaurant in Vitoria



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Pruno, world's best value wine

Finca Villacreces started off the year with this great news, after hearing of the article signed by Robert Parker himself about the best wines of 2015 in The Wine Advocate. Pruno topped the classification; its 93 points placed it as the world's best wine in the article "Robert Parker's Guide to the Best of 2015", under "best value" section.

For the winery located on the Golden Mile of Ribera del Duero, this is a new success; in this case, the most resounding, thanks to its Pruno wine. Reactions were swift and very soon mainstream and industry media (TVE, Cadena SER, COPE, Antena 3) echoed the news that once again situated a Spanish wine as a world leader in that niche where quality is high and price is modest.

Pruno's success has meant that Finca Villacreces had to establish a rigorous system of weekly quotas to prevent

speculation and ensure that all wine lovers could get a bottle, even when the demand tripled the number of bottles available for this year.

During the past four years, Pruno has been one of the critic Robert Parker's main recommendations for anyone looking for wines with an excellent value for money. This reaffirms the winery's goal when it presented this wine: democratise high wine quality; that is, produce high-quality wines, but avoid speculation and exorbitant prices.

After Pruno, two other Spanish wines, Solanera, from Bodegas Castaño, and Borsao Tres Picos, from Bodegas Borsao, are confirmation that Spanish wineries are capitalising on a niche market in which great wines are affordable. In the same article, Parker also highlights his best wine experiences of 2015, all with wines sold at three-digit prices and above.



Panoramic view of Finca Villacreces, where Pruno is made



arte wines

Izadi Larrosa 2015

Since appearing on the market, Larrosa has been one of the rosés that critics talk about most, even saying that it's one of the trendsetters in the new wave of "Provençal"-style wines that are taking their place in restaurants and specialty shops. Theories aside, it is true that no effort was too much for the 2015 Izadi Larrosa. And not just for its image, eye-catching, fresh and flirty, but also in its production, for which 100% Grenache grapes from one of the highest plots in the D.O.Ca. Rioja were used. Selected grapes that entered the winery for a slow pressing that would yield a very special must, so that Izadi Larrosa would be tremendously expressive with fresh fruit aromas. It is also fleshy on the palate and leaves pleasant peachy nuances. There's just one problem: only some 40,000 bottles have been produced.

▼
IZADI



Flor de Vetus Verdejo 2015

We found an area within the D.O. Rueda that is especially particular for crafting its flagship variety: the Verdejo grape. The Segovia area has the largest old vineyard of this grape, which can also boast of being planted at an altitude ranging from 890 to 920 metres. That's the location of the best plots for this Flor de Vetus, which can already be found in its new, 2015 vintage. The altitude and the age of these strains of Verdejo makes Flor de Vetus a crisp white wine that's flavourful, yet with a certain acidity that gives it more body and a lingering finish. As it does every year, the Verdejo Flor de Vetus label includes a thermochromic ink that indicates when the wine is at the optimum temperature for consumption. It pairs well with pasta, white meats, rice dishes and salads.

— vetus —



Malpuesto 2013

Being one of the oldest plots in Rioja Alavesa is nothing to sniff at. And that's true, despite its name, Malpuesto ("poorly laid out"), due to its atypical configuration, where the vines are not properly aligned and their age gives them a gnarled, rough look. Maybe that's one of its secrets, since this parcel, located in Villabuena de Álava, provides the best grapes from among those harvested by Bodegas Orben. Barely two bunches per vine; barely one bottle per plant. However, Malpuesto is one of those wines with a sweeping, powerful and structured personality, an example of a vineyard with character. The 5,347 bottles of the 2013 vintage are now on the market. Pure Tempranillo, liquorice and ripe fruit. Velvety. Dark-roasted. Nicely put together. With many years of life ahead.

ORBEN



Selección, the return of an icon

Bodegas Izadi presents its Izadi Selección 2011, a decade after its last, history-making 2001 vintage. The winery, located in Villabuena de Alava, brings back its most emblematic and special wine, crafted with an exhaustive selection from its finest old vineyards.

Izadi Selección was a milestone in Izadi's history. With the turn of the century and its 2001 vintage, this wine became an emblem of the winery, as it was created with a single obsession: to seek out the essence of its best vineyards.

Ten years later, after intensive work on the ground, Izadi has brought back its Selección wine, choosing the finest old vineyards, with an average age of 54 years, from the triangle formed by the towns of Villabuena, Samaniego and Abalos.

The winery's philosophy has remained the same with the 2011 vintage: select the best grapes of the native varieties representing this land. To do this, very specific plots of Tempranillo (80%)

and Graciano (20%) were identified. Added to this was the choice of the best barrels, ageing the wine for 16 months in French oak barrels (75%) and American (25%).

Typical of the wineries managed by the Anton family, Izadi Selección has an attractive price that invites you to indulge yourself again and again, especially considering what's behind each of these bottles. The Anton family's wines are designed and developed to be enjoyed with fine food, two activities which are intrinsically linked.

A limited edition of only 48,908 bottles of Izadi Selección 2011 were crafted from a harvest that was rated "excellent" by the Rioja Control Board.

After nearly three years resting in the winery's cellar, Izadi Selección 2011 is a wine with an intense ruby colour, with highly complex aromas featuring red fruits. It's velvety with a long lingering finish.





arte wines

Finca Villacreces 2012, the best Ribera del Duero under 30 euros

In its latest report on wines from Ribera del Duero, the prestigious British publication Decanter rated Finca Villacreces 2012 as the best wine of that designation for under £30. In this sense, Decanter confirms that the high quality of Villacreces's wines is backed by a modest price, making it an unbeatable product for wine lovers. The magazine itself defines it as "Great quality and value under £30".



Orben 2011, Wine Spectator 94 Points

It's not easy for Wine Spectator to give up a score of 94 for a wine costing under 20 euros. However, Orben 2011 has done it. The US magazine awarded it 94 points, one of the year's best scores for a Spanish wine.

Izadi Larrosa "Grand Diamond" award at the "Wine and Women" competition

In its first participation in the "Wine and Women" competition, Larrosa 2015 was awarded the Grand Diamond by a jury of more than 20 female tasters, including journalists, oenologists and sommeliers. No other rosé has won this award, making it the best rosé in the contest. The demanding female palate has sent it to the top of the "Wine and Women" podium, whose awards will be presented to coincide with the Vinoro wine exhibition.





Aduriz: “Mugaritz is cuisine on a permanent quest for meaning”

Andoni Luis Aduriz, who heads Mugaritz, has a reputation as of the greatest thinkers of modern haute cuisine. Although influenced by the Basque culinary revolution of the past century, Aduriz likes to push the envelope by rethinking modern cuisine, and he does it guided by a brilliant mind and a never-ending search for the why and wherefore. We took advantage of the dinner he offered at Vitoria’s Zaldiaran restaurant to have a chat with him.

Andoni, now that you’re back in Vitoria, what memories does cooking in Zaldiaran bring?

Even when I wasn’t studying cooking, Arzak and Subijana were part of the culture of my world; I knew they were cooks and that they did important things. They were one of the reasons I went into cooking. When I met them, I realized that they were genuine revolutionaries. It was here in Zaldiaran that it was all conceived. This is where the Signature Cuisine seminars were created; ultimately, they were the seed of everything that’s happened in local and international cuisine, where the cook is seen as a composer. Zaldiaran’s seminars in Vitoria were historic.

Did that gastronomic revolution also inspire Mugaritz?

Mugaritz is a child of its times, though I’ve always had a lot of respect for the generations that came before me. When I started cooking, there was already a context that seemed natural to me, but the bubble I live in was created by them. This is the cuisine of a team of people who make an honest effort to be and to see the world.

Is your cuisine hard to understand?

