

artevino Magazine

"Artevino Group" News magazine
DECEMBER 2016

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people

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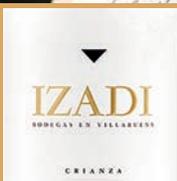
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**“Berastegui,
culinary star”**

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Published by: Artevino Group
Written by: Artevino Group Marketing Dept.
Design: Calcco
Printing: Gráficas Lizarra (Navarra)
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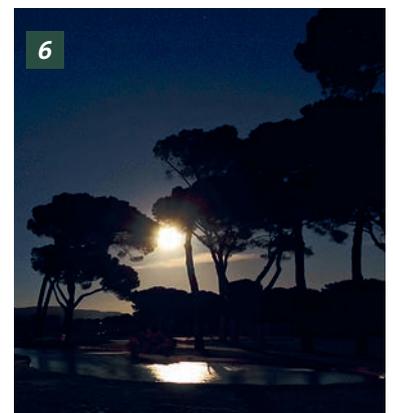


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A year in pictures

A picture is often worth more than a thousand words. In the spirit of this time-honoured saying, in this magazine we'd like to show you some of the most unusual images we've seen in our wines and wineries. It's also time to thank all of our colleagues for their efforts, hard work and interest in capturing these moments and sharing their photos with us for publication in Artevino Magazine.



1. Chef José Andrés points to Lalo Antón, Artevino manager, and Juan Palomar, Export Area Manager - 2. Onésimo García, Export Area Manager, in Japan - 3. Athletic Bilbao player Aduriz poses with a bottle of Pruno - 4. Our "friend" from Villacreces enjoys the estate's natural environment - 5. From the US, Izadi on Thanksgiving - 6. Finca Villacreces is witness to the supermoon.



The Rioja Alavesa Half Marathon held its second event with support from Izadi



Arrival at Samaniego



The Izadi team posing in front of the winery

Nearly 400 athletes met up at the Rioja Alavesa Half Marathon organised by La Blanca de Vitoria Club de Atletismo with support from Bodegas Izadi. This is the second time in which Rioja Alavesa's vineyards have been invaded by local athletes along with others from Logroño, Vitoria, Bilbao, Madrid and, rather picturesquely, Boston.

The race, which kicked off in Samaniego, ran through the towns of Leza, Elciego and Villabuena de Álava. There were nearly four hundred athletes taking part in the different modalities of the race: half marathon, fun run (10 km) and a skating race. This latter was one of the day's most exciting and spectacular events.

Bodegas Izadi was at centre stage not only as an official sponsor of the race, but also as the setting for the event, as the circuit passed through two of its buildings just at the very end of the race. Moreover, the winery's workers formed a team to compete in the Half Marathon and Fun Run. Our colleague Susana García was the top runner from Rioja Alavesa in this latter event, and climbed the podium to collect this very special award.



The discipline of skating: the most spectacular of all

2017 Michelin Guide, new and old acquaintances

The recent publication of the new Michelin Guide has brought a nice number of stars to Spain primarily for well-established chefs, but also for some eateries that have made a big splash in relatively little time. These include Martín Berasategui (on our cover), who has received a third star for his restaurant Lasarte Barcelona. With this award, the Gipuzkoa-born chef is the first ever to head two restaurants with the Guide's highest rating of three stars. He also provides consultancy to restaurants both in Spain and abroad.

If Berasategui has become the star of the 2017 Guide, there are other well-known chefs whose clearly designed culinary paths were also validated with their appearance. A good example is Diego Guerrero, who has received his second star for D'Stage in Madrid, barely two years after it opened. The two-star list also includes Cenador de Am's (Cantabria), Annuá (Cantabria), Bonamb (Alicante) and L'Escaleta (Alicante).

Among the new arrivals to the one-star list is Baluarte, in Soria, where Óscar García has been featuring classic Castilian haute cuisine for some time. Other "star" newcomers to the list are: Céleri (Barcelona), Ca l'Arpa (Girona), La Boscana (Lleida), L'Antac Molí (Tarragona), A'Barra (Madrid), Gaytán (Madrid), El Invernadero (Madrid), Sent Restaurant (Valencia), Cobo Vintage (Burgos), Argos (Mallorca), Adrián Quetglas (Mallorca) and Noor (Córdoba).



Artevino Stand in Alimentaria

Wine and food meet up at Alimentaria

Artevino took part in the last Alimentaria 2016 event, Spain's number one food trade fair. They had their own 60-square-metre stand spotlighting wine and cuisine. The design of this space showcasing the Group's wineries was one of the most eye-catching in the Intervin exhibition centre. Samples of the Group's wines were on offer there, as well as the chance to discover the latest developments in the market over the past few months. As could be expected, Artevino's stand was a meeting place for both clients and food lovers, some of whom were well-known personalities like Martín Berasategui and David de Jorge (Robin Food).

