

# artevino Magazine

"Artevino Group" News magazine  
DECEMBER 2017

arte  
people

► Pages 11-13

arte  
news

► Pages 04-05

Pruno  
Day



arte  
travel

► Pages 14-16

Burgos,  
head of  
Castile



arte  
& style

► Page 18

New BMW  
310 GS



ENEKO ATXA,  
gastronomy  
in movement

# WHICH IS YOUR FLOWER?

www.bodegasvetus.com



WINEinMODERATION.com  
Art de Vivre  
WINE ONLY APPRECIATED IN MODERATION

**Published by:** Grupo Artevino

**Written by:** Artevino Group Marketing Dept.

**Design:** Calcco

**Printing:** Gráficas Ochoa (La Rioja)

**Photography:** Víctor Hugo Antón

Sergio Aja

Eduardo M. Conde

Lluís Laso

**Artevino Group.**

Herrería Travesía II, 5.

01307 Villabuena de Álava (Álava, Spain)

Tel.: +34 945 609 086 · Fax: +34 945 609 261

marketing@izadi.com

**ALL RIGHTS RESERVED.**

*This publication cannot be fully or partially reproduced, nor registered or transmitted by an information retrieval system in any format by any means, without the prior written authorisation of the editing company.*

*If you wish to receive this magazine or cancel your subscription, please write to us at [club@grupoartevino.com](mailto:club@grupoartevino.com) or call us on +34 945 609 086.*

 **vetus** —

## Contents

**Page 04.** artene**ws**

Pruno Day, the celebration of wine tourism

**Page 06.** artene**ws**

Gastronomy pays tribute to its discoverer

**Page 08.** artene**ws**

News in brief

**Page 09.** artew**ines**

**Page 11.** arte**people**

Eneko Atxa

**Page 14.** artetr**avel**

Burgos

**Page 17.** artega**stronomy**

Novedades

**Page 18.** arte&**style**

**Page 19.** artegou**rmet**

## Photography in Villacreces

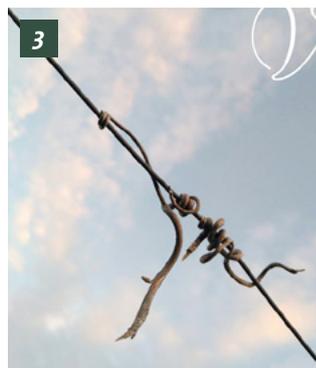
Last December, the First Photographic Rally was held at Finca Villacreces with participation from lovers of photography, nature and wine. We present the winner and the two runners-up.



**First prize**  
*Alicia Merino*



**First runner-up**  
*Mario Rodriguez*



**Second runner-up**  
*Jesús Alba Elías*

If you're an amateur photographer and you've got a picture related to our wineries you'd like us to publish, be sure send it to us at:

**club@grupoartevino.com**



## *Pruno Day, the celebration of wine tourism*



On 9 September, Finca Villacreces held its first Pruno Day, an event that brought together more than 200 wine and wine tourism fans to enjoy a festive event in “The Hidden Jewel of Ribera del Duero”. After collecting their welcome kits, which consisted of a hat, commemorative bracelet, company wine glass and glass holder all the participants took part in a full programme of activities, starting with an eco-stroll by 110 hectares that make up Finca Villacreces. The walk included a nice surprise, as it was possible to meet the estate’s first settlers Pedro de Villacreces and Saint Peter the Regalado, who talked about their pious and ascetic customs and shared their humorous perspectives on life in the 14th century.

Walking wasn’t the only way enjoy the estate, as the guided tours using electric bikes were a comfortable way to tour the five-kilometres trail that runs through the vineyards and 200- year-old pine forest and along the River Duero. Once they’d toured the estate, visitors could explore into the winery thanks to the guided tours scheduled hourly aimed at showing them the entire process involved in the production and ageing of wine.

