

# artevino Magazine

"Artevino Group" News magazine  
MAY 2017

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people

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**IZADI,  
BEST  
WINERY  
OF THE YEAR**



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*Walk through  
Málaga*



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*Scalpers,  
new collection*



**NACHO  
MANZANO,  
authenticity  
& avant-garde  
cuisine**



# WHICH IS YOUR FLOWER?

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 **vetus** —

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## *Izadi is also wine tourism*

September is coming and, in turn, the final touches are being completed so that Bodegas Izadi can open its doors again after a period of remodelling. During these months, the winery, located in Villabuena de Álava, has been upgraded to improve not just technically, with the introduction of more advanced and raw-material-friendly winemaking techniques, but also with an eye to offering an enriching experience to everyone who visits it.

Although a few phases of the upgrade project are pending completion, from this September the winery will once again welcome wine tourists to pay it a visit and discover all the new developments, from the new vat room for making El Regalo, to the inviting tasting rooms created in the ageing area itself, surrounded by barrels.

What's more, Izadi offers a tour highlighting the pillars that are the basis of its brand: winemaking that is focused on quality, a meticulous attention to detail, and gastronomy. In fact, enthusiasts wishing to personally explore the soul of the winery will be kept up to date on its new opening hours, types of experiences on offer, and so on via the social networks.

For more information, please contact: [club@grupoartevino.com](mailto:club@grupoartevino.com)

### **Artevino Club**



*Tour of the Basque Country as it passes through Izadi*



## *IZADI, BEST WINERY OF THE YEAR*



*Family photo of the winners*

Verema, the largest wine community in Spanish, named Bodegas Izadi as **the “Best Winery of the Year” as part of its 2016 Verema Awards**. The winery, located in Villabuena de Álava in the heart of the Rioja Alavesa, raises its stature with this award in recognition of its successes and good work over the past year.

Earlier this year, Bodegas Izadi was chosen from among all the Spanish wineries to **be one of the 12 nominees for the “Best Winery of the Year” for 2016**. Subsequently, Verema opened the voting period, during which netizens could choose the winery worthy of this distinction. When voting was finished, most of the votes (more than 7,000 people responded to Verema’s survey) had been for Bodegas Izadi.

In the words of Lalo Antón, Izadi’s managing director, “this recognition **is a reward for the project of change that the winery has been undergoing** recently, not just in **the quality of its wines, image and facilities, but also in the comprehensive professionalisation of the company**”.

**Izadi Larrosa is an example of all this development**. It was one of its latest wines to hit the market and it’s already the leader among the new trendy rosé wines, with production doubling in just two years.



*The delivery of awards was celebrated in Valencia*



Lalo Antón collects the award

And also the return of one of the winery's icons: Izadi Selección, one of its most emblematic wines that also **“reinforces Izadi's activities aimed at keeping its promises to seek out affordable, high-quality wines with character”**.

Lalo Antón himself collected the award at a gala held in **Valencia's Experiencia Verema, which was also attended by** the other award-winners in the different categories, pioneers in collecting the votes of netizens and fans worldwide in Spain and other Spanish-speaking countries.



Bodegas Izadi stand

## Experience Verema 2017

As it does every year, Verema holds its most anticipated event. Valencia, Verema's headquarters since it was established back in 1998, was the stage for an exhibition involving more than 100 wineries from across Spain and presenting their latest developments. One of them was Izadi, undoubtedly a star after its mention as the year's best winery.

## News in brief



### **Shop window display contest by Bodegas Vetus in Toro**

For the fourth consecutive year, Bodegas Vetus held the Carnival shop window display contest in Toro. As in previous years, the purpose of this contest was to link the tradition of carnivals, which are very famous in this town, to the wine of the Toro D.O.. Thirteen businesses took part in the contest, which was won by Herbolario Lo-

tus. Honourable mention went to Montajes Eléctricos A. Casares and the Facebook Honourable Mention went to Inmobiliaria Sol, which won the social network vote.



### **Prowein, Europe's great wine event**

The wineries that make up Artevino travelled as a group to the largest international wine fair held in Europe. During these three days, the German city of Dusseldorf becomes the epicentre of world winemaking, as attendees come from every continent. Artevino's stand has representation from

Finca Villacreces, Bodegas Izadi, Bodegas Vetus, and Orben. The Group's top European importers stopped by to taste the latest vintages and wines presented.