This all resulted in a wonderful fusion of food and wine during Alimentaria 2016, which was also due to the live show cooking done in the stand itself by a chef from Zaldarian Restaurant, which has one Michelin star.



David de Jorge, Gonzalo Antón, Lalo Antón and Martín Berasategui

News in brief



Rioja vine growers at Finca Villacreces

This past summer, Bodegas Izadi vine growers were able to get to know Finca Villacreces and attend a training exchange with technicians from the winery, located in the heart of the Ribera del Duero's Golden Mile. The session delved into the organic farming done on Villacreces and into the various research projects being carried out

on the estate. There was also time to learn about the techniques used to make wines like Pruno and Nebro and to enjoy the local cuisine which, of course, included the de rigeur suckling lamb.



Izadi, in Verema Bilbao and Barcelona

Bodegas Izadi attended the Experiencias Verema that took place in Bilbao and Barcelona, where it presented all its labels along with some new displays and successful wines of the Group. These events organised by Verema were attended not only by local hospitality industry profes-

sionals, but also by sommeliers and wine lovers in general. While in Bilbao, the event was held in the BEC, in Barcelona it was at the Maritime Museum where more than 100 wineries exhibited.



1st "Passport to Ribera" Wine Tourism Festival

The first weekend in October, coinciding with the grape harvest, the first "Passport to the Ribera Wine Tourism Festival" was held. The initiative organised by several Ribera del Duero wineries was aimed at bundling a series of wine tourism experience that allowed visitors to enjoy a weekend where the world

of wine touches every corner of the region. Finca Villacreces was one of the wineries that allowed visitors to enjoy the vineyard at the peak of the season with an electric bike ride through the 15 plots that make up the estate.



Izadi, with the best Asturian cachopo

It's no secret that cachopo is in style. The latest championship for this iconic Asturian dish took place at Las Tablas del Campillín, where Juanjo Cima cooks up one of the region's finest cachopo. As Cima himself says, "the secret is good IGP Asturian beef, corn-fed ham and a secret spread made from Cabrales cheese". Ever since, Las Tablas del

Campillín has boasted of being one of the best places in Asturias to enjoy a one of a kind speciality which also happens to go well with Bodegas Izadi Crianza.

News in brief



Vinexpo Hong Kong

Artevino Group's wineries took part in the latest Vinexpo in Hong Kong. This Asian version of the Bordeaux-based fair is one of the most important meeting points for wine buyers and specialists in this part of the world. China and other countries in the region (Korea, Taiwan, etc.) have become one of the markets with the highest projections for the wine industry.

And, even though entering the market is a slow process, knowledge of and passion for wine is growing in these Asian nations. Hong Kong was, therefore, witness to the presentation of some of Izadi's, Finca Villacreces's and Bodegas Vetus' wines.



Pruno, at San Sebastián Gastronomika

Ribera del Duero chose Pruno as one of the wines representing Ribera del Duero at the dinner honouring Basque cuisine and chefs as part of the San Sebastián Gastronomika fair. This dinner, eagerly awaited by many and held in the majestic Hotel María Cristina, was attended by the main architects of

the revolution of the Basque cuisine, accompanied by friends, foodies and chefs. Pruno 2014 accompanied "txipirones" in their ink prepared by José Juan Castillo from Casa Nicolasa restaurant.



Flor de Vetus, top sales on Lavinia

Lavinia, one of Spain's top online shops have highlighted Flor de Vetus in 2016 as one of the most-sold wines on its website. The excellent value of the wine made by Bodegas Vetus en the D.O. Toro is one of the main arguments that have caused Lavinia's customers to buy it. Add to this the good scores by trade

critics. Not surprisingly, its last vintage scored 91/100, which is a real success if you take its price into account: about € 8,50.



Picnic on wheels at the Wine Tourism Trade Fair

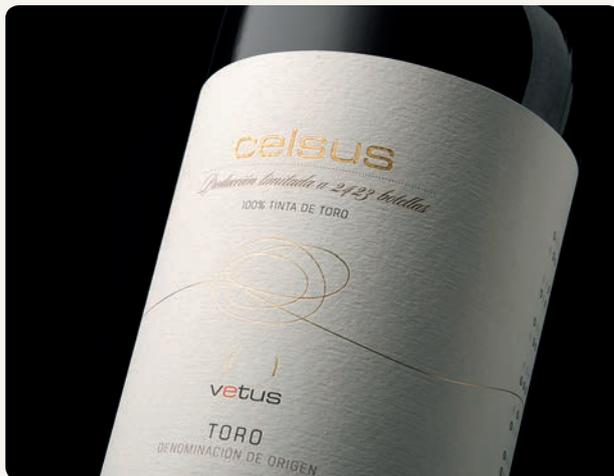
Finca Villacreces' Picnic on Wheels, a wine tourism experience offered all year long by the winery located on Ribera del Duero's Golden Mile, was one of the activities presented at the National Wine Tourism Trade Fair held in Madrid. In the section dedicated to innovative wine tourism initiatives, Finca Villacreces presented the idea's origins as well

as how the electric bike picnic is carried out, finishing up with an idyllic picnic among the grapevines, all part of Villacreces' strong commitment to innovative, quality wine tourism.