At 1.30 pm, there was a break in the activities and participants proceeded to the olive tree courtyard, where they took part in a magnificent commemorative tasting of Pruno 2010, presented in a limited edition of five-litre bottles. This tasting, directed by Lluís Laso, the technical director at Finca Villacreces, served



as the main act and a tribute to this wine that has brought so much joy to the winery. The 2010 harvest was apparently the first to reach the prestigious wine taster Robert Parker, who awarded it 94/100 points and recognising it, in subsequent vintages, as the world's best wine for under 20 dollars.

Each entry included four gourmet set menus from the food trucks installed in front of the winery. These opened their kitchens to offer creative suggestions for sushi, burgers, burritos and nachos, and crêpes both sweet and savoury which drew attention for their taste and quality. These mouth-watering dishes were accompanied by Flor de Vetus Verdejo, Pruno and Finca Villacreces wines, which could be enjoyed all day long at the Wine Bar located outside the winery. This area also included ample outdoor seating around the estate's pool and entertainment from a DJ who livened up Pruno Day with music.

Meanwhile, dozens of red blankets were laid out in the winery's gardens, where many participants decided to kick back with a glass of wine and wait for the concert by the group "The Song" to begin. The group's music, influenced by country and rock & roll, was the perfect finish to a day that dawned cloudy, but that gradually became sunny, a perfect match for the smiles of all those who had their picture Taken as a nice memento of this very first Pruno Day. Given



the success of this first edition, Finca Villacreces has already started to work on organising the second Pruno Day in order to consolidate it as a high-quality annual wine tourism event. The date chosen is Saturday, 30 June 2018, and the tickets will be on sale at [www.grupoartevino.com](http://www.grupoartevino.com) from 15 January 2018. This year, free transport from Valladolid, Aranda de Duero and Peñafiel will also be provided.



## *Eno-venber*

To mark the European Day of Wine Tourism, Finca Villacreces wanted to extend the celebration throughout the month of November and so presented Eno-venber as a full programme of activities on Saturday afternoons in the area surrounding the winery and vineyards in Ribera del Duero. Each weekend, a different activity took place, ranging from a photographic rally, wine tastings paired with cheeses or a coupage game under the name "Wine Expert for a Day".



## *Gastronomy pays tribute to its discoverer*

Rafael García Santos, whom many consider him the true megaphone for Spanish cuisine in the early days of its success, was honoured last 4 November at the Vitoria Zaldiaran, attended by some of today's culinary stars. Dinner was officiated by nothing more and nothing less than chefs with a total of 19 Michelin stars, including names like Joan Roca, Martin Berasategui, Eneko Atxa, Quique Dacosta and Bittor Arginzoniz, along with the host Patxi Eceiza.

Together with Gonzalo Antón, Rafael García Santos promoted Vitoria's Signature Cuisine Conference where in the late eighties and early nineties the culinary revolution that made Spain one of the world's culinary leaders began to take shape. García Santos vehement desire to Delve into the essence of the cuisine was one of the incentives to spurred him to operate without complexes regardless of where he was.

After more than 30 years in the food, this great encyclopaedia of good food and good drink, García Santos received a well-deserved tribute that ended up being a great fórum for a discussion about cuisine. The aforementioned chefs were joined by some one hundred cooks who for better or for worse (criticism should always be constructive) were subjects of the analysis of the Cantabria-native critic who lives in San Sebastian. These included Carme Ruscalleda, Joachim Wissler, Francis Paniego and Nacho Manzano.

The dinner was a tour of the great dishes of the six cooks who rolled up their sleeves to orchestrate a history-making evening. One of the wines accompanying this memorable menu was Izadi El Regalo 2015, an icon wine from Bodegas Izadi which also wanted to recognise the work of food critics for spreading the culture of wine. During his 35 years in the business, Rafael García Santos worked with several media and has always been linked to the organisation of foodrelated events.