### **Orben, best singular wine at the Hotel Viura Wine Competition**

To coincide with the festivities celebrating Villabuena de Álava's patron saint, Hotel Viura held its now-traditional contest with the participation of more than 50 different brands. From among the various categories, Orben 2014 took the first prize for singular wine; singular wines are wines that, apart from any category, have particularly

distinctive features. In the same contest, Izadi Larrosa 2016 took third prize in the rosé wines section. In the same scenario, the Hotel Viura, a wine pairing dinner was held in April. Ruth Rodríguez, oenologist at Bodegas Izadi, presented the winery's latest vintages.



### **Izadi 3 stars**

The past April, the notary-witnessed draw of the Izadi 3 Stars contest was held at the winery's facilities. The winners were Ms Elena Martínez Palomares in Barcelona, Ms Patricia Roda Roumec in Madrid and Ms Regina Nagaityte in the Community of Valencia. Winners will enjoy a dinner for two in

one of the restaurants with three Michelin stars in the autonomous regions where the promotion took place. For entering they only they had to buy an special pack of Izadi Selección 2012.

## *Finca Villacreces, among the 10 most visited wineries in Ribera del Duero*

The Ribera del Duero Wine Route set a new record for visitors during 2016: 253,640 people explored the 56 wineries along the route. For the very first time, Finca Villacreces joins this Top Ten of wine tourism.

Finca Villacreces has always chosen to show tourists a different way of discovering the world of wine. With its support for sustainable tourism, it's been one of the first wineries to introduce tours and routes through the vineyard on electric bicycles, making it easy for all tourists to enjoy a trip through the vineyard.

Finca Villacreces is surrounded by a one-of-a-kind environment. A forest of centuries-old pines makes this winery a different kind of place, which it cares for and maintains so that it can offer tourists a space where the vineyard and the River Duero create a perfect combination.

Finca Villacreces has 110 hectares, 64 of them devoted to vineyards, and is located on a bend of Ribera del Duero's Golden Mile.

This melding of nature and vineyard has placed Finca Villacreces among the 10 most visited wineries in Ribera del Duero. Its wine tourism offering is more than just a tour of a winery. It offers a very personalised experience for each traveller. Every tour, of a maximum of 12 people, conveys a singular experience so that the appeal of the bike routes is joined by the chance to experience the unique sensation of this setting of pines, vineyards and river.

There are other experiences on offer as well, like a picnic in the heart of the vineyard and wine tasting classes.



*Finca Villacreces strongly bets on wine tourism*



*The Awards ceremony*



# arte wines

## *Izadi Larrosa 2016*

The rosé that was rated best by Mi Vino guide is now celebrating its fourth harvest. The meticulous selection of grenache wines planted at heights of some 790 metres, along with a gentle production based on the first musts with legs, achieves great elegance in an appealingly hued wine, consolidating it as one of the first Provençal-style Rioja rosés. It displays an interesting combination of aromas of red and white fruits resulting in a juicy, light and subtle palate with very good acidity, making it a summertime essential. New in this vintage for the biggest fans and the most iconic restaurants in cities like Ibiza, Marbella, Madrid and Barcelona is the presentation of a limited edition of three-litre Jeroboams.



## *Flor de Vetus 2015*

The new vintage of Flor de Vetus, rated as very good, practically on the verge of excellent, comes from the estate surrounding Bodegas Vetus in the heart of this geographical designation and the main native variety, the Tinta de Toro, the key raw material for the wines from this winery. The labourious hand-picking into boxes and selection followed by a balance of French and American oak barrels for nine months makes it possible to extract a fresher and livelier side from the designation's potency, creating what is certainly our wine with the most residual sweetness in this winemaking region. An intense cherry colour is evidence of it in the glass, giving way to a marked fruity character in which freshness is the star, initially relegating tertiary aromas to the background. On the palate, it allows enjoying the notes shown in the nose with a clean mid-palate and pleasant finish.