Izadi Selección, top of the Riojas, Larsson in accordance with

The Swedish critic Andreas Larsson (World's Best Sommelier 2007) published his list of the best Rioja wines after a blind taste test of more than 200 wines he did at the DOCa Rioja Regulatory Council. With 94 points, Izadi Selección was the second highest-rated wine, which confirmed the good reviews and ratings it received after reappearing on the market ten vintages later.



Gold at Tempranillos al Mundo for Malpuesto and Celsus

Malpuesto 2013 from Bodegas Orben (D.O.Ca. Rioja) and Celsus 2013 from Bodegas Vetus (D.O. Toro) each received a gold medal at the Tempranillos al Mundo competition held by the Spanish Federation of Winemaker Associations. Although the majority of the medals went to Rioja and Ribera del Duero wines, it should be mentioned that Celsus is one of the only three D.O. Toro wines. that won this award.

Izadi Larrosa, best Rioja rosé, according to Mi Vino

La Guía del Vino Cotidiano 2016-2017, published by Mi Vino, once again highlighted Izadi Larrosa as the best rosé of the D.O.Ca. Rioja. Izadi's rosé was given a rating of 90/100 and its value was also highlighted. For the Mi Vino guide, Larrosa is a "Provençal-style wine that is very elegant. In the nose, it is floral, mineral, with white fruit notes and a fresh, vegetal note. Pleasant opening, lively, balanced and with a nice saline sensation".



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Uvinum recognises Pruno as having the best value on the internet

New recognition for Pruno. Uvinum, one of the internet's main wine selling portals, awarded Finca Villacreces "little one" the award for the wine with the best value as part of the 2016 Best Wines Awards.

During these past four years, Pruno has gained international recognition as the wine with the best value according to U.S. wine tasting expert Robert Parker. Together with Pruno's affordability, the excellent quality of this wine – which comes from the estate located on Ribera del Duero's Golden Mile has made it one of the market's most sought-after wines. Now, Uvinum, one of the largest online shops, with more than 90,000 brands from the world over and endorser of the cognition, has awarded the Best Value Wine Award,

stating that "it's hard to compete with Pruno". These awards have a very special jury: consumers, whose opinions are joined by professionals such as the wine expert Marcel Sabaté, prestigious sommelier Andrea Alonso, Ramón Roqueta (named Best Winemaker by the Catalan Winemakers Association), Juan Manuel Gonzalvo (Uvinum winemaker) and Elisabeth Banyols (Uvinum expert taster).

And all have confirmed that Pruno is the best wine in terms of value. This can also be seen on other internet sales portals, where Pruno remains one of the top sellers.



Iván Pérez, Marketing Director, picks up the Uvinum award

Also one of the most popular on Google

A recent study by the consultancy Semrush found that Pruno appears second on the list of the best wines in Google searches, with 1,300 searches, while its Parker list competitors are hardly searched for on Google España.

Pruno Magnum 2015 Limited Edition

From 1st December, the new Pruno 2015 Limited Edition is available as a magnum. This 1.5-litre bottle is marketed in special packaging designed for the occasion. Only 2015 magnums are made for this limited edition which appears every year around this date.



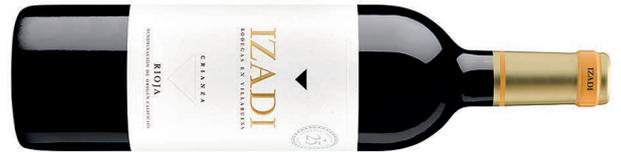
Pruno Magnum 2015 Limited Edition



arte wines

Izadi Crianza 2014, 92 Peñín points

The new vintage of Izadi Crianza, available for sale from 15th November appears on the market with one of the best ratings in its history in the Peñín Guide. With these 92 points, Izadi becomes the highest-rated Rioja crianza (other wines scored 92 points, but they are all more expensive), according to this prestigious Spanish guide. Izadi's commitment to quality continues to bear fruit, as shown by this 2014 vintage, which stands out for its expressiveness, for its high aromatic intensity and a roundness in the mouth that faithfully reflects the high-quality raw materials it is made from.



Pruno 2015 and Finca Villacreces 2014

"The hidden gem of Ribera del Duero" as Finca Villacreces has been called, presents new vintages of its two star wines. On one hand is Pruno, the world's best value wine in 2015, which is launching its latest harvest with the same style and philosophy that took it to the top in Ribera del Duero sales. On the other hand, the same harvest that gave us Pruno (2014) also produced Finca Villacreces, a selection of the estate's finest strains containing the essences of the different types of soil and their special environments, which gives it both complexity as well as elegance.