*The honouree poses with the chefs who prepared the dinner*



*Lalo Antón presents Izadi El Regalo 2015*

## *Izadi reaches out to foodies with Foodizadi*



Bilbao organised its first foodies get-together in Spain. This initiative, which kicked off last 2 November in Bilbao, brings together lovers of the cuisine and of the social networks of each city. During this meeting, attendees participated in a specific course of food photography using mobiles taught by a specialists in the field, Pablo Gil. In addition, they practised their skills in a workshop with the products made by the restaurant chosen for this occasion: Bascook. Foodizadi meetings are held in different, modern spaces with highquality, cutting-edge cuisine.



At the end of the event, attendees enjoyed a pairing of the new Izadi vintages along with the dishes prepared for the occasion by Aitor Elizegi, chef at Bascook, and thus complete the fusion of social networks, food and wine. During the next three months, Foodizadi will visit more than 20 cities throughout.



## News in brief



### ***Izadi and Athletics at the Rioja Alavesa Half Marathon***

For the second consecutive year, Bodegas Izadi sponsored the Rioja Alavesa Half Marathon for what was its third edition. The race, which crossed through the towns of Samaniego, Leza, Elciego and Villabuena, attracted more than 500 participants among all its forms, which includes a 10-kilometre fun

run, eye-catching skateboard race and nordic walking. Just as in the 2016 edition, Bodegas Izadi had its own team which happened to include the racer who came from the furthest away, in this case from Colombia.



### ***Loison and Izadi join together to present Izadittone***

The Ferrari of panettones and Izadi have just presented the first panettone made with pomace wine and chocolate. The interest of Izadi and Loison in gastronomy have led them to join forces to carry out this project, which comes at Christmas and just time to please sweets lovers' palates. After months

of work, Izadi is launching this unique panettone, of which together with the Italy's number one pastry maker in this field it has produced only one thousand cakes, which may be purchased in specialised shops and at [www.tiendaartevino.com](http://www.tiendaartevino.com)



### ***Flor de Vetus Verdejo, a benchmark in value for money***

Like the other wines made in Artevino's winery, Flor de Vetus Verdejo is known for being a good combination of high quality and moderate price. This is included in the "100 Best Wines for less than 10" guide edited by Planeta. The journalist Alicia Estrada has once again chosen this wine made with

grapes from the highest part of Rueda, in Segovia, as one of the most competitive whites that stand out for that combination of quality and affordability; this was soon confirmed by the financial newspaper Cinco Días.



### ***Izadi 2015, runner-up in the Wines of Rioja Alavesa contest***

Coinciding with the traditional Harvest Festival, Rioja Alavesa held its Rioja wines contest, in which Izadi Crianza 2015 was chosen as second best crianza from all of the wines competing. Wines from the entire Rioja D.O.Ca. compete in this contest in its different categories. Izadi Crianza, recently

launched on the market, took the silver medal in this competitive contest and the awards were given out in the town of Yécora, where this well-attended local festival was also held.



## News in brief



### Villacreces, an example of sustainable tourism

The winery, located in the “golden mile” of Ribera del Duero, was selected as an example sustainable wine tourism at the 12th International Wine Forum in Logroño. A presentation called “Villacreces, sustainable tourism” given by Iván Pérez, the Group’s marketing director, highlighted the com-

mitment of the winery to quality wine tourism that is good for visitors, but also for the environment. Wine tourism aimed at profiting from a tourism model based on service and personalised attention to visitors at what has been called “the hidden gem of the Ribera del Duero”.



### Izadi and Villacreces at Banca March

Izadi and Villacreces presented their latest developments in the prestigious facilities of the Banca March in Madrid before more than 300 people. The event, which brought together the bank’s main clients, took place in the heart of Madrid, with a stage decorated for the occasion with wine motifs, as it took

place during the grape harvest. Lalo Antón, who manages the wineries, not only talked about the essence of each wine, but also the group’s history, its mission and vision, as well as the strategy that has guided it for more than 30 years.

## Points in the Peñin Guide



92

Izadi Crianza 2015



95

Nebro 2014



93

Izadi El Regalo 2015



94

Celsus 2015



91

Flor de Vetus 2015



93

Vetus 2014



93

Orben 2014



96

Malpuesto 2015



# arte wines

## Latest news

### Pruno 2016

After being out of stock for nearly a month, the anticipated new vintage of Pruno 2016 is now available. This vintage was considered “very good” by the Council of the D.O. Ribera del Duero and was of excellent quality for Finca Villacreces, thanks to a period of quiet maturation and a harvest with ideal conditions. Following the line of previous vintages of Pruno, 2016 is an extremely fruity wine that is fresh, but with personality, the same one given by the different soils that make up the 64 hectares of vineyards right in the Golden Mile of the Ribera del Duero.

Moreover, just as every year during the Christmas season, Finca Villacreces is releasing a limited edition magnum of Pruno with special packaging. This year, the special design of the tin in which the Pruno 2016 magnum is sold is a tribute to the different custodians who have taken care of Finca Villacreces during its history and who are also remembered with a statue in one of the winery's oldest courtyards.



### Izadi Crianza 2015

Moreover, the launch of Izadi Crianza 2015 was earlier than anticipated, due to the growing demand for one of the indispensable Rioja crianza wines. Perhaps, in the words of its wine expert, Ruth Rodríguez, “this may be one of the best vintages of the history of Izadi,” a wine that has already garnered comments after the official presentation that took place before Vitoria's hospitality industry professionals, who have known this wine for more than 30 years. Izadi Crianza from old vineyards with an average age of 45 years, planted as bush vines in the triangle between Villabuena, Samaniego and Álbalos.





# arte people

*Eneko Atxa:*

*“The cuisine has to be the engine of the setting”*



Eneko Atxa has recently received a new Michelin star for his restaurant Eneko, adding to the three he already has with Azurmendi, in Larrabetzu. Eneko Atxa's young image conveys per se freshness. The same freshness with which he expresses himself and also with which he conceives cuisine which, leaving aside vacuous ideas, is specific and effective. Eneko constantly refers to the diner as the centre surrounded by the cuisine, a very human cuisine aimed at satisfying, conveying sensitivity and, for that very reasons, creating emotions.

**The first Basque cuisine revolution marked the path of many chefs. You belong to the second generation, but what did you inherit from it?**

What's inherited is a way of doing and experiencing cuisine, the passion for it, the obsession with wanting to be better every day. Competitiveness in the good sense of the word. We share the spirit of people who are nonconformists, agitators, instigators of better cuisine. That spirit of living your cuisine 200%.

**And how do you see the current situation of this avantgarde cuisine?**

I dislike labelling food as avant-garde or contemporary. I think that cuisine has to be free, have different paths and it should be the recipient who describes, who puts the name to his experience. We cooks don't have to concern ourselves with that. This is why it's the recipient who has to comment on it.

**Although you don't like labels because every cuisine is a world unto itself, you've been recognised for having a cuisine with lots of ideology.**

There are ideas, but also products, inherited tradition, a desire to turn food into pleasure and the spaces in restaurants into experiences. It's about taking cuisine to a stadium in which the client feels that sensitivity and shares that moment with us.

**It's an ideology, as your recent awards demonstrate, that has much to do with sustainability and nature.**

Obviously, we're cooks and we work at cooking, making food, but behind every establishment that is a way of being and there are directions. One of the guidelines we have in our establishment is to be respectful, respectful with the kitchen, with the customer, with the environment and nature. Sustainability has many similarities with respect.

**Do you mean that gastronomy modifies the environment?**

We want the food to be the engine of the setting, for gastronomy to serve as an agent of inspiration for certain changes. But all this doesn't have to be a fad, but rather a way of life, even of thinking about that



# arte people

line of respect, which needs to be cultivated in all aspects of life.

## **What has changed since that third Michelin star?**

Things change things every day, but they're small changes. I'm not a fan of drastic changes overnight. I like little big changes. I always say that if everyone makes a little change every day, after 1,000 days which is how many days we've had three Michelin stars, the evolution will be very big, but always at a steady, sure pace.

## **And despite these changes, what things help you to stay at the top?**

Watch, listen to and talk with the customer. Diners are who give value to the things we do; without them, we're nothing. You may be very good, but if your customers don't experience it, feel it and share it, you're nobody.

## **With a career that has already made the leap to Tokyo and London, what experiences has this internationalisation of Azurmendi brought you?**

It's a turning point; they're different places, but with similar key concepts. We're in London, Tokyo and Larrabetzu. They may seem to be almost opposites, but they've got so much in common that we end up amazed. The people who visit us here or there are high sensitive towards what we do. They always come inclined to experiment, to discover. The starting point is enjoyment.

## **And all this despite how young you are...what else can we expect from Eneko, what do you see in store for the future?**

I focus on my day-to-day work, in the service I'll give tomorrow; I never look much further ahead than that. Just doing thing right. We're quite lucky to be in this profession; every day we meet interesting people, get more in touch with society, other perspectives, other thoughts and other projects. We're always listening, and that can lead to a lot of things.

## **One of those projects has led you to a germplasm bank.**

It's no longer a project; it's a reality, something we adopted naturally. For us, it's quite important to implement this project, and we have.



# artevino Magazine

It's in line with our philosophy of respect.

## **How would you like your cuisine to be perceived?**

I'm not worried, I don't spent time on the past; I want to be happy with my everyday work.

## **Speaking of wine, which you know something about, especially txakoli, what role does a wine play in a meal?**

We make everything in-house, so we're particularly sensitive. Wine is fundamental in the kitchen. Just as cooking has its own work, philosophy and concept, so does wine. So, bringing them together is a wonderful way of understanding this world of fine food. I've got a lot of respect for the work done in the wine sector, with all its constraints; it's hard, uncertain and artisanal work which is, at the same time, technologically advanced.

*“I like little big changes. If you make a little change every day, after 1,000 the evolution will be very big”*





## *Burgos, origin and destination*

### **The City**

Just the mention that this was the land of El Cid should be enough of a clue to know that we're talking about Burgos, a city and a province, that can boast of having a rich and varied history. The nearby Atapuerca archaeological sites confirm that this Castilian city was one of the first human settlements in the peninsula, and a lot of information is being extracted from them about the origins of what we are: human beings.

In addition to the nearby Atapuerca excavations, Burgos has a large catalogue of monuments, a rich heritage that makes an almost monumental city in its well-kept historic centre. It is only fitting that the cathedral is the city's main cultural attraction, and not only because it is a World Heritage Site, but also because so much of Burgos' leisure activities take place nearby. Incidentally, the Cathedral of Burgos of Gothic style, houses the tomb of El Cid Campeador and his wife. Another of its peculiarities is the Flycatcher, a figure high on the wall of the building that marks the hours opening and closing its mouth.

Near the Santa Maria Arch and Bridge, one of the 12 gates still preserved from the ancient wall that surrounded the city, and on we can see statues of Emperor Charles V with figures representing the city. From there, you can stroll El Espolón, one of Burgos' busiest streets and home to some of the oldest establishments along with the Teatro Principal, El Templete and other buildings of great historical and cultural value.

### **The Square**

The Main Square (Plaza Mayor), is the hub of tourism in Burgos. It's home to the City Council, surrounded by centuries-old houses with colourful facades that give a welcoming air. A good place to start a cultural or gastronomic tour, because nearby are the city's most popular restaurants and bars.

But if we're aiming for a complete and unforgettable image of this capital city, we have to go up to the top of San Miguel Hill, where the view point Castillo offers us a 360° view of Burgos. It's also one of the city's largest green spaces and is eminently suitable for a nice stroll aimed at whetting the appetite.