When you travel, you meet people who come from the same place, but the way they deal with novelty is very particular; they do it with the belief that their perspective is normal...in order words, they’re looking for a dish they’re comfortable with. Everybody and everything else is exotic.

So, it’s something intrinsic to one’s culture, and not so much what one has on one’s plate?

Culture is an untouchable territory; it’s like solid pillars. It’s we oddballs who, despite these cultural rules, choose new paths. This means that whoever comes to Mugaritz has to do so with



an open mind, adaptable to the tastes of other cultures, because we’re going to question all their culinary sacred cows.

Breaking moulds...

What our proposal does is to create a space that makes people express what they have inside. For a positive person, it’ll be a party; for a creative mind, it will enhance that creativity... What’s clear is that we make an impression; we want to be an amplifier of what the diner has inside. We try to make people think about themselves, their beliefs, their culture. What interests me is whether the customer is willing to share what they have inside; that will make it exciting.

One of the things that stands out most is the conceptualisation of your cuisine. What’s that process like?

We are limited people, but we humans are memory, which is the sediment of the things we see and experience that is left in each of us. That sediment builds the way they act; it dictates how they should face the world. The creativity we practice is an exercise in asking ourselves questions and seeking answers together with the diner, and this ends up translated into a dish.

That is the space we move in: not one designed to please, but to create content and give it context. Things don’t have to be good,



arte people

but they do have to make sense.

And what inspires you to create those dishes with sense or that three-part dialogue: food, cook and diner?

In this search for new things, we need other disciplines: literature, visual arts... any creative world that also questions itself and its environment gives us clues for learning and suggesting new questions. It's cuisine on a permanent quest for meaning. Would I like the world to be different in order to join in? Only then we can allow ourselves to progress.

And from the idea, to the plate. What is the foundation for the cuisine of Adoni Luis?

I like to think that what we transform are stories, doubts, questions. Each dish is a story; there are some keys that I can't separate myself from. Mugaritz is content, with few ingredients, the very essential ones. Everything goes inward, it's a genesis; we try to be reductionist but unpredictably, with something not in the script. I describe a dish to you, but when it appears, it doesn't have a conventional perspective.

One of the characteristic features in your creations is the inclusion of flowers. What brought you to it?

We've had a look at nature, but from different perspectives. These natural and floral touches are designed as an exercise of recognition; it was more an emotional act rather than sensory. To get a wild ingredient, you have to go get it; it's not enough to have money to buy it. It always requires effort. We wanted

to offer things that transcend logic, like something wild, which, no doubt, you've neither expected nor asked me for. It was an exercise in sharing efforts; we felt we had to give something very special and very authentic to people coming to Mugaritz. However, over time we've found the formula for those things to have more sense. We're moved on now to another stage in which the flowers are used only when they make sense, because we understood that the message was distorted. It is inevitable to say that in a space like this, we are not conditioned by nature.

I'd like you to show your cards. Textures or flavours?

Texture, always.

And what about staging?

Staging brings in the consumer. The diner comes to see things that even you don't want to show them. The discourse you've created converts the customer into a partner, because any gaps created are filled in with references. In this staging, their imagination is also necessary.

Another of the big gastronomical questions the 20th century. Is there room for a new culinary revolution?

If there were a culinary revolution, would people realise what is happening? Nowadays, perhaps not, since emotional capitalism, where everything expires, and the relationship between the virtual and the real, makes it impossible to build a narrative with time to explain it. Everything happens in the blink of an eye, which blurs any construction of any initiative one may have.



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Vanguards are never perceived as such in real time. Twenty-five years ago, nobody knew that Zaldiaran was the seed of today's cuisine. Without El Bulli, nothing would be as it is now. We lack the capacity to delve into and understand the phenomena happening around us in such an ephemeral world. What is clear is that we're in a constant revolution. But we'll only be able to realise it in the future.

In this culture of immediacy, of revolution and, why not say it , globalisation, is there a risk that the roots of traditional cuisine could disappear?

There's no fear that it will disappear. You have access to it. If you want traditional food, you make that choice; if traditional cuisines dies, it is because society has so decided; that's its option. However, in my opinion, traditional cuisine will endure because, in such a global world, you have to identify with something. Besides, it's also a good cuisines, and that's why it will continue.

Where is Mugaritz headed?

Mugaritz is true to itself. It's in a constant state of doubt. It tries to not have to too many ties to anything, not even letting itself be defined by its own image. Some say that Mugaritz generates morbid fascination, but that wasn't our intention; but we do create serious doubts and that's revolutionary. We create expectation; nowadays, we generate attention and that facilitates conversation. Stirring consciences is great. I want to be true to myself; what you see is what you get. Whoever wants a restaurant might suffer if they come to Mugaritz. To whoever says that we are a strange and expensive restaurant I say that we aren't a restaurant; we're something else.





Bilbao, a city reinvented



The Estuary is Bilbao's backbone



View of the Guggenheim



San Mamés, football cathedral

Mankind lives from transformations. The city known for being one of the 20th century's industrial motors has reinvented itself, becoming a modern city that melds tradition, architecture, gastronomy and nature. The metallurgical crisis of the eighties caused a drop in Bilbao's population, while it filled a city with tremendous architectural barriers, designed for production and not for living, with industrial ruins.

But Bilbao was not always dominated by its factories. Let's look back a few centuries. The father of Bilbao was Diego López de Haro, who founded the city in 1300. Since then, the city, whose backbone is the River Nervión, has metamorphosed along with the changes in its economic model. In fact, in its early days as a city, it was a great trading centre whose port was key in transactions with the United Kingdom. This excellent location was also one of its major handicaps, as it suffered terribly through various Napoleonic and Carlist wars.

Perhaps that spirit of reconstruction is imprinted into the DNA of the locals who, generation after generation, have reinvented their city by giving it unusual features. One of its most notable changes occurred in the 90s, when a proposal was made to implement an architectural conversion of the city. The Guggenheim Museum, the flagship of this plan, was a milestone in the city's new look and livability with its estuary provided with a space for meeting and recreation.

Another salutary experience was the metro, which boosted "Greater Bilbao" by bringing together and linking the suburbs with one of Europe's most modern and well-kept underground structures. From industry to services, from factories to technology centres and offices designed by renowned architects. Bilbao, which retains its essence as a commercial city, is a cosmopolitan metropolis with a large range of possibilities for cultural and technological development.

Architecture

It is difficult to reduce such a complex city to four or five references for those wishing to spend a weekend visit. Nevertheless, we'll stress

the need to make a stop in its architectural puzzle, where world famous architects blend their works with the Bilbao of past centuries, also characterised by traditional buildings built in the northern style with French influence. We can see their signatures in the transport services. For example, its airport, designed by the controversial Calatrava, who also designed the Zibizuri Bridge. The metro, noted for its exquisite cleanliness, as well as its accesses and stations, was the work of Sir Norman Foster.

Euskalduna Palace, the Azkuna civic centre and the Isozaki Towers have their places among Bilbao's historical buildings, like Olabari Palace, Arróspide, Lezama House or the Basilica of Begoña, among others. There was also a comprehensive restructuring of the city's parks and gardens, which now have a greater presence in the life of Bilbo (its name in Basque). Let's not forget, either, the new San Mamés Stadium, which sits on part of Athletic's former stronghold. This historic team, one of the three to never have fallen to Second Divisions, is a bona fide religion for the locals.

Pintxos and gastronomy

Bilbao is, without doubt, one of the hubs for the healthy tradition of "going out for pintxos (a "pintxo", also spelt "pincho", is a small snack typical of bars in northern Spain, often served "spiked" with a toothpick on bread). There are many areas where you can fall into the clutches of this informal, but highly tasty, cuisine. Pozas may be one of those streets that any lover of "pintxos" must visit, but any neighbourhood in Bilbao has excellent bars and restaurants where you can admire a large bar filled with these little pleasures.



Bilbao has an area that's been completely rebuilt

Gastronomic route in Bilbao



Bascook

Barroeta Aldamar, 8. +34 944 00 99 77

Aitor Elizegi captains this gastronomic boat on which cuisine is the star. Known for his extensive experience in the new Basque cuisine, Elizegi has created a cosmopolitan restaurant with local flavour. Creative but using green and local products, as he himself defines it. The name itself gives us an idea of what we will find: local cuisine with an urban vision of a charming and satisfying cuisine. An ideal place for delving into the vanguard without much fuss and for understanding that eating is a bona fide pleasure. A wide variety that delights the palate with a constantly evolving cuisine that does not forget its roots.



Kate Zaharra

Zabalbide, 221. +34 944 46 13 47

Authenticity as the foundation. In a country house on Mount Artxanda, with its stunning views of Bilbao, Kate Zaharra leads us through the rooms and introduces us to the formulary of Basque cuisine, based on the product, respected and painstakingly prepared. Vegetables, meat and fish, all first class. Highly recommended are the sirloin meatballs or the sea bream, if you like fish. The winery, of course, has a large number of options on offer. In short, cuisine that one finishes with the feeling of having enjoyed a first-class culinary homage. Needless to say, the outdoor seating and the different rooms in the farmhouse help one to escape the madding crowd.



Restaurante Los Peces

Henao, 40. +34 664 347 035

With that name, no one can be unaware that the house speciality comes from the sea. Just a few weeks after its opening, Los Peces has been highlighted as one of the best options for enjoying the delights of the Cantabrian Sea. The young cooks Iñaki Aguirre and Aitor Galarza head up this new establishment that boasts a view of the grill ready for the wide variety of fish on offer. Its central location (old brewery premises) makes it one of the newest attractions in Bilbao's restaurant scene. The fact that it's a new eatery has also influenced its modern and very cosy layout.



Club Náutico del Hotel López de Haro

Obispo Orueta, 2. +34 944 23 55 00

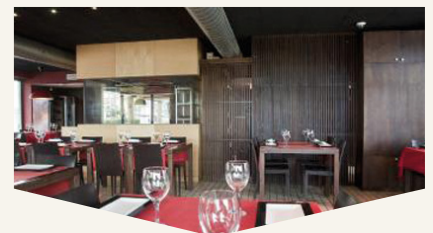
The incomparable setting of the López de Haro five-star hotel is the location of the Restaurante Club Náutico. It offers a menu of 21st-century contemporary Basque cuisine, with meat and fish as its main focus. The eatery is uniquely decorated, with different areas that encourage long after-meal chats. The service, oftentimes lacking, is excellent, as is the luxurious place settings that convey grace and elegance. As for wines, Club Náutico has also endeavoured to offer a selection that puts the final touch on the outstanding cuisine in a picture-perfect setting.



Restaurante Mendiondo

S. Martín de Carral, Bº Revilla, 1. Sopuerta +34 946 50 44 52

If you're looking for that traditional food that's made Basque cuisine famous, Mendiondo is your destination. The restaurant, which boasts large dining rooms, chooses the choicest local products for cooking with a careful and controlled touch; nor are more creative options lacking. Another plus is its friendly, almost family atmosphere that will makes diners relax before good food and pleasant conversation. Enliven the conversation by not resisting its extensive wine list featuring different designations of origin. It's located in a unique natural setting in Sopuerta, the perfect excuse for a short gastronomic outing.



La Fábrica de Juan

La Arena de Ondarra, s/n. +34 944 36 53 61

This restaurant is located on Playa de La Arena. Koldo Arrillaga mans the open grill in this restaurant that features local products with a signature touch. Pure quality, well cooked is how we could define this lovely restaurant with perfect service. Prices are reasonable, so the value for money is remarkable. Both starters as well as main courses, especially the "txuleta" (also spelt "chuleta"), a thick-cut beef chop, are a delight. The desserts are the final touch to a formidable menu with touches of originality. Totally recommended if you're looking to enjoy the sound of the waves while tucking into a relaxing meal.

Gastronomic route in Bilbao



Yandiola

Plaza Arrikiiba, 4. +34 944 13 36 36.

The emblematic enclave known as Albóndiga de Bilbao where you'll find Yandiola, halfway between tradition and vanguard, with a total respect for flavours that doesn't prevent attractive presentations. This creativity blends with products chosen to round off a significant culinary offer. Needless to say, the space is unique, pleasant, eclectic and relaxing. It has several attractive set menus like the zero kilometre one, which uses only locally produced raw materials. Yandiola has been recognised for its work with several culinary awards, but the real recognition comes from those who stop in, to enjoy this great dining experience.

OTHER POINTS OF INTEREST

Asador Indusi. Maestro García Rivero, 7.

+34 944 41 71 76.

Guz. Rodríguez Arias, 48.

+34 946 07 38 66.

D.O. Rodríguez Arias, 52.

+34 946 07 78 13.

Museo del Vino. Ledesma, 10.

+34 944 79 59 38.

Aizian. Lehendakari Leizaola, 29.

+34 944 28 00 39.

Gure Kabi. Particular de Estraunza, 6.

+34 946 00 48 43.

Sukam. Plaza Zubiko, s/n. Las Arenas.

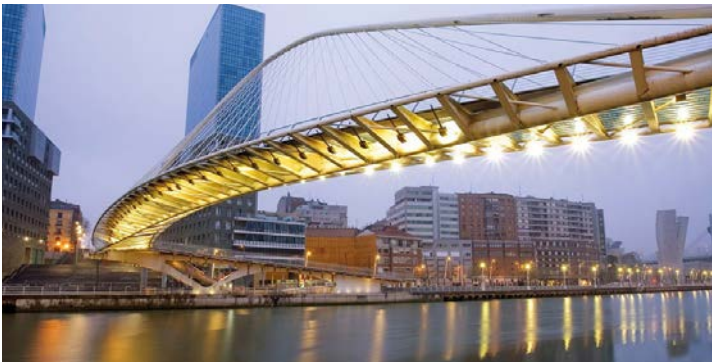
+34 946 85 09 92.

Mendata Berria. Alameda San Mamés, 45.

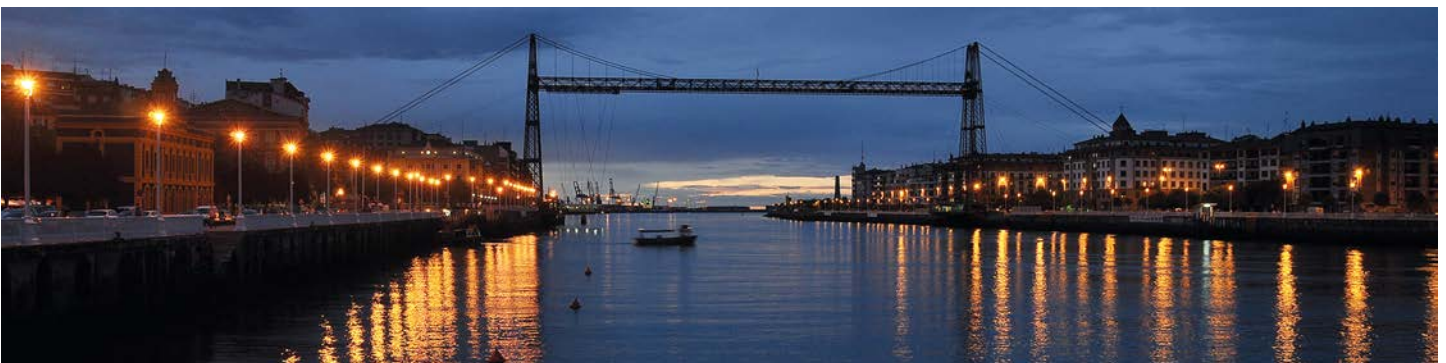
+34 944 02 93 76.

Marisquería Serantes. Licenciado Poza, 16.

+34 944 21 21 29.



Bridges are another of Bilbao's most characteristic features.



The Portugalete suspension bridge is an example of the prosperous 19th-century industrial Bilbao

arte gastronomy

News...

Patio Chico Bar & Picoteo

López Dóriga, 3. Cañadío. Santander.



Under the direction of well-known Santander restaurateurs (who run La Segunda and Casa Revert), Patio Chico, a new concept of establishment offering selected snacks for lunches and dinners, is about to open. Perhaps one of its best values is its offer of a well-stocked menu of well-prepared snacks that won't cost as much as a meal. For about

20/30 euros, Patio Chico will offer a wide variety of dishes and dishes to share with local products and other, more complex options. In addition, Patio Chico's excellent location makes it a nice choice for a first drink, thanks to private outdoor seating that will make it the perfect place to spend evenings with pleasant weather.

Restaurante Almansa

Zaragoza, 48-50. Sevilla. +34 954 105 174.

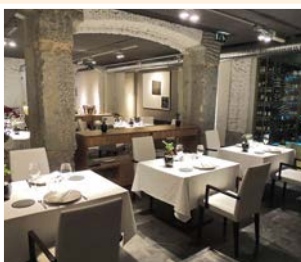


One of the best grills in Sevilla, the Almansa Restaurant is far more than a barbecue restaurant. In a short time, it's become one of the better-known restaurants in this Andalusian city, along with its extraordinary selection of meat and fish. In fact, it's impossible to leave without trying the Galician "rubia" steak. The starters, very tasty, are deserving of special mention, as are the

first course vegetables. Nor should we forget about more elaborate appetisers that are the prelude to the already-mentioned grill. Its central location and tasteful decor ensure that Taberna Almansa is making its mark in Sevilla. Also worthy of note is professional service and excellent care taken with the wine, essential in an establishment of this level.

Alabáster

Montalbán, 9. Madrid. +34 915 121 131



Despite its short history, Alabáster has found its place in the demanding maelstrom of restaurants in Madrid. And it's done so with especial intelligence and common sense. Alabáster's premises have been totally renovated and are very welcoming. One of those places where you find service, food and comfort, and where you won't mind returning because you know the experience is more than pleasant. Its northern-

influenced cuisine offers us an extensive tour of very-well-executed dishes; sometimes, simplicity can be most complicated. But that's where Alabáster shines, as it does with its pastries, totally worthy of mention. It reaches outstanding with a good selection of wines with unbeatable value for money. It's undoubtedly one of the best options in Madrid. Don't miss the decor.



Tag Heuer Aquaracer



The garden of Earthly delights



Adidas Ultra Boost Premium



Iphone SE

Tag Heuer Aquaracer, underwater inspiration

Recognisable at first glance, the Tag Heuer Aquaracer collection remains a leader in sports watches. Created in 2003 and inspired not only by diving, but by the entire world related to the seas, it's one of those watches that time can't beat. Its durability and components are designed to survive the most extreme conditions. And its design has not stopped evolving in all this time. In fact, the brand, created in 1892 by Edouard Heuer, is now presenting its 2016 model, featuring a robust and watertight (to 300 metres) design with a 12-sided bezel with twelve facets. In this edition, the Aquaracer gains additional body and power with a larger case, 43 mm., compared to the 41 mm. of previous models. The ceramic bezel has been remodelled to give it a classier look, and the engraved numbers are lacquered silver. The outcomes of all this is the one of the unbeatable products in terms of value for money in the world of haute horlogerie.

Adidas Ultra Boost Premium

It is a fact that sports fashion has become a part of our lifestyle. Aware of this, brands like Adidas have capitalised fashion within sport itself, and many young and not-so-young fashion addicts have become fans. In this case, they're announcing the launch of Adidas's Ultra Boost trainers in a Premium version, with details in precious metal colours like gold and silver. But these Adidas Ultra Boosts don't just feature aesthetics, but have also added the dual-density Torsion System which provides greater stability and flexibility to the midfoot. The fabric for making them is based on the Primeknit innovation, which means these materials naturally adapt to the movement and shape of the foot, for greater flexibility, support and adjustment, thereby preventing chafing.

The Prado commemorates the 500th anniversary of H. Bosch's death

On the occasion of the 500th anniversary of the death of Hieronymus Bosch, the Prado Museum is holding a solo exhibition featuring the great Dutch painter's main triptychs. The doors of one of the largest exhibitions on Hieronymus Bosch will open in May with an extensive tour of his painting career, including his impressive triptychs, like the Temptations of St Anthony, on loan from Lisbon's Arte Antiga museum. Many other pictures have also come from Albertina, Boston, the Louvre in Paris or Venice's Veneto Museale. Thanks to them and to El Prado's extensive collection, this exhibition highlights the "greatest" and "most virtuous" Hieronymus Bosch. Bosch is one of the painters most enigmatic and admired by art lovers, who still reflect on the many interpretations of his works, objects of psychoanalysis and Dalí's surrealism in the 20th century. A visit to his famous works, like The Garden of Earthly Delights, or The Adoration of the Magi, is a must.

Iphones for the people

Or at least that's the goal of the Cupertino apple with its commitment to the new iPhone. This phone is the least expensive to date, and is aimed at a consumer segment that sometimes eludes it. It's this niche where you can find an antidote to the lack of groundbreaking new products. Maybe it's trying to democratise the use of its best-seller that recently had soared in a large segment of tech addicts. This doesn't mean lower quality, but rather that Apple has squeezed its brain and pocketbook to create a product with the same technology as the 6S, but without bells and whistles or any improvements. In addition, it includes the four-inch screen, a widely accepted measurement among users of smartphones that made the iPhone 5 model so successful. The price in Spain will be 489 euros which, though well above its competitors, will make it possible for many consumers to get hold of one of the technological gems with more brand value in the market.



arte gourmet

lomejordelagastronomia.com

Cal&Ter trout roe



(Calter Productos de Alimentación, S.L.)

The roe of this member of the salmon family is a semi-preserved product made from fresh rainbow trout roe lightly cured in brine. This company markets 10,000 kilos per year, totalling 600 tonnes of trout meat. Very bright salmon colour, loosely packed. Impressive texture; if placed at the tip of the tongue and pressed against the roof of the mouth, they explode like little balloons, producing a very enjoyable sensation, while flooding the mouth with marine (dominant) and saline flavours with a nuanced acidity. Very fine and, at the same time, expressive. Highly successful in haute cuisine.

Carpier monkfish liver



(Carpier Ahumados)

It's an authentic jar of marine foie gras, because monkfish liver is most similar to that and because it's been treated with that concept and technique. The result has obvious points in common: shade of colour, creamy pink; shape, torchon-like, with a buttery texture and deep fishy taste. It's slightly astringent, reminiscent of the essence obtained from cooking the shells of shellfish. Cut it into slices like a foie gras, using a sharp knife dipped in hot water and dried just before each cut.

Casa Eceiza liquid chocolate fondant



(Casa Eceiza S.L.)

Dessert inspired by the most famous delicacy created in recent decades: Michel Bras's uberfamous and ubiquitous "Coulant", offered and still being offered by hundreds of restaurants and the inspiration of many variations. The chef himself has industrialised it, just as the Tolosa-based pastry producer, which has developed an industrial range of popular recipes that is truly commendable. This is the case with this fondant, with its crunchy and tasty outer crust filled with timeless flavours: cocoa, butter, egg yolk and almond; once opened, it releases its flavourful liquid chocolate. It has a delightful contrast in texture and a flavour that is both easy to like and rewarding. It needs a bit more heat than stated by the directions on the box: 15 minutes in the oven at 200 degrees.





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