New harvests for Orben and Malpuesto

In terms of new wines, Bodegas Orben is also debuting Orben 2013 and Malpuesto 2014. Both wines, which are part of Artevino's most cutting-edge project in Rioja, come from goblet-trained vineyards located between Villabuena and Laguardia. In the particular case of Malpuesto, it comes from an extremely low-producing single plot of the same name that produces an extraordinarily high-quality grape that makes this wine a unique delight. Maybe this is the reason that Malpuesto 2014 is one of the best Riojas, as stated by the 2017 Peñín Guide and its 95/100 points.



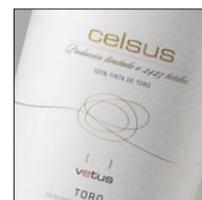
Vetus's successful ratings in the 2017 Peñín Guide



Flor de Vetus
91



Vetus
93



Celsus
94



arte people

Berasategui:

“My marriage to food is always with me”

The most acclaimed apprentice. That’s how we could describe Martín Berasategui, a tireless kitchen warrior. His guts have made it possible to do something heretofore unseen in the country: own a second restaurant with three Michelin stars. But that’s not all. For the second year in a row, Tripadvisor’s Traveller’s Choice awards identified it as the world’s best restaurant. Not bad at all. And, although he’s got a more-than-admirable history behind him in the world of gastronomy, this Gipuzkoa native retains the enthusiasm and ambition of someone who’s still wet behind the ears.

The question is inevitable: were you expecting such an award-packed year?

No, no way. But, and the end of the day, life is a battle, and cooking is a marathon in which you’ve got to enjoy your job without slacking off from hard work. The entire team have put their blood, sweat and tears into it, and it looks like the efforts are being recognised. I’ve also got to say that we weren’t looking for it; we want to be carriers of happiness, to reach people through food; that’s our big reward.

Still, the awards are there. What’s your secret to getting them?

I like to say that success and failure are decided with each dish. That’s why pressure is inevitable; we want to introduce our guests to the unknown and out-of-the-ordinary. The success comes from us being party of the party, from the kitchen to the cleaning staff. If we do things like that, with responsibility and with joy, people will recognise it sooner or later.

And, of course, this is no flash in the pan. No, because you’ve been doing this for quite some years now. How many sacrifices have you made to get to where you are?

Despite the passage of time, I’m still as much an apprentice as when I was at Bodegón Alejandro. You have to be dynamic in order to do your job with tenaciousness and struggle in order to achieve your goals. If you’re willing to it, you call up all your resources.

Nevertheless, even though you consider yourself to be an apprentice, Basque cuisine has been in the spotlight in the world of gastronomy for over 20 years now. What brought about this culinary revolution?



It all started in Vitoria, in some cooking sessions by our great good friends Gonzalo Antón and Rafael García Santos who, for the first time, made us feel like lords of the kitchen. They enveloped us in a magical atmosphere where we began to feel comfortable and to believe that we were capable of many things.

You’ve always praised the importance of the Signature Cuisine Convention organised by Gonzalo Antón. What do you recall from those years when you were coming to Bodegas Izadi?

The passion for cooking. Back then, we needed to grow some wings and fly away because, had we remained in the same place, we’d not been able to broaden our perspective; on the contrary, it would narrow. That’s where we learnt to be curious, to be more talented and have good taste. To shake off our fears, laziness and shame at showing what we do quite well here. Our passion for eating well, for doing outstanding things in the kitchen, brought us together and motivated us. That was the starting gun; they were the pioneers that helped us to conquer the world. I can’t thank them enough. Gonzalo Antón was one of the pontiffs of cuisine; he helped us to seek new paths, and we’ve come this far.



arte people

What do diners find when they go to eat at one of the Berasategui restaurants?

A crazy cook who thinks about more than art in the kitchen, in vanguard cuisine. In my work, there are no exact rules of creation, because sometimes a notebook is enough to get the imagination flowing. With each new discovery or experience from the pools of creativity, I keep track of my emotions, tastes, textures and flavours, note them in my sensory library, and then I analyse it all. Sometimes the flavour is unique, sometimes it's an association of flavours that happily match up with each other. You have to know what goes with what, do an outline of what is to be a dish, noting the details and weights; that's how I do it. This prep work lets my colleagues see the set-up and the proportions. Afterwards, we do the tests, all of us try it together and we ensure that the dishes are actually doable. And besides being doable, it's also important to seek out emotions and share the universe of taste with all our guests

Is your cuisine a cuisine with roots?

Cuisines must be balanced; there are a lot of details that, added up, make us cooks. I've always been an apprentice. My marriage to food is always with me, so that's where the roots are: know-how. With this in mind, we're always looking towards the vanguard, towards innovation.

Here's a complicated question: what's in store for cooking: a second gastronomic revolution?