*Burgos has a magnificent history*



*View of the city centre area*

# artevino Magazine



## *Culinary tour in Burgos*



**Restaurante Delademanda Mercado**  
San Lesmes, 2. (+34) 947 070 997

A 360° culinary experience. From the exhibition of quality products, to its wine shop and open kitchen, Delademanda Mercado breathes gastronomy in every nook and cranny. There is also a seasonal cuisine with a dynamic menu that includes the from the land and the sea. As its name denotes, its great seasonal market products are the centrepiece of this experience, which is topped off by exquisite service and an open and lightfilled decor that makes the space look larger.



**Restaurante Cuchillo de Palo**  
San Lorenzo, 35. (+34) 947 200 992

For some time now, Cuchillo de Palo has been a can't-miss spot for lovers of hot tapas and sharing plates, though it also has a very respectable list of meals on offer. The atmosphere created in Knife of Palo in Burgos, which guarantees a nice atmosphere and fun, is perfect for some food and a nice chat while enjoying its outdoor seating. Very traditional Burgos offerings that pair well with a broad and well-designed wine list.



**Restaurante La Favorita**  
Avellanos, 8. (+34) 947 205 949

A unique, must-visit spot for anyone travelling to Burgos. La Favorita is one of the essential eateries in this Castilian city, not only for the historic building it occupies, but also for the cuisine it offers. Tavern-like, La Favorita uses number one brands of unquestionable quality in its sharing plates, starters and even interesting tapas offered in its bar prior to some good meat or fish. The wine list is another of the strong points of this emblematic restaurant in Burgos.

## Culinary tour in Burgos



### **Restaurante La Fábrica**

Briviesca, 4. (+34) 947 040 420

Behind this name is hidden a young Burgos native chef committed to traditional cuisine with avant-garde touches. You cannot deny that Ricardo Temiño has managed to create a restaurant for those who enjoy fine dining with honest food having both personality and elegance. La Fábrica can boast of this elegance, with its fixed menu called *Roots*, a tour of traditional local products cooked with finesse and sensitivity. As one might expect, desserts are highly important to La Fábrica's concept.



### **Restaurante La Quinta del Monje**

San Lorenzo, 19-21. (+34) 947 208 768

La Quinta del Monje claims to offer a miniature version of market cuisine. And anyone who stops in the eatery on San Lorenzo in Burgos will be sure to agree. A wide assortment of masterfully executed and meticulously presented miniature dishes dot the bar. A laid-back spot that attracts fans of creative cooking with a solid foundation both visually and gustatorily. Its broad variety on offer includes successfully re-interpreted traditional Castilian products like the *Blood Sauce Lolly* and the *Boneless Pig Knuckle with Raspberry*. A delight for eyes and palate.



### **Restaurante Gaona Jardín**

Sombrerería, 29. (+34) 947 206 191

Near Burgos' solemn cathedral, Gaona Jardín is a surprising space located in a glass-roofed interior courtyard featuring a fountain that will delight all who enter this eatery. Gaona Jardín's tapas, designed to be representative of Spanish cuisine with roots in Castilian products, are well conceived and executed. For its menu and fixed-price special, this central eatery in Burgos chooses seasonal cuisine based on fresh, honest products and with a creative touch that is also food for the eyes. Without doubt, an exquisite spot in the heart of Burgos.