## *Izadi Blanco fermented in barrel 2016*

The latest vintage of our most personal white, which began to take shape more than two decades ago, was recently launched on the market. From the very beginning, it's been based on the white varieties planted at the heads of the vineyards mainly dedicated to red wine grapes, which makes it the most limited-production wine made by Izadi. The Viura and Malvasia grapes are harvested by hand partly into crates, and then selected. After this, it undergoes an alcoholic fermentation in new French oak barrels. During the three months of ageing, it is subjected to the French battonage technique, resulting in a magnificent volume in the mouth that gives it the right to preside over a well-deserved place on the table for interesting pairings.



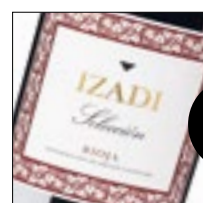
## *La Semana Vitivinícola Wine Guide Scores*



Finca Villacreces



Izadi El Regalo



Izadi Selección



Flor de Vetus Verdejo





# arte wines

## *Izadi El Regalo, 94 Decanter points*

The prestigious English magazine Decanter rated Izadi El Regalo 2014 94/100 in its special report on Rioja wines. In that report, the British publication, one of the most influential in the wine industry, also recognised Bodegas Izadi's wine the mention of "Highly Recommended", given to wines that are highly recommended for both their quality and price.



## *Larrosa, among the 10 best rosés, according to El País*

Izadi's rosé is once again included in one of the ratings of Spain's best rosés. In fact, it's already considered by many critics as one of the pioneers of the new age style that's so close to the Provençal style. In this case, Carlos Delgado puts it in seventh place, although it stands out for being the lowest-priced wine of all those listed; there's even one that costs more than 20 euros, while Larrosa costs just over six.

## *Malpuesto, one of the great singular wines Rioja wines in Sobremesa*

The special on the great wines of Rioja published by Sobremesa magazine was a nice surprise for Bodegas Orben. The report by the Spanish magazine takes a tour of the main icons in Rioja, where includes Malpuesto, with 96 points. Once again, it's interesting to note the other wines included in this special, given that most cost twice as much as Malpuesto.





## *Pruno Day, the “Prunomania” festival*



Finca Villacreces would like to share a festive day with Club Artevino members in the hidden gem of Ribera del Duero. On 9<sup>th</sup> September 2017, “Pruno Day” will be celebrated with everyone who wishes to come by and enjoy a full day of wine tourism.

The winery, located in Ribera del Duero, has scheduled a variety of experiences for the event to enjoy the winery and vineyard in a fun and entertaining way. For instance, the day kicks off at 10:30 with a programme that includes guided tours of the winery where the winemaking process will be explained in fun and educational way. Visitors may also choose the guided tours of the vineyards, either on foot or by electric bike, with some occasional surprises that will allow visitors to delve into the history of Finca Villacreces in a special way. There will be food available thanks to fun food trucks and a wine bar where visitors can taste all the wines in this Ribera del Duero winery.

When we talk about “Pruno Day”, we can’t help but think about the wine that’s the market leader in terms of value for money; it will be the big star of the day, and everyone will be invited to a tasting of the first vintage of Pruno, awarded 94 points by Robert Parker. A few bottles of the special three-litre edition of the 2010 harvest are waiting to be opened and served at a history-making tasting under the direction of Villacreces’ oenologist.

Of course, an event like this one requires music, and this will be provided by a DJ who will liven up the morning session and by a live musical performance that will close the event at 6:00 pm.

Tickets for the event will go on sale through [www.tiendaartevino.com](http://www.tiendaartevino.com). For more information, please contact Finca Villacreces on (+34) 983 680 437 or at the email address [visitas@villacreces.com](mailto:visitas@villacreces.com).



*Nacho Manzano:*

*“I’ve always cooked off the beaten path”*



He oozes humility and generosity. It's apparent in the way he deals with the rest of the cooks at Casa Marcial. With two Michelin stars and a great culinary background behind him, Nacho Manzano still has the spark that brought him two Michelin stars and the ability to embark on other major culinary projects. He's got the passion for cooking in his blood, the blood that ties him to his sisters and creates a link that makes Casa Marcial a familiar, yet surprising, experience. Tremendously committed to Asturian cuisine, Manzano has focused the spotlight on the roots of Asturias' gastronomy to show it from different perspectives and present it in a way that's consistent, yet also avant-garde. That commitment to boldness has allowed him to carve out a significant space in the continuation of Spain's culinary revolution.

**Next year, Casa Marcial will be 25 years old. You've got two Michelin stars, but I imagine that it's not been easy to carve out your place in the world of gastronomy.**

I came from Gijon 25 years ago and we decided to open this restaurant, but since it's been serving food for more than 150 years, really what's happened is that it's adapted itself to the times until becoming what it is today. But, of course, it hasn't been easy. In fact, our project has an added difficulty that we've managed to solve with perseverance. But 25 years ago nobody would have thought of coming to this part of Asturias to eat and our concept seemed quite out of place to the locals. Over time, our customers have also gradually adapted to what we are.

**What is the gastronomic model that Nacho Manzano supports?**

When I came here, I set myself the challenge of not copying anything that I'd learnt in other establishments. That led me to an Asturian cuisine that was very authentic but also full of character; I gradually evolved it as ideas occurred to me and inspired by my surroundings. This defines my own style, which has a certain spark that comes from doing unexpected things and an endless desire to surprise.

**How much is reinvention and how much is spontaneity?**

I'd have to say half and half. We do a very hands-on cuisine. As I say, we've always cooked off track, never following a marked path. There's a lot of here-and-now in Casa Marcial's cuisine; we're always ready to explore the unknown when it comes to creating. We've managed ourselves quite well in terms of creation, fearlessly and taking a leap into the unknown, which also gave us the freedom to create. Of course, we mustn't forget we've had people here in Spain that have made it easy for us; we've had pioneers that have backed our cuisine so we could turn things upside down.

**Is there still lots waiting to be discovered?**

If we take a look at how the world is, I think that every day you start all over. So, there is a lot, there's still everything, waiting to be discovered. Your dishes themselves have more than one face; lots of possibilities open up when you rethink them.



# arte people

And that's something that makes me happy in the kitchen; when that feeling of learning.

**If you could go back, what would you do more of and what would you do less of.**

It's all about believing in what you do, you've got to have courage and audacity enough to make a mistake, but if you do it with conviction you're closer to achieving success. If it's genuine, you do with responsibility, believing in it, the mistake is not actually a mistake, but rather a step forward.

**At this stage of the game, what dish would you like to create that you still haven't?**

We've spotlighted plates of Asturian cuisine dishes that didn't exist before, that were eaten only at home. When I came back I realised that there were delicious dishes in my family's home, in my aunt's home, that didn't appear on any menu. I didn't reinvent them in any way, but I did spotlight them, I recognised their value within the cuisine. Who wouldn't like to have invented the potato omelet? Of course, but I'm satisfied with having brought attention to, spotlighted, everyday dishes. Also having created new paths, or worked on them, like the skin of fish, because it satisfies you, provided that it helps to improve the cuisine.

**You've talked about family. How important have they been to Casa Marcial's success?**

Back to the first question, I decided to return to Casa Marcial, where my family was. It was unfeasible to open a restaurant and for people to come to try such a changeable cuisine. My family's support was one of the project's main assets; I'm a good cook, but that's it; I'm no genius. Without my sisters, without their support and their confidence, this would not have been possible.

**When did you decided to take on other projects like Gloria, La Salgar or your foray into the UK?**

Cooking is a hobby that also has to be profitable and solvent in order to be able to create and try many more new things. Consequently, the cook begins to see the business angle and other lines of business that can give him a bit of a nest egg so that he can do what he wants. In Spain, we always been very modest about expanding the business; we've always been very committed to the kitchen and had no desire to come out of it. Which is totally different to other international chefs, who are very used to having several restaurants of different styles. In my case, I did feel like exploring new businesses, always with commitment and responsibility in order to do things right. Hence La Salgar, the Glorias and also the different consultancies.



# artevino Magazine

## What are your plans for the future?

My goal is modest. To reinforce all the restaurants, so that they maintaining that commitment with their guests. Continue feeding that spark that makes me happy to be in the kitchen, because –like I said– it's the main thing for doing things right, for continuing to create. I want all that to remain the same, and for things to radiate freshness so that the guest feels it as well. That would make me truly happy. If things come up, well I'll explore them, because I'm restless, but always choosing something that really contributes to cooking and to me. I've also got the idea of creating a huge garden next to the restaurant so that we can grow our own products. There's no more authentic way to feel cooking that from the land itself.

*It's all about believing in what you do, you've got to have courage and audacity enough to make a mistake, but if you do it with conviction you're closer to achieving success*





## *Málaga, bright star of civilizations*

Who doesn't mention Málaga whenever someone's thinking about a few days of kicking back and having fun in the sun? Málaga, the provincial capital and sixth largest city in Spain, is one of the cities most visited by tourists from home and abroad. All this thanks to its spectacular location in the heart of the Costa del Sol. Its strategic location has also marked its history.

Malaga was founded by the Phoenicians, who used it as a centre for the exchange of goods with the Iberian peninsula and saw its great mineral deposits (primarily copper and silver). After a period of dominance by Carthage, it became an important Roman settlement remains of which still

exist, such as the impressive Roman Theatre, a can't miss visit for anyone spending a few days in Málaga.

After the Muslim invasion, the city became the capital of several short-lived kingdoms. Vestiges remain, including the Alcazaba and Gibralfaro Castle, also points of interest for any historical and cultural visit to Málaga. It was reconquered by King Ferdinand and Queen Isabella in 1487. The construction of its famous cathedral on the site of an old mosque began under Spanish dominance. The building was never completed; as it has only one of the two planned towers, it's affectionately known as "La Manquita" ("the one-armed lady").



*Málaga treasures a brood historical and monumental heritage*

# artevino Magazine



*Pompidou Art Centre*



*View of La Malagueta*



*Alcazaba of Málaga*

## **Larios**

Besides the aforementioned historical sites (the Alcazaba, Gibralfaro Castle and Roman Theatre), there are other attractions dating from much more recent times. Málaga is a capital city, with a large centre full of shops and food and leisure establishments. Larios Street, perhaps one of the most well-known and busiest streets in all of Andalusia, is where all the big brands are located.

Atarazanas market, former site of Nazari shipyards in centuries past, is also well worth a visit. Currently occupied by a Modernista building inspired by Paris's "Les Halles", its metal structure filled with large windows create a visual spectacle thanks to the magical orange sunsets of Málaga.

## **Museums**

If we're talking about art, one of Málaga's most illustrious sons is the painter and sculptor Pablo Ruiz Picasso, the icon of Cubism. Málaga is home to two museums that house some of his most representative works. There's a long list of museums to visit in Málaga: Picasso Museum, Fundación Casa Natal Picasso, Pompidou Centre of Málaga, Málaga Museum, Jorge Rando Museum, Russian Museum, Carmen Thyssen Museum...

Besides culture, this ultra-touristic Andalusian city offers daytime fun and fantastic nightlife for every taste. Not surprisingly, in its bay we can visit Pier 1 and Pier 2, which feature a large commercial area. Some of its most popular festivities include bullfights at the Malagueta Bullring and the every-lively Málaga Fair in August. As could be expected, Málaga's broad offerings of tourism, leisure and culture is matched with gastronomical options worthy of a city with such a rich heritage.



*The well-known Larios Street*

## Gastronomic tour of Málaga

**El Envero**

**Luis Barahona de Soto, 6-8**

952 237 948

**La Reserva 12 Restaurante**

**Bolsa, 12**

952 608 218

**La Reserva del Olivo**

**Plaza del Carbón, 2**

952 217 051

**Refectorium Malagueta Restaurante**

**Cervantes, 8**

952 218 990

**Refectorium Catedral**

**Postigo de los Abades, 4**

952 602 389

**Pórtico de Velázquez**

**Avda. Velázquez, 101**

952 174 102

**El Mentidero**

**Sánchez Pastor, 12**

697 596 305

**Taberna Cantarrana**

**Sánchez Pastor, 10**

952 220 082

**José Carlos García Restaurante**

**Puerto de Málaga,**

**Plaza de la Capilla, 1**

952 003 588

**El Tapeo de Cervantes**

**Carcer, 8**

952 609 458

**Kaleido Málaga Port**

**Palmeral de las Sorpresas, 2**

952 213 714

**La Deriva Restaurante**

**Alameda de Colón, 7**

638 086 529

**La Parrilla Delicatesen**

**Postigo de los Abades, 4**

952 219 633

**Los Patios de Beatas Vinoteca**

**Beatas, 43**

952 210 350

**Marisquería El Cateto**

**Pedro de Lobo, 3**

952 251 719

QUALITY / PRICE  
REFERENCE

**PRUNO 2015**  
*Finca*  
**VILLACRECES**  
RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

**PRUNO**  
Embotellado en la propiedad  
Finca de 64 hectáreas de viñedo



# arte gastronomy

## *New developments and recommendations*

### ***Café del Mar Club***

*Port Fòrum. Barcelona*



Café del Mar arrives in Barcelona. The establishment of world's best-known brand of beach clubs has landed in Barcelona's Port Fòrum with over 4,000 metres of surface where the offer of leisure and food is the star. From its restaurant to the Sky Terrace, Café del Mar Club Barcelona has become new can't-miss stop for anyone visiting the city. Minimalism, elegance, good music and a sound and visual show accompany

its culinary offerings, the latest idea for enjoying the Mediterranean and Barcelona's multicultural character. The concept of chill out predominates in the new Café del Mar, but it also holds another surprise; it's got a yacht for going out to sea to view the sunset and Barcelona's skyline as the sun goes down.

### ***La Picarona***

*Ponzano, 49. Madrid*



That Ponzano is the Madrid trendiest street is lost on no one. And it certain deserves it. This success has been helped by the usual spots along with laid-back but meticulously detailed style. It's got a newly opened ones like La Picarona, a 2.0 bar concept where food fun is guaranteed. From the creators of La Contraseña, also in Ponzano, and El Trajín, La Picarona once again surprises with its creative menu that takes risks

with a dozen signature tapas, some of them cooked live on its long bar. Speaking of the decor, the place is modern, the work of Álvaro Oliver Bultó, who mixes metal and wood to give it a futuristic, but comfortable, appearance. Another option in the long list of establishments already lining the liveliest street in Madrid in recent times.

### ***Bar Torres Laurel***

*Laurel, 9. Logroño*



La Laurel. A new opening in Spain's most foodie-friendly street or, at least, the street with the most eateries per square metre (bars up and down). In this case, the already known Bar Torres, with a location on San Juan Street in Logroño, opens its doors to show off its culinary repertoire. The rehabbed former Casa Pali has brought elegance and convenience to the establishment, besides a visual appeal that makes

it pleasant to be there. Like its namesake on San Juan Torres Street, Torres Laurel is known for its great assortment of wines, an added value for pairing with snacks where the product and very care preparation are the common denominator.



Tag Heuer Autavia



Scalpors Autumn/Winter 17/18



Windows Surface laptop



Ducati Scrambler Café Racer

## **Collectors are celebrating the new Tag Heuer Autavia**

This legendary model has reappeared. After being chosen from among 16 first-generation models by the well-known brand, Autavia Rindt –designed in 1966– was named the winner. A play on the words automobile and aviation was the reason this watch was named Autavia. Many believe that its name is due more to the world of automotive, since its main ambassadors were major personalities related to the F1, like Jochen Rindt (whence the nickname), Mario Andretti and Emerson Fittipaldi, among others who made it a indispensable accessory for any champion. With a modernised and more imposing design than the previous version, it's been re-interpreted with refined bezel, beveled handles, three white counters, and straight steel matchstick hands with luminous inserts. This gem, which combines luxury and the culture of risk, is already available for sale in shops and on the brand's website. Prices start at 4,600 euros for its two variations: distressed brown calfskin leather strap with ecru stitching or a Sixties-inspired 7-row steel "beads of rice" bracelet.

## **New Windows Surface laptop**

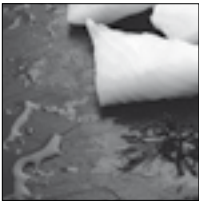
Just launched, the new Windows Surface Laptop is meant to compete directly with Google and Apple. Microsoft's new product has an elegant design, is ultra-light and thin, so users can enjoy using it anywhere, since it weighs just 1,220 grams and has a battery life of 14 hours. One of the attractions of this new laptop is its 13.5-inch touch screen with support for the Surface Pen, which means quick and convenient navigation. The price will depend on the features you choose, like more or less memory and storage, whether it has an Intel Core 51 or 71 processor... The price ranges from 1,149 euros to 2,449 euros. If you want one, it will have to be from 15 June in the shops. Meanwhile, you can pre-reserve one on the brand's website.

## **Scalpors presents the new Autumn-Winter 17/18 collection**

It's one of the fastest growing Spanish companies in the fashion sector during recent years. In late June, it presents its new collection inspired by the Get Ready for Revival concept, where it takes up styles reflected in the speed festival par excellence and revives the 1948 Goodwood Festival of Speed. Collecting and design are present in one of the most important events in the world of cars, where the most spectacular and glamorous cars in the competition roar and transmit adrenaline as they tear across the asphalt. These are original units that are actually true one-of-a-kind pieces, a real mirror of what is conveyed in the Autumn/Winter 2017 collection. In this collection are three trends that correspond to Active Wear –with sports-orientated, waterproof fabrics– to the Comfort Trend –with Memory Fabrics that make the garment adapt to the body and be more comfortable– and, lastly, the Warm Trend, with fabrics that convey a sense of volumes and textures.

## **Retro is in style**

And if not, then go tell Ducati and its new Ducati Scrambler Café Racer. With this new model, Borgo Panigale's brand takes us back to the 60s with a vintage look inspired by the British rocker culture that makes it different to what we're used to seeing in this sector. Maybe that's why it's made such a good impression. One of the major developments has been the inclusion of 17-inch wheels and the 803cc L-twin engine. In addition, this Sixties aesthetic is heavy on rear view mirrors, half handlebars, the passenger's seat cover and the tank covers. The 54 number plate that can be seen in the photograph is a tribute to successful Ducati racer Bruno Spaggiari. It's available only in a BlackCoffee finish with a black frame combined with gold wheels. An indulgence for speed demons that's available from April for a price of 11,190 euros.



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## **Roncal cheese Larra**

(Quesos Larra S.L.)

Without the slightest doubt, the best Roncal cheese we've ever tasted. The quality of the raw materials –milk from Latxa and Navarra sheep, which graze in the Roncal Valley– can be clearly noted. The highest quality of raw materials that stand out for their strength, concentration... and consummate production evidenced by the aromatic substantialness, flavour harmony, and in the body of the cheese itself, solid, homogeneous, buttery and of medium solubility. You can taste the magnanimity of the livestock, pastures and nature. A superb expression of sheeps milk, it is aged for more than five months. This company markets a line that is more aged, eight months, called El Pastor Roncalés.



## **Majorcan crunchy biscuits Los Tres Chocolates**

(La Mallorquina)

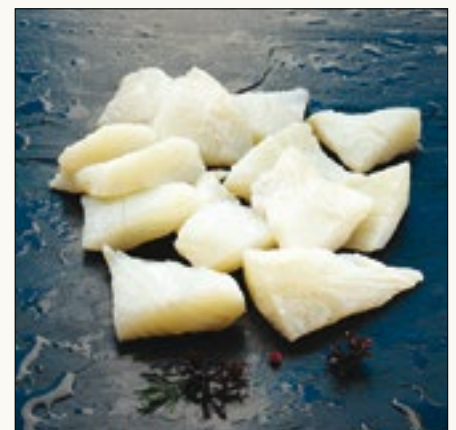
Amazing petit fours created by Carlos Álvarez which also could be defined as a kind of super-high-range of cookies in which one taste the top-quality Marcona almonds chopped and intertwined with a crispy and divinely delicious crumb made of cream, sugar and flour, to which is given an even greater succulence and complexity with a thin chocolate coat. There are three versions. One with milk – easy and sweet; it has 36% cacao. There's another called "Noir", bitter, with a greater contrast of tastes; it's got 70% of Venezuela ocumare cacao ; and a third, which offers the two together on the same biscuit covered with white chocolate, with 26%. It's available in a special container that holds the assortment.



## **Cod Giraldo**

(Bacalao Giraldo S.L.)


The company that revolutionised the codfish industry with its exclusive process of desalting and cuts to order presents a new range aimed primarily at the current culinary trend, the exciting world of tapas and pintxos; a universe in which the pioneering Basque company has already been working for years and documenting its best miniature creations made with one of the tastiest and healthiest products. Without a doubt, it's becoming the new star of the bars and gastrobars due to its versatility, ease of use, functionality and design. The new items like the piece of loin or the special tempura bite are open to the imagination and creativity of food industry professionals and *foodies*, ranging from the classic to the modern, from a simple and succulent croquette or dumpling to the modernity of a cod sushi with seaweed or *finger food* lasagna.





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