There will be a second revolution. There's new blood in the young chefs; they've got enormous talent and will, good training and the

desire for success. Right now, we've got tireless workers in the world of cooking. They've got lots of talent and are like sponges. They're full of ideas, so they've got to be tended and supported so that the future will be awesome. The cycle will change, and if we were able to do it, they will be, too.

It's clear that your cooking has been and remains the school of many of these future chefs and of others who are already working in the field.

I'm a student of greats like Arbeláiz and French chefs, and what I am trying to do is improve the legacy and hand over the baton with originality, kindness and the desire to make the upcoming generations happy. This has helped me to achieve this success, the near miracles that I have experienced and are still difficult to come to terms with. At times like these, I remember so many people and all I can say is "thank you, thank you". When they say that nobody gives you anything for free, it's not true. There've been many people who have shared their expertise: bakers, pastry makers, candy makers, who have offered me their home and their professional skills. That statement is unfair; my great teachers gifted me with many things. It's those things, and what I have learnt, that I am trying to pass on to those who pass through my kitchen so that they, at the same time, also improve the future.

Martín Berasategui, besides being a star in the kitchen, you're also a media darling. Is it possible to live without the media nowadays?

You've got to be a born non-conformist, and be up-to-date and at



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the forefront of everything; you've got to explore new formulas and reinvent yourself with intelligence. If you want to be a culinary model inside and out of our borders, you have to set a clear goal and persevere. You must also adapt to new technologies because, in the end, they will arrive.

And what image do you think you have in the media?

I'd like people to see me as someone who is generous with his efforts, his friendship and everything that's heartfelt. Which is how I'd like to be treated. Also, someone who is grateful, a good grandson, son, and someone who is seeking to improve what he has received. And – why not? – absolutely crazy about what I do and where I have not spared a drop of sweat. With that, I'm the happiest man in the world.

What is the relationship that you establish between wine and food in your restaurants?

A restaurant without wine is like a chef who limits his aspirations and begins to die professionally. It is incomprehensible that a chef does not appreciate wine. For me, they are two worlds that have made great strides in improvement together. I'm overwhelmed by the sensitivity of the world of wine and winemakers, who make a show of personality, which also happens in the kitchen. I see something similar with the new, rejuvenated blood in our products that could take us far. The winemaking environment that surrounds me energises me and gives me the guts I've got. The world of wine wields the director's baton in the world of gastronomy.

Lastly, would it be possible to describe Martín Berasategui, a man with eight Michelin stars who consults for restaurants abroad, in two words?

A carrier of happiness.

When they say that no one gives you anything for free, it's not true. There've been many people who have shared their expertise.





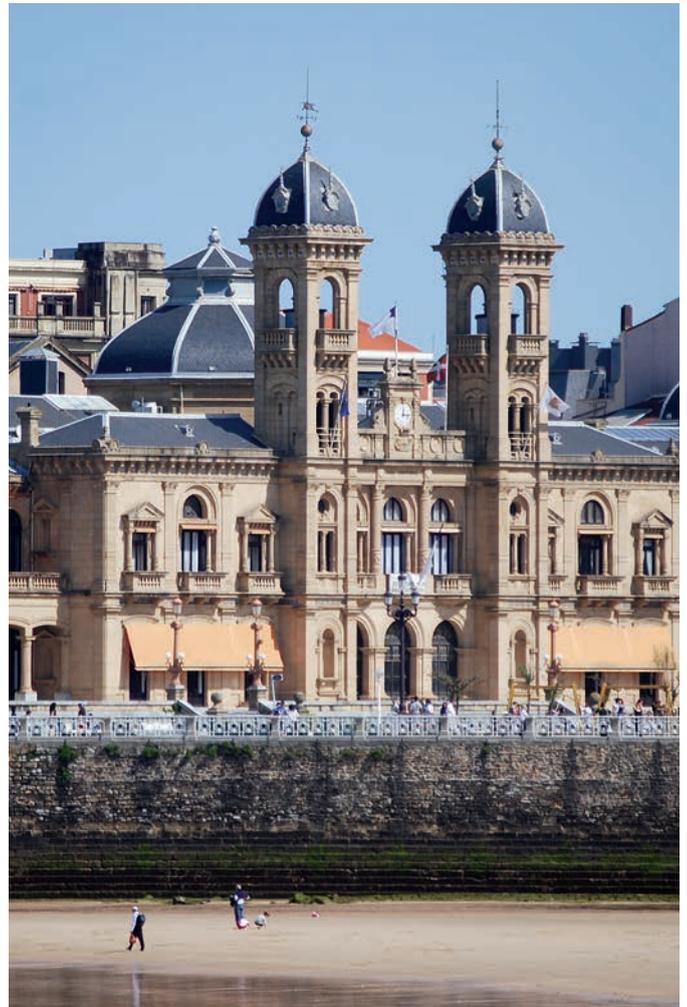
Superb San Sebastián

The city

Eclectic and aristocratic, a centre of culture and prisoner of Nature. It's the Bella Easo. The capital of Gipúzcoa can be considered to be one of those cities that is intrinsically beautiful. No other can boast of its strategic location on the Bay of La Concha, a paradisiacal corner facing the wild Cantabrian Sea. No other can conceal itself under the blanket of green mountains surrounding it from the district of Igeldo to the Jaizkibel mountains. No other emanates its white yet cunning light on sunny days.

There can be little objection as well to San Sebastián entering the competition as one of the prettiest cities south of Paris with which, indeed, we could find certain similarities were it not that Paris is a landlocked city. It's the city's architecture, an undisciplined mix of French and Central European styles, that lends it such a noble air of buildings anchored in the Belle Époque (e.g., the Victoria Eugenia Theatre and the Hotel María Cristina).

But San Sebastián (known as Donostia in Basque) is not a city anchored in those splendour-filled years when it was where a good number of noble families habitually spent their holidays. No. This city bubbles with life, beauty and art in their most distant forms. One example of this is the love it has in its heart for art, most especially for the seventh art, cinema. Year after year, it plays host to the San Sebastian Film Festival, one of the most important on the international film scene and which attracts some of the biggest big screen celebrities.



San Sebastián Council, one of the most incredible buildings



The Comb of the Wind Air



Kursaal Building

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Magazine

The beach

Another of this attractive city's charms is its La Concha beach, an urban beach with fine sand and relatively calm waters that make visitors forget the large city looming behind them. Though visited by many of the city's inhabitants all year long, in summer and even in autumn, the beach has a welcoming, calm vibe. It's especially striking on the day of La Bandera de La Concha, with a rowing race between the biggest of the traditional trainera boats from the north.

Old town

A majestic City Council building gives way to the oldest part of San Sebastián, crisscrossed with delightful pedestrian streets that will please the most demanding of palates. San Sebastián's Old Town is known for the large number of bars displaying elaborate "pintxos", another object of local pride. The Bella Easo's cuisine is, without a doubt, another of its main attractions. It's one of the world's leaders in haute cuisine, with three Michelin stars

within just a few kilometres; culinary temples built by the expertise of three of the main defenders of the Basque culinary revolution: Arzak, Subijana and Berastegui. These three are the spearhead of a culinary offer that never stops evolving and always offers an authentic delight for the senses.



San Sebastián from the air

Gastronomic tour of San Sebastián

Restaurante Arzak
Alcalde Elósegui, 273
943 278 465

Rekondo Restaurante
Paseo de Igeldo, 57
943 212 907

Casa Urola Jatetxea
Fermín Calbetón, 20
943 441 371

Restaurante Narru
Zubieta, 56
943 423 349

Marisquería Ondarreta
Logroño, 3
943 311 873

Mesón Portaletas
Puerto, 21. Parte Vieja
943 434 723

Kata 4
Santa Catalina, 4
943 423 243

Restaurante Ganbara
San Jerónimo, 21
943 422 575

Restaurante Gandarias
31 de Agosto, 23. Parte Vieja
943 426 362

Akelarre
Padre Orolaga (Igeldo), 56
943 311 209

Lukas Tienda Gourmet y Restaurante
Plaza Julio Caro Baroja, 1-2
943 224 800

Bar La Espiga Jatetxea
San Marcial, 48
943 421 423

Bodegón Alejandro
Fermín Calbetón, 4
943 427 158

Sidrería Beharri
Narrika, 22
943 431 631

Antonio Bar
Bergara, 3
943 429 815

Restaurante Sukalde
Paseo de Heriz, 3
943 227 482

Asador Aratz
Igara Bidea, 15
943 219 204

Bar Bergara
General Artetxe, 8
943 275 026

THE EXPECTED NEW VINTAGE
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- IS ALREADY HERE -

PRUNO 2015
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VILLACRECES
RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

PRUNO
Embotellado en la propiedad
Finca de 64 hectáreas de viñedo

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News...

Restaurante Papirusa

Antonia Díaz, 9. Sevilla. 954 225 385



The spirit of Andalusian cuisine permeates every corner of Papirusa. Located in the Arenal neighbourhood, Papirusa offers a tastefully decorated, fresh and upbeat space. A comfortable place to enjoy traditional Andalusian cuisine tailored to the 21st century. Its kitchen has extended opening hours and offers well-prepared dishes as well as tapas for a lighter lunch or snack. At Papirusa, service is of the utmost

importance, which means that guests enjoy a very pleasant experience that will surely entice them to return. Along the same lines, Papirusa has chosen a fine selection of wines to accompany its dishes, allowing it to round out its offering of top-drawer cuisine in the heart of the capital of Andalusia.

Ibiza

Muro Francisco de la Mata, 4. Logroño. 941 236 995



One of the icons of the Rioja restaurant sector has reopened in the centre of Logroño. Since the 1960s, the Ibiza, as it's known, has been a meeting point for Logroño residents of all types. A café par excellence opposite the Espolón, its bar and outdoor seating have been favourites for several generations of people looking for some rest or some fun. After being closed for some time for renovations, the Ibiza reopens with a sense of re-

newal. Its essence is intact, but with a new, younger face that is, above all, more active. This spot will have extensive opening hours ranging from breakfast to night-time, with perfect offerings for lunch or dinner as well. Top-quality cuisine that will be accompanied by live music.

Restaurante BeMa *Hotel Ciudad de Durango*

Gasteiz Bidea, 2. Durango. 946 217 580



Durango now has a new culinary leader. Set in the Gran Hotel Ciudad de Durango, at the foot of the Urkiola Natural Park, is Restaurante BeMa. Recently opened, Restaurante BeMa, for which Martín Berasategui (on our cover) provided consultancy, is proud of its tasteful and tasty food. Together, raw materials and culinary technique produce very earthy preparations. BeMa's is a 360° proposal, and this can be noticed in the attentive service it offers,

even in the interior design and the tableware. The overall result is to introduce us to high-flying cuisines that invite us to choose from some menus that hit the mark in terms of evolution, design and price.



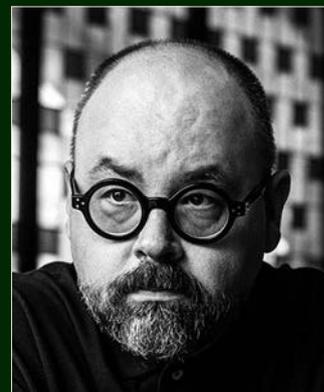
Jaguar XKSS



Twins & Bros shirt



Skyroam



Carlos Ruiz Zafón

The return of the most-awaited Jaguar

Fans of the British firm have been waiting for more 60 years to once again get behind the wheel of a Jaguar XKSS. Handcrafted work carried out by the Jaguar Classic department, which has managed to resurrect one of the company's icons. However, there will be only nine lucky individuals who will get to buy one of these uber exclusive models that ring in at 1.2 million euros. The price is totally justified by the handcrafted, true-to-original-model inspired by the D-Type version, which won at Le Mans from 1954 to 1956. Add in a magnesium body and 3.4 litre in-line six-cylinder petrol engine that cranks out 262 horsepower. Faithful to the original XKSS, this 21st-century version comes with a wooden steering wheel, leather seats and metal switchgear on the dashboard.

Skyroam, connecting the world

Being disconnected from internet is no longer a valid excuse when travelling. Skyroam is a new device that lets us connect to WiFi in more than 100 countries. This new invention – which costs about 175 – offers a flat rate that makes it easy to connect our electronic device to the network. Skyroam has a virtual SIM that automatically gives you local data upon arrival in a new country, which allows us to work online with any of our apps. The flat-rate charge is only eight euros a month. It's easy to use via a smartphone app that also tells us whether we can take advantage of other free WiFi connections, like those at hotels or restaurants. What's more, Skyroam is a device that's easy to transport, as it measures only six centimetres wide by two centimetres thick, which is smaller than a mobile, and can be used for eight hours on one charge.

Shirts for soul brothers

What makes a garment special? Like everything in life, garments also have a sense, something intrinsic to them that goes beyond the fabric or buttons. Maybe they have a concept, a story that makes them original and different, and, therefore, personal. That is the premise that served as the startingpoint for Twins & Bros, a shirt and underwear brand that says that we all have a soul brother somewhere in the world, that there's something that links us to them, just like a style – the essence of a garment – can link us. The special care taken in choosing the fabrics makes the young but sound brand an attractive option for anyone who shares a taste for limited-edition fashion. Their web page is particularly original: www.twinsandbros.com

Zafón finalises the saga of The Cemetery of Forgotten Books

Fifteen years after his appearance in Spain's literary scene, Carlos Ruiz Zafón is back to present *The Labyrinth of Spirits*, the final novel in the saga that began with *The Shadow of the Wind*. In it, a small Dani Sempere discovers the cemetery of forgotten books with a novel by a mysterious writer whose books were burnt. The Barcelona setting that surrounds the entire saga is repeated in this newest instalment, which resolves the mystery around the cemetery of forgotten books. Zafón delivers a new, highly emotional piece filled with intrigues and passions whose smooth and precise prose guides us through a story in which new heroes appear; in this case, a heroine who fills the story with sarcasm. Based on the success of his previous books, with *The Labyrinth of Spirits* Carlos Ruiz Zafón may become one of the most-read Spanish-language authors of the early 21st century.



arte gourmet

lomejordelagastronomia.com

Grilled Escalop of Foie Gras

(Martiko)

A truly handy dish for anyone who would like to eat or offer guests some “fresh” foie gras. It comes pre-cooked and vacuum-packed, and requires only to be opened and heated for 15 seconds in the microwave, following the instructions on the box, or you can give it a very brief sear on the grill, turning once quickly, and season with the sachet in the package. It can also be seasoned with any spices or mix of selected spices and accompanied by a fruit puree or chutney, to mention just some of the endless possibilities. Both its appearance and texture are faultless. Given how easy and quick it is to prepare, good results are guaranteed. Positive attitude cuisine. Contains two foie gras escalopes, 60 grams each.

“Imperials” by Jacinto Peñín

(Productos Artesanos Peñín)

Jacinto Peñín learnt the trade young in a long-disappeared pastry shop in his town, Baudillo, where they made “imperials”. His drive for excellence took him to Paris, where he spent 11 years earning a doctorate in pastry making. He then returned to his roots and set up his own business. Currently, he has two pastry shops that have become justifiably famous thanks to his San Isidoro truffles, his Angélicas, and to his Yemas Tostadas, a variation on Tocinillo de Cielo. However, the real gem is the “Imperials”. They’re shaped like small sobaos pasiegos, a traditional Spanish sponge cake. They differ though, as they’re made from almonds, eggs, sugar and glucose, and are known for being fluffy, moist and to have the distinctive flavour of “Marceña” almonds, the “queen” of almonds. It’s one of Spain’s best artisanal pastries, and is best eaten when fresh from the oven.

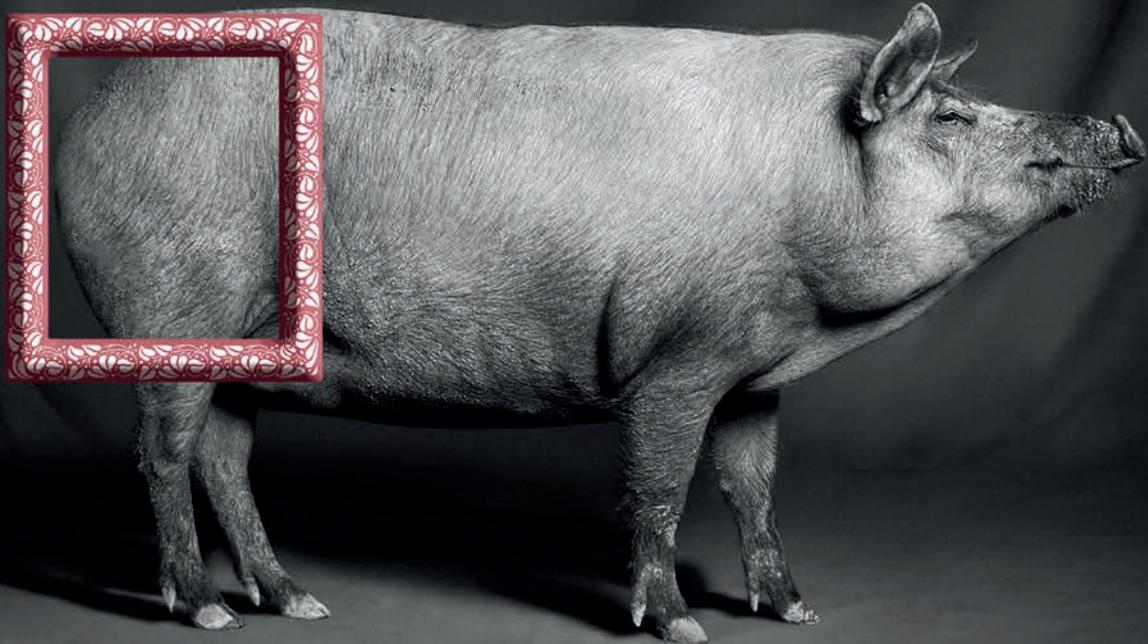
Carrasco Ham

(Carrasco Guijuelo)

The excellence of a Iberian tradition. Its number one asset is its acorn-fed Iberian ham from freely pastured Iberian hogs fed on acorns – the fruit of the holm oak – and the biggest source of calories for their animals. Using an artisanal production process, each piece is salted and then air-cured outdoors for at least 36-48 months in special facilities that receive the cold, dry air from the Sierra de Gredos y Béjar. In recent years, Carrasco has become a leader, and is served at the finest tables and in the most demanding restaurants, thanks to the quality and control of each piece that comes out of the brand’s drying facilities. They’ve reached excellence with a product that is one of the greatest culinary representatives of Spanish culture, and have even carried the Iberian flavour to more than 16 countries. Pooling efforts between tradition and innovation and knowing how to convey their expertise have been the keys to their success.



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When you choose, choose the best.

Sometimes it's hard to make a choice. But does anyone doubt which part of the Iberian pig is the tastiest? And it's the same with wine. Grapevines: 30 or 60 years old? Well, 60, obviously. Plain Tempranillo, or with a hint of Graciano? With Graciano, of course! And what about the barrels...just oak or fine-grained French oak? The latter, without a doubt. It's not so hard, is it? And this is why when you can choose, you choose Izadi Selección.