## Other suggestions

### **Restaurante Rimbombín**

Sombrerería, 6. (+34) 947 261 200

### **Restaurante Don Jamón**

Álvar García, 2. (+34) 947 272 872

### **Restaurante L'arruz**

Plaza del Rey San Fernando, 7. (+34) 947 278 000

### **Saciedad Secreta**

Plaza de los Vadillos, 5. (+34) 947 723 509

### **Cobo Vintage**

La Merced, 19 (+34) 947 027 581

### **Restaurante Los Finos**

Arco del Pilar, 8. Bajo 3. (+34) 661 007 973

### **Restaurante La Cantina**

Arco del Pilar, 10. (+34) 947 269 781

### **Donde Alberto**

Plaza Alonso Martínez, 5. (+34) 637 016 461

### **La Comidilla de San Lorenzo**

San Lorenzo, 29. (+34) 947 250 423

### **La Bóveda**

Cardenal Segura, 19. (+34) 649 222 458

# arte gastronomy

## *New developments and recommendations*

### ***Lobito de Mar***

*Av. Bulevar Príncipe Alfonso de Hohenlohe, 178. Marbella.*



Dani Garcia's most charming eatery is located on Marbella's "Golden mile", where, with the philosophy of this two-Michelin-stars chef, a more affordable version of his cuisine is offered. Snacks are enjoyed in Lobito de Mar, which features a fun and spontaneous bar, but also a traditional menu featuring the classics of Spanish and Andalusian cuisine with the emphasis on fish and seafood. Mention must also be made of the rice

dishes, because as Dan García himself calls it, Lobito de Mar is a "urban beach bar"; it lacks a beach, but has plenty of inspiration from the Andalusian coast. Also worthy of note is its decor, with high, white ceilings, filled with light and where high-quality materials are brought together for a comfortable and cool experience. With Lobito de Mar, Dani García continues on his path of creating appealing dishes at affordable prices.

### ***Íkaro***

*Av. de Portugal, 3. Logroño.*



The Rioja capital's newest culinary offering is called Íkaro. A restaurant whose Young owners (Iñaki and Carolina, hence the name) offer personal cuisine and updated seasonal cuisine. The ambience they've created in the heart of Logroño is well-deserving of a review as they've added a good winelist and inviting decor to their attractive cuisine. Despite their youth, Iñaki and Carolina's background is broad, enabling them

to be inventive when creating visually attractive and tasty dishes and, thus, join the various fine dining options available in Logroño. Professional service and customer care and the desire to innovate with their feet on the ground make Íkaro a good culinary option in this land of wines.

### ***La Bien Aparecida***

*C/ Jorge Juan, 8. Madrid.*



One of the capital's trendiest establishments has settled in the capital under the name of La Bien Aparecida. Cañadio Group creator of La Maruca, among others, has once again devised a restaurant where well-prepared raw materials are turned into honest and moreish food of the kind people love to eat because it's clearly been prepared with both care and love. Under this premise, La Bien Aparecida offers more classic

but also more innovative suggestions with a tasting menu in which the aim is to win over palates eager for new experiences. In general, value for money at La Bien Aparecida just as with other Cañadio eateries is another of the ingredients that make it a highly recommended option. The conceptual decor rounds out the dining experience.



*iPhone X*



*BMW GS 310*



*AMF*



*Rains*

## ***iPhone X, Apple's glass mobile***

The new iPhone X was released this past November. The US giant created the phone with a new glass-and-steel design and a new feature: its 5.8 inch OLED technology, which covers the entire front of the device. Another of its innovations is the absence of the fingerprint button; it's unlocked with face ID due to the TrueDepth that analyses more than 50 muscle movements to reflect expressions in 12 fun Animoji. It's splash and dust resistant and can be charged wirelessly on its Apple AirPower base. This base will be available in 2018. Prices start at 1,159 for two colours, silver or space grey with 64 GB or 256 GB. It's the most expensive phone in the history of Apple.

## ***BMW 310 GS, a great little trail bike***

The initials GS have always been one of BMW insignias in their section of two-wheelers. Outstanding for trail bike lovers; with this new release, they can afford this Bavarian Brand prudently and economically. That is the concept behind the new 310 GS, a bike suitable for the A2 driving licence but that still holds its own against its larger siblings. This new two-wheeled BMW wheels, based on the F310R engine appealing to inexperienced drivers has 34 hp of power and ABS can be disconnected. These features, together with a weight of less than 170 kilograms, make 310 GS the ideal vehicle to move about the city, but also for weekend getaways and even some daring off-road adventures.

## ***Trainers that fly: AMF***

Germany's multinational sportswear par excellence offers the latest technology in their running shoes with its launch of the "Made For" Adidas. Based on "Speedfactory" technology, a high-speed manufacturing process that's hyperflexible and localised, the brand's designers travel each year to the six "Made For cities" (London, Paris, Los Angeles, Shanghai, New York and Tokyo) to explore and study local runners. They study the information on each runner's rhythms, monitor their strides and, using sensors, analyse how each one walks. This recording technique is called Motion Capture. This way, they customise each shoe according to the specific needs of each city's runners.

## ***Scandinavian style is all the rage***

Specialising in outdoor clothing, RAINS is a Danish waterproof clothing company that was founded in 2012. It offers a complete line of waterproof outerwear and bags. Inspired by the Scandinavian climate and design heritage, RAINS melds traditional methods with innovative techniques to create discreet rainwear designed to last beyond the season. Backpack is a true RAINS classic made from a water-resistant fabric with a matte finish. Fully lined, this minimalistic yet modern rucksack has an inside laptop pocket, a spacious main compartment and a hidden phone pocket on the backside. It is completed with magnetic closings, carabiner details and adjustable straps.



# arte gourmet

lomejordelagastronomia.com

## **Recuit Fonteta**

(Casa Martell)

Joaquim Martell has followed the footsteps of his grandmother, Rosa Cals, who promoted the manufacture of recuit cheese in el Empordà. Having inherited the method, he's been making this cheese for some years, and began selling it under the Fonteta brand in 1990. Since then, it's earned an unusual status which has led it to being listed indisputably authentic recuit cheese. The production involved pasteurising the goat milk at 80 degrees for five minutes; then temperature is allowed to drop to 40 degrees and animal or vegetable rennet is added, depending on the season. It's left to rest, then filtered with gauze, and stirred and turned with it, so that it doesn't become pressed, and is left for 24 hours the entire process is done by hand. It has an incredibly creamy texture, and melts on the tip of the tongue when placed against the roof of the mouth, bursting into a radiant flavour of fresh goat milk.



## **Almadraba tuna roe**

(Salazones Vicente Leal)

Vicente Leal is a craftsman like few that remain. He combines working at a stand in the square in Alicante with making exceptional salt curing materials, with dry-cured beef and tuna roe as the stars. They possess a most noble taste, profound, almost antediluvian although exquisite that expresses the personality of the roe and the identity of the tuna over the constant background of salt. The meaty texture makes it a pleasure to sink your teeth into it and chew. In short, a one-of-a-kind titbit of pure and deep sea essence that represents the ancient Mediterranean culture. They are ideal as an appetiser, cut into very thin strips, and macerated a half-minute in extra virgin olive oil until well-coated on both sides, eaten with some roasted or fried Marcona almonds. Oh my goodness! Washed down with a beer. In Italy, they're served crumbled into bits to flavour pasta, a truly mouth-watering option.



## **Alicante nougat tort**

(Enrique Garrigós Monerris S.A.)

Both of Enrique Garrigós' coca torts are distinguished by their quality and perfect production. The almonds, the very finest quality toasted Marcona almonds, which make up 65% of the tort, can be tasted and chewed and are the absolute and total stars, as the sweetness is not overdone and the aroma from its 18% of orange blossom honey is very subtle. Perfectly balanced sweetness. It's irresistibly moreish.





## When you choose, choose the best.

Life is full of choices. The ideal partner, the right job, the best house, the perfect wardrobe. We're used to choosing, and yet, every time we do, it's hard. Because giving up something is not easy.

But there's almost always one option that excites you, that fits your personality like a glove. And when this happens, it's easy to make the right choice. So, when you can choose, you choose Izadi Selección.



▼  
**IZADI**

Rioja Denominación de Origen