

artevino Magazine

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JULY 2018

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Spain's
best rosé



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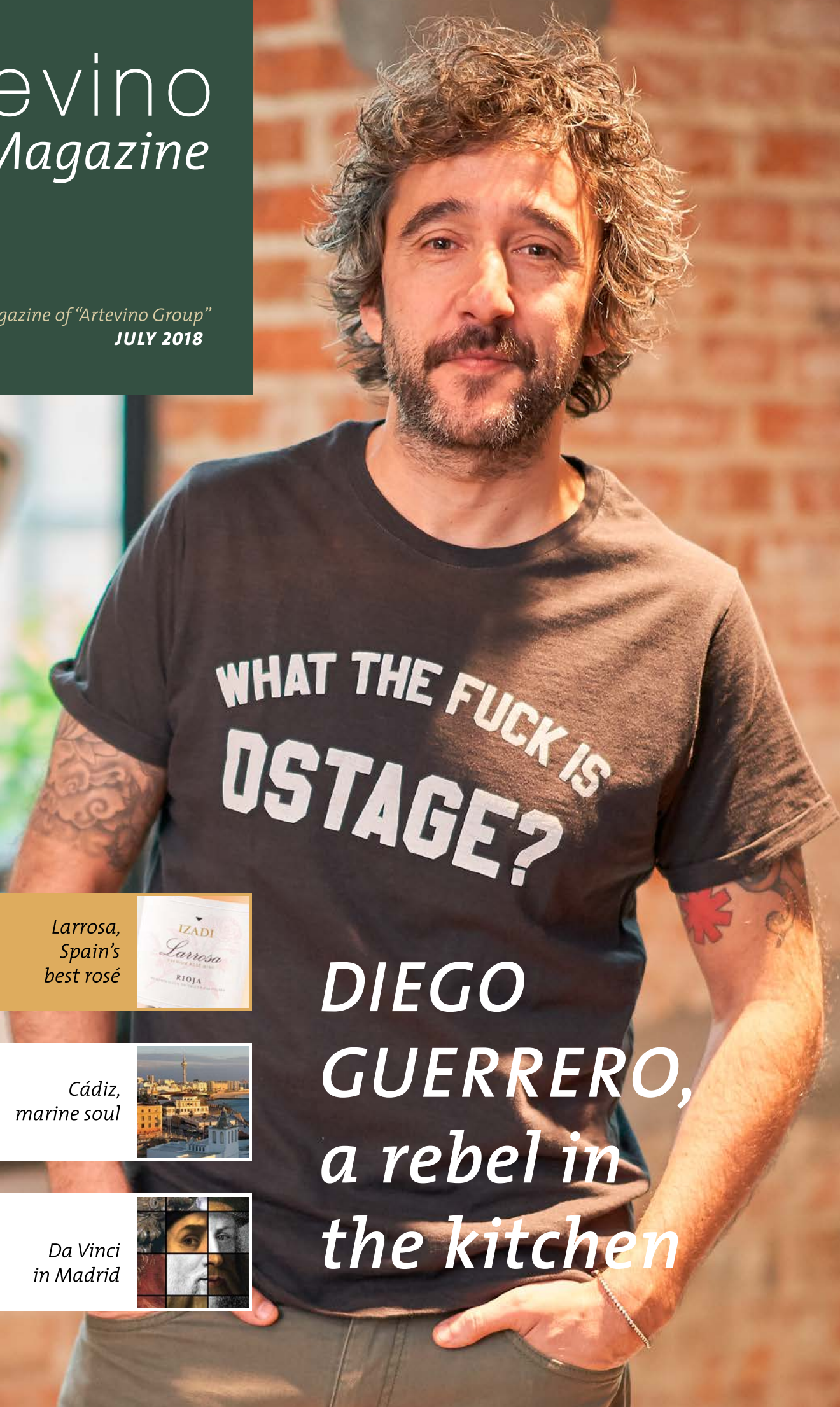
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Da Vinci
in Madrid



**DIEGO
GUERRERO,
a rebel in
the kitchen**



WHICH IS YOUR FLOWER?

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Young people and wine

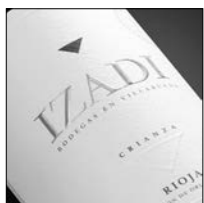
The low consumption of wine by young people is a common topic. Fortunately but also timidly it seems that their arrival to wine culture is growing, according to the latest statistics. The causes of this lack of enthusiasm are many, complex, so no one is guilty and no one has a "magic bullet" solution for it. However, we must applaud with optimism the fact that those that are consuming wine are doing so from a gastronomic, social and even cultural perspective as they seek to explore this exciting world and discover all its facets: production, history, grapevines, and so on.

All initiatives that highlight wine as a part of our Mediterranean diet and even of our cultural ties to the land are welcome, but even more so when they are for young people and (drum roll) they come from themselves. This is the story of "Young people for wine" a movement created in Valladolid which organises different activities to spread their fondness for wine among friends and colleagues. We would like to thank them for their interest in our world, and for giving us the opportunity to present our wines and wine-making experiences on Finca Villacreces.

We want this movement to consolidate and spread curiosity among many other young people, not only from Valladolid, but from their entire country to consolidate this increase in consumption and maintain our wine heritage safe for generations.



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



artevino Magazine

arte news

The foodie art



Wine, social networks and gastronomy all come together under the word *foodie*. Although the terms are new, the attitude is not. With *foodie* we are referring to fans of gastronomy, of eating or of cooking who also, as we are in the 21st century, share this with its friends on social networks.

Is not hard, when looking at tables in a restaurant, to see that some of the dishes are eaten with knife and fork as well as under the camera of a mobile phone. Beyond the tools, it is clear that foodies are bringing freshness to gastronomic culture, they adapt it to the technological world in which we live and contribute to its dissemination. A culture that is per se based on pillars such as perfection, work, respect for diversity, aesthetics and service.

Many values that Bodegas Izadi also shares, and which has joined these foodies to continue making its contribution to the dissemination of gastronomy. And it has done so this with gastronomic photography workshops that have given us delicious photograpgs like these:

Larrosa, Spain's best rosé wine



Mercedes Moreno receives Best Rosé award



The award winners

After the votes of the followers at the Verema Awards, Izadi Larrosa became the best rosé wine in Spain in 2017, an award that recognizes the work and commitment of Bodegas Izadi to produce, with a great deal of loving care, a different rosé wine with the garnacha variety from old vineyards. Verema, the largest online community of wine in Spanish, achieved the record of participation in the popular vote for its awards, which have been held since 2003. More than 11,000 people voted in the Verema 2017 Awards, and their votes made Izadi Larrosa the best rosé wine in Spain, ahead of the other finalists: Flor de Muga and Vegamar.

This award consolidates the work that has been done in the winery for years, both in the vineyard and in the production of new wines, and in the start of new wines like Izadi Larrosa, a new rosé that appeared on the market in February 2014 and which, since its first vintage, has become a reference among Spain's rosé wines.

Traditionally, the new vintages reach the market on 14 February, the same day on which, this year, the Verema awards were handed out in Valencia. Its followers have awarded its painstaking production and its elegant and subtle image which has seduced lovers of rosé wines in search of elegant taste with the chromatic delicacy. Izadi Larrosa is made with Grenache grapes from old Rioja vineyards planted at a high altitude, which gives it unique qualities.



Larrosa: best wine at Grapegrowers Week

Izadi's rosé is not only a winner at Verema, but also in the Grapegrowers' Week Guide to Wines, a leading publication in Spain, which recognised it as the year's best rosé in this yearly guide. This recognition is yet another confirmation that Larrosa is a wine that leaves no one indifferent and has become a benchmark in the world of rosé wines.



Izadi and sustainable wine tourism

Bodegas Izadi launches a new way to live and to discover the vineyards of Rioja Alavesa. The winery and its environment can also be enjoyed on electric bicycle with a wine tourism experience that leads to its most emblematic vineyard, El Regalo.

The winery, located in Villabuena de Álava, has created a wine tourism experience that allows you to enjoy the natural environment of this wine-growing area thanks to a guided tour by electric bicycle. The bike ride leads to one of the area's most unique old vineyards: Finca El Regalo, where the wine tourist will be able to taste the wine from this plot.

The route is accessible to any visitor thanks to electric-powered bicycles that will allow them to focus on a sensory journey through the aromas emanating from the vineyard and the different images of a seductive landscape. El Regalo was the wine chosen for the coronation of Felipe VI and is Izadi's iconic wine; the vineyard is cultivated in an ecological and environmentally friendly manner.

The price of experience is € 18 per person and can be enjoyed from 15 April to 15 November, any day of the week, by making an advance booking (Tel: +34 945 609 086). The hours for this activity are: Monday to Friday at 12 noon and 4 pm, while Saturdays and Sundays it takes place at 11 am.

“The bike stroll drives to one of the most special old vineyards in the region: El Regalo estate, where the wine tourist will taste this single-estate wine”



Pruno Day: Prunomania is growing

With the tickets sold out two months before the event, the Second Pruno Day, held on 30 June, was a resounding success. Finca Villacreces was decked out in red to receive the 300 attendees at this event, which is becoming consolidated as the first wine festival in Ribera del Duero. And there are plenty of reasons for this, with organised activities together with culinary offerings from food trucks from across Spain, live music and even a big surprise wine tasting, where all the attendees had the chance to taste one of the winery's most emblematic wines: Finca Villacreces 2009, chosen as the Ribera del Duero for King Felipe VI's coronation.

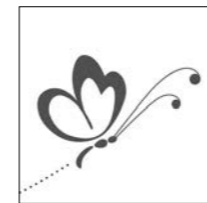
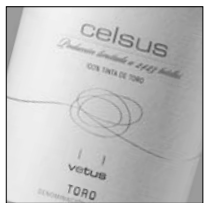
The activities organised by the winery included a dramatised tour of the winery, a birds-eye tour of the estate with drones and virtual reality glasses, together with the already-familiar electric bike tours and walks to different plots where it was possible to taste, glass in hand, the varieties that Villacreces works with. The day was finished off with a performance by The Hook with covers of 80s and 90s rock classics that left a great taste in the mouths at this event, which is already looking forward to its third edition.



Eno-vember

November will arrive with a new edition of the Eno-vember programme to celebrate the month of wine tourism. On Saturday afternoon, Finca Villacreces will once again be hosting various activities such as the II Photography Rally, a photography contest that rewards the lens that best captures the essence of the estate and winery.

Wine pairing will also play an important role in Eno-vember, thanks to a combination of wines with cheeses and chocolates in two gastronomic events. One of the most attractive experiences is to become a wine expert for a day and to do tastings based on different wine samples from different plots and varieties, always with the personality of Finca Villacreces wines.



News in brief



95 points and Top 100 for Finca Villacreces

At the beginning of the year, the influential American wine taster James Suckling included Finca Villacreces 2015 in the Top 100 of Spanish wines, considering it one of the best productions of the year. Villacreces obtained 95 points and was placed in this demanding ranking where most of the Spanish wines are. Suckling highlights the structure of Villacreces 2015, its

concentration, but also its balance. A wine with a great projection that once again puts the winery on the Golden Mile on the stage of Spain's top wines. Another example of this is the 94 points it received from Jeb Dunnuck, one of the top emerging wine tasters. In the same tasting, he awarded Nebro 2014, 97 points.



Izadittone, at the end of the year

As it did last year, Bodegas Izadi is preparing its special panettone for the Christmas season, although orders are being taken now. Izadittone is the result of the union between Italian pastry-makers Loison (considered the Ferrari of the panettones) and Izadi. To make it, skin from Izadi grapes is used along with

Loison nearly century-old sourdough starter and a selection of the best chocolate. Izadi in its sweetest version will arrive, just as in 2017, at the end of the year.



Celsus, the best for Akatavino

Bodegas Vetus's iconic wine was the winner of the special tasting that Akatavino held for the 25 great wines of the D.O. Toro, although three times that number were tasted. With 96 points, Celsus was the best Tinto de Toro wine of that publication which was announced in April. Akatavino (made up of 9 experts) had

this to say about Bodegas Vetus wine: "Celsus, you are essence, you are great" thus praising this production from a small century-old vineyard that produces about 2,800 bottles.

Tim Aktins assesses Izadi wines



Izadi Larrosa 2016

91



Izadi Blanco 2016

90



Izadi Crianza 2015

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Izadi Selección 2015

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Izadi El Regalo 2015

94

Izadi Selección 2014

The new Izadi Selección 2014 has been available since May. As its own name indicates, this wine comes from the selection of the low-yield vineyards in the triangle made by Villabuena de Álava, Ábalos and Samaniego. A wine with a lot of personality, in which Graciano and Tempranillo make a perfect combination and bring us highly complex aromas. It has strong aromas of red fruits mixed with touches of fine woods and smokiness. In the mouth it is velvety, tangy and well-structured, accompanied by a very persistent finish.



Flor de Vetus Verdejo 2017

Also indispensable at this time of year is Bodegas Vetus's verdejo. This white wine comes from grapes from a selection of microplots in the most western area of Segovia. The new 2017 vintage of this high-grown verdejo (the vineyards are some 900 metres high), is very fresh with fruit predominating. Citrus and mineral notes are nice mid-palate. A pleasant and balanced acidity with a very expressive and persistent finish make this wine a "must" for this summer.



Izadi Blanco 2017

With the beginning of the spring season, Bodegas Izadi white appears with its new 2017 vintage. From the edges of the old vineyards of Villabuena de Álava, where it was once planted along with the red wine grapes; for this white wine, native varieties of Rioja have been selected. Always committed to maintaining local varieties like Viura, Malvasia, Tempranillo Blanco and Garnacha Blanca, this new harvest has left us succulent fruit and a feeling of freshness. A wine well-structured wine with very good acidity, ideal for aperitifs in hot summer months.





Diego Guerrero: “Approachability and excellence are not incompatible”

With 25 years of experience in cooking, Diego Guerrero exudes youth and freshness. Just 43, he was born in Vitoria but is living in Madrid, and has conceptualised cuisine in his restaurant DSTAgE, where creativity is innate, where surprise is found on the table, but above all where gastronomy takes on a human touch, is interpreted and enjoyed as though it were a culinary concert.



You’ve just had a birthday, but behind you are quite a few years of experience. How has Diego Guerrero changed over time?

With regard to the beginnings, I am much more aware of everything and I feel better, I understand and I direct what I want to do better. But I feel like a child. I’m always imagining things and doing things I like.

Is creativity a daily battle?

Yes, that’s what our days are. We’re not being creative 24 hours a day. Our work in DSTAgE, which means two direct productions a day for a lot of people, luckily, who come with expectations we have to be able to meet. We have to organise in a way that this isn’t something negative, but rather enjoyable in a very positive way.

And your day-to-day, what is good and what is not so good about DSTAgE.

We’re doing what we like, how we like and also, not just where we like, but we’ve created a space where we want to do it. It’s been like creating our own theme park to cook it.

What is that theme park like?

It’s been making our own home. With a kitchen built into the dining room. It’s important to remember that the pillars of DSTAgE are “naturalness and “approachability” like we are and that’s what we made: a space where we could feel natural. What you see is what you get. Excellence and approachability are not incompatible. Even though DSTAgE may seem more natural, more approachable, because we’re that way, maybe we’re more people and much better prepared. But it’s a proposal that really work for us and that, besides, we’re lucky enough that it works. We didn’t want something baroque, or something trendy, but to feel comfortable, convey what we are.

What are the challenges of gastronomy today?

Gastronomy is very broad, but every day is a challenge. We’ve been here for four years, but we are still correcting mistakes every hour, adjusting things. At our scale, we have a lot of small challenges, so in gastronomy in general there are so many things to do. This year, I’ll have been working for 25 years in this profession and every day I realise I know less; the attitude is always positive towards learning. It is a profession that is constantly re-inventing itself, an inexhaustible source of knowledge, fun, very easy to connect to society that is constantly changing. For those of us in this business, it’s fortunate we have so many challenges; there are many roads opening up.

One of those roads are the ingredients, to know them, to understand them, something Diego Guerrero has always been exploring...

Among all of them, is there one that has resisted you? How about an ingredient you’re obsessed with?

Yes, perhaps lotus root. It’s not one of my favourite products, but it is true that when I’ve tried to work with it, I did not get the results I wanted. But it’s not a trauma, it is not a common ingredient in DSTAgE cuisine. As for obsessing me, there’s not just one, but there are things that I get hooked on, like sesame, and black garlic, too.

If we go from raw material to technique, is there one that Guerrero considers essential in his cuisine, one that you consider to be essential in gastronomy?

Right now we’re working more with fermented products; we’re doing a fermentation workshop in Dspot, our laboratory. As we may be headed to a more natural cuisine, although it’s all technique, we’re looking to cook things that, with little, we get a lot. Find the essence of things. Now we’re cooking based on products, not on sweet or savoury, or menus. First we interpret those foods and then we see where we place them, in which part of the story we want them to fit. This brings us a lot of freedom, and we can even play with ambiguity, breaking rules, like, for example, finishing up a meal with garlic.

What has changed in Diego Guerrero since that famous “Mini Babybel”?

Well, a lot, but that doesn’t mean that what was before was wrong and it’s good now; it’s just been an evolution. There’s been a lot of work since the Mini Babybel. If you ask me, personally, I’ll say that I’m better, because I’m always trying to improve. But we haven’t forgotten it; we continue teaching it in courses and workshops, though you won’t see it on a DSTAgE menu. It’s funny because I feel very identified with it, but, at the same time, it seems far away, like when you don’t recognise yourself in a photo from ten years ago.

Was there something that made you decide to be a cook overnight?

No. Nothing. In fact, I went to cooking school without knowing that I wanted to be a cook; maybe just from stubbornness, rebellion. It’s when I start to cook and see how it works and I feel comfortable. Maybe because of my first internship with Martín Berasategui I changed my way of thinking. Back then, when you went to cooking school, you didn’t brag about it. It wasn’t like it is now, when cooking is “cool”. It was more marginal; there wasn’t as much demand





as now. When I started, I didn't know anything about cooking or that there were different types of cooking. I wanted to earn a living. But when I started at Martin (which is now 25 years old) and I come into contact with fine dining besides, in that restaurant, at that particular moment when cooking makes its mark.

That decision, logically, changed your life, but what do you regret not doing because you chose this path?

I'm very grateful for everything, I have more than I'd hoped to have. Of course, there are worries, bad times, but, in general, I'm an optimist and fortunate and I've done the things I've wanted. Yes, I'd like to do the things I'm doing, but more: be a musician and play the guitar very well; I'm very bad at it. Skate more, surf more, ride my motorcycle more, and probably have a family, which I don't right now. But, without a doubt, we have to decide and choose. One is where one is without giving anything up, without sacrificing things. What matters is dealing with everything positively to get the best of every day. So, the bottom line is more positive than negative.

A sacrifice that has brought you to where you are. So, is it harder to arrive or to stay?

Everything. It's a phrase I've never understood. Maybe something who got there very fast might be in that situation, but I didn't do it fast; I've been fighting for more than 25 years, with sacrifices, good and bad times. I do things the hard way and DSTAgE has nothing fast about it; I've built it brick by brick. That makes you aware that it's not enough to arrive, but that you have to stay. I'm not worried about DSTAgE now, but what's might happen in four months, which is the waiting list. I always got to be one step ahead of everything.

But every sacrifice also has its reward; in fact, the restaurant can afford to close on weekends.

Closing at weekends is part of the desire to create your own world, to gain your freedom. Why couldn't I close after so many years? It's possible, but there's only one handicap; you have to do things well to keep it full on weekdays. If it's full, it doesn't matter if it's Monday or Saturday. So far, so good, but if necessary, we'll open.

Although you've been in Madrid for some time, away from your hometown of Vitoria and the wine growing area of Rioja Alavesa, Diego Guerrero knows a lot about pairings; what would be your perfect pairing?

What the word means: harmony and balance; things should flow. That's pairing for me, when it all works naturally.

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arte travel

Cádiz, marine soul

Egyptians, Phoenicians, Romans, door to the Americas. Cádiz's strategic location as a spearhead to the Atlantic and antechamber to the Mediterranean made this Andalusian region a point of interest for conquerors, traders and fishermen. This is why many civilisations considered it a key piece in their colonial adventures. Remains of the presence of different cultures can be found not only the capital, but also much of its province; let us not forget it is the oldest city in Western Europe.

It is this multicultural and seafaring nature that has created the character of its inhabitants, a combination of equal parts of authenticity and wit, who are aware of the importance of trade (nowadays, tourism as well) as the economic engine of the province. As an economic force in Antiquity, the capital city had to be fortified to prevent attacks by pirates and invaders. This wall divides the city into the new part and the old part.

On one side are the broad beaches and sailing clubs, while on the other we find the essence of the crossroads of civilisations. Among the remains of past years, we can stroll through the Populo, an old medieval village; La Viña, a fishing and beachside bar district par excellence, or Santa María, filled with flamenco art.



Facade of the cathedral



Cádiz has a unique strategic position



Cádiz at night



The cathedral

Looking towards Campo del Sur, we find the Cathedral of Cadiz, crowned by a yellow-tiled dome of Baroque and Neoclassical styles. Inside is the crypt of the composer Manuel de Falla, which is very impressive to see (ample visiting hours and guided tours). Besides this building, one of the city's most emblematic, Cadiz is dotted with different religious monuments, proof of the locals' religious fervour. There are

many other sight of interest for tourists in Cadiz: Municipal Historical Museum, Tavira Tower and Santo Domingo Convent. Don't miss the spacious and bustling squares you'll find in the city, perfect for a stroll when the sun goes down. Some suggestions are the Alameda Apodaca, Genovés Park or a beach like La Caleta.

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Towns

If Cadiz, in its own right, is an unmissable destination those who appreciate urban tourism. Its province is also of great interest, with towns like El Puerto de Santa María, Sanlúcar, San Fernando and Jerez. The Atlantic wind that blows frequently in the province is not an obstacle to its beaches and towns being highly regarded by both Spanish and foreign holidaymakers, which is no surprise if we add in its gastronomy and the friendliness of the locals.

“The capital city had to be fortified to avoid attacks by pirates and invaders”

Gastronomic tour in Cádiz



Aponiente Ángel León

Francisco Cossi Ochoa, s/n. Puerto de Sta. María. (+34) 956 851 870

The only three Michelin stars in Andalusia has revolutionised Spanish fine dining with its Andalusian and, above all, seafood-based, vision. Ángel León, known as the “Chef of the Sea” has a cosy restaurant set among white houses and fishmongers in Puerto de Santa María. There, he's managed to build a temple, an ode, to the sea, from the decor to its avant-garde dishes that delight seafood and fish lovers with the two tasting menus. Without a doubt, it's one of the standard bearers in Spanish cuisine looking for emotion by interpreting the raw materials coming from its home, the sea.



El Faro de Cádiz

San Félix, 15. (+34) 956 211 068

One of the standard bearers in Cadiz in the restaurant scene is El Faro, which belongs to the same group as Ventorrillo El Chato and El Faro de El Puerto. They're more than sufficient arguments to know that this is a reliable restaurant where the products, good cooking and service are all part of the package. It offers well-made Cadiz cuisine. So it's no surprise that for five decades they've been using the best ingredients and reinventing Cadiz's tradition to create a concept necessary to these times, with a return to authenticity and devotion to their guests.



El Campero

Avda. de la Constitución, 5 C. Barbate. (+34) 956 432 300

Based on traditional recipes, but with more avant-garde versions, El Campero, in the town of Barbate, is in favour of simple cuisine, without complicated airs that distract diners from a flavour experience. A proper study of the design of the dishes maintains the balance between respect for traditional recipes and attractive, mouth-watering presentations. One of its hooks is Almadraba wild bluefin tuna, which they can get between April and June and is known for its juicy and tasty meat. The outstanding decor accompanies an offering that is well-rounded in all respects.

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Gastronomic tour in Cádiz



Restaurante Antonio

Bahía de la Plata, Atlanterra, Km. 1. Zahara de los Atunes. (+34) 956 439 542

One of the biggest fans of bluefin tuna in the province is the restaurant at Hotel Antonio, in the tourist-friendly yet still charming Zahara de los Atunes. Restaurante Antonio's menu offers 15 different preparations of bluefin tuna, from the most traditional to techniques imported from the orient. As in most of the restaurants in Cadiz, seafood plays an important role: prawn tartar, langoustine romanitas... This large and welcoming restaurant featuring a patio with stunning sea views offers many seafood dishes.



Vinos y Tapas Sur

Fernandez Ballesteros, 5. Cádiz. (+34) 856 075 582

It has one of the best bars in Cadiz. High-quality tapas with a great wine selection, making it the preferred destination of gourmets, along with excellent value for money. Vinos y Tapas is one of those spots where you enjoy simple but well-chosen things might then and there with care and discipline. Especially recommended are its toasts, especially the one of foie with apple compote, but its egg and chicken dishes are also delicious.



Bodeguita Fabiola

Calderón de la Barca, 1. Cádiz. (+34) 655 491 390

Still in the city, we find another taste-filled tavern. Bodeguita Fabiola is a tiny spot with a big vibe, and it also has a large patio. Tapas are one of its specialties, but it also has a menu offer more substance. Marinated anchovies will not be easily forgotten and you miss the flamenquines when you've haven't been there for a while. It's one of those places that's been around forever, which is more than enough justification to be considered an indispensable part of Cadiz's tapas scene. As for wines, a good assortment that's correctly handled.

Other suggestions

Restaurante La Castillería

Santa Lucía s/n, Vejer de La Frontera. (+34) 956 451 497

La Tabernita

Virgen de La Palma, 32, Cádiz. (+34) 601 055 439

La Curiosidad de Mauro

Veedor, 10. Cádiz. (+34) 956 992 288

Cumbres Mayores

Zorrilla, 4. Cádiz. (+34) 856 072 242

Atxuri

Plocía, 7. Cádiz. (+34) 956 253 613

Tapería de Sopranis

Sopranis, 5. Cádiz. (+34) 956 284 310

La Venencia Club Náutico

Avda. Bajamar, 13. El Puerto de Santamaría. (+34) 956 852 527

El Patio de Benítez

Hermanos Lauilhe, 2. San Fernando. (+34) 856 217092

Bar Frasquito

Los Toros, 44. Espera. (+34) 956 720 379

Bar El Francés

Sancho IV El Bravo, 21. Tarifa. (+34) 685 857 005



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Recommendations in Mexico, Colombia and the Dominican Republic

Dulce Patria

Anatole France 100. Col.Polanco. México DF.



Dulce Patria is certainly one of the leaders in Mexican restaurants. On the list of the 50 best restaurants in Latin America in 2015 and 2016, the business run by Martha Ortiz "is proud to have the heritage of Mexican urban customs" as she herself defines it, "its gastronomic character is festive and colourful". This charming establishment, where red Mexico's colour par excellence predominates, invites diners to enjoy emblematic dishes

such as ceviche, stewy toasts and a good number of essentially Mexican inspired proposals. From the crockery to the service Dulce Patria offers a unique experience for the palate, which can be delighted with a wide selection of wines from different countries and designations of origin.

La Cafetiere de Anita

c/ 6 Sur, 43^a-92, Zona El Poblado. Medellín.



A French-inspired establishment, this restaurant in Colombia has evolved towards more contemporary and signature concepts. Although it does not forget its orthodox French roots especially in technical terms it has opened its spectrum and evolved, also with a connection to the classics and products, with special emphasis on fish, but with regional tropical influences The meticulous service makes a meritorius experience.

Recommended dishes include crab muelitas, lobster tail or duck confit. Flavour first is what we notice in this cuisine, which Anita presents in her proposals with honesty and passion. The decor is elegant and comfortable. Perfect for a couple or a business dinner.

Casa Mencía

c/ Embajador, 9. Santo Domingo.



Excellent culinary offer of eminently Spanish dishes. It has excellent imported sausages and cheeses for tapas, along with plates for sharing of Spanish dishes like fried squid, octopus and paella. It has two environment, one of which has a greenhouse patio that gives it a Mediterranean touch. You can also choose heavier dishes like Asturian bean stew or roast lamb, all cooked just right and very much in keeping

with Spanish cuisine. They sometimes organise different activities to accompany their gastronomic experience, mostly with live performances. It goes without saying that the wine list offers wines with different Spanish DOs along with Galician pomace liquors.

arte gastronomy

Recomendations in U.S.A and Canada

Jaleo

Hotel Cosmopolitan. Las Vegas Boulevard. Las Vegas.



Ingenious but simple twists are what is proposed by José Andrés, the best known Spanish chef in the US at his Jaleo restaurant in Las Vegas. Located in the Cosmopolitan Hotel, this extremely colourful eatery invites you to a simple but tasteful and original review of Spanish gastronomy. The success of Andrés, who, after working in Adriá's kitchen, made a successful leap to North America, cannot be doubted. His recipe is effective. Jaleo

proposes a redefinition of the tapa based on taste and quality. In particular, its Valencian style rice dishes are acclaimed by the American public. Of course, José Andrés also has special taste for offering wines that are representative of Spain at his successful Jaleo, whose name is also spreading to other establishments throughout the country.

Grill 23

161 Berkeley Street (Stuart Street). Boston.



With more than 30 years behind them as a leading steakhouse in Boston, Grill23 continues with the same ingredients that made it a success: product quality, commitment to cooking and meticulous service. In addition, in 2017 it was awarded the Gran Award by the Wine Spectator journal, an honour bestowed on only 89 in the country and which highlights Grill 23's wine cellar management. But, the main attraction of Grill 23 is, of

course, its grilled meats, always accompanied by juicy side dishes of vegetables cooked with care. The premises features a sober and classic decor is also very cosy. In short, a must for anyone visiting Boston for the first time.

Wolf In The Fog

150 Fourth Street, Tofino, Vancouver.



The philosophy of this modern restaurant in Tobin is clear: "Respect the produce so it speaks for itself, creating dishes you really want to enjoy with friends". Something so simple and yet so complicated is what marks the cuisine of Wolf In The Fog, headed by Nicholas Nutting. However, the Canadian chef does not only respect each of the products he uses, but he also interprets them to apply the best techniques to each dish and vi-

sual presentations that delight the eye. Fish, logically, is one of main offerings on the Wolf In The Fog's menu, which also features a wide selection of international wines. It was recently voted one of the best new restaurants in Canada and is included in the U.S.'s Top 100 Restaurants.



arte & style



New Jaguar I-Pace



Leonardo Da Vinci in Madrid



Miller & Marc Autumn-Winter 18' Ecoalf flip flop



New Jaguar i- Pace

The British brand's new product is a 100% electric SUV. The first, and surely not the last one designed by Jaguar featuring its quality manufacture and details. With a remarkable 480 km of autonomy, it offers a multipurpose function that puts it ahead of equivalents from other brands. It has a 90-kWh battery, making it possible for it to have, in just 15 minutes, enough energy to travel 100 km. It can go from 0 to 100 km in 4.8. Lightweight, it has a heretofore unseen aluminium body that allows it to balance the weight caused by its large batteries. The standard I Pace comes with LED headlamps, heated electric leather seats and more. In Spain, it can be purchased in three different finishes and its price will start at 78,100 euro.

Miller & Marc

Miller&Marces is a brand involved in design, manufacturing and distribution of its own sunglasses, designed in Spain and hand made in Italy. The free home trial, for which the brand is mainly known, is one of its great advantages. It allows the customer the time and space to decide which model they want to buy without having to go anywhere. All of the glasses have the same price: 89 euro, with and shipping and prescription lenses included; there is a surcharge of 40 euro for some special prescription lenses. For this upcoming autumn/winter season, they've created some timeless vintage-inspired designs with hand-polished Italian cellulose acetate frames. Miller & Marc has a physical shop in Madrid and in June has just opened a new shop in Barcelona as an extension of its online business.

Leonardo Da Vinci "shows his face"

On the occasion of the five-hundredth anniversary of the death of the Florentine artist, Madrid is hosting the "The faces of a genius" exhibition. For the first time in Spain, visitors can see Tavola Luana, considered by some to be his self-portrait, and an image that has influenced the artist's entire iconography from 1519 to the 19th century. In addition, we can take a trip through his life and discover details about his oeuvre and his person, with infographics, audiovisual elements, virtual and augmented realities. The Madrid Codices I and II priceless manuscripts in the custody of the National Library. The places chosen to display his works are the Alhajas Palace and the National Library from 29 November to 19 May 2019. The curator will be Christian Gálvez, a global expert on Leonardo Da Vinci and there will be support from the Italian Embassy in Spain.

Ecoalf: responsible fashion

The first and unique brand in Spain recognised for its commitment to the planet. It was founded by Madrid born Javier Goyeneche in 2009 in response to the excessive use of the world's natural resources. The aim is to reduce the negative impact of fashion-based industry and the use of natural resources through different types of sustainable innovation processes in order to create a new generation of responsible products with the same quality and design as the best on the market. To date, they have developed 250 sustainable fabrics made from recycled fishing nets, plastic bottles recovered from the bottom of the sea, post-consumption coffee, and postindustrial cotton and wool. With these fabrics, they create 100% sustainable collections, the sustainable lifestyle in line with the brand's philosophy.



arte gourmet

lomejordelagastronomia.com

Fuet mini-bites

(Salgot)

Bright dark red coloured mini-fuets rich in spices and intensely flavoured. The drying process means they have a small dose of flora and are tender. This mixture of love, the right consistency and their size makes them the perfect snack. Salgot has been making traditional Catalan artisanal sausages from top-quality raw materials since 1928. It has also been a participant in several successful projects such as the name of Salchichón de Vic and the designation of origin of Catalan butifarra. It also has its own organic farm in the Montseny Natural Park, which is used for research and the cattle enjoy the best conditions for better relaxation and healthy organic food for kilometre products.

Marinated cod wedge

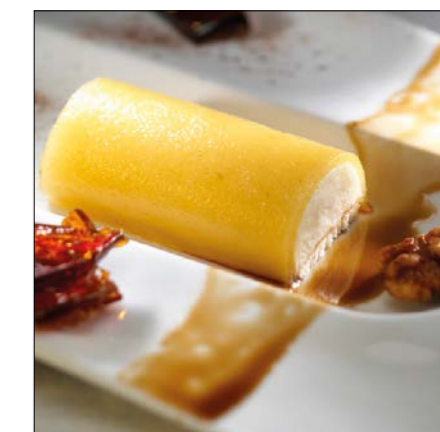
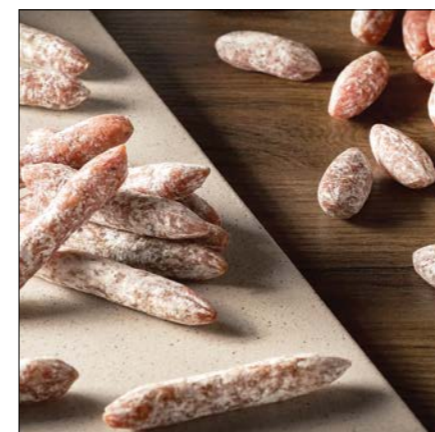
(Carpier Ahumados)

After the tremendous success of the smoked salmon, Carlos Piernas, being the restless cook he is, has expanded his product line greatly. Here's a good example. The cod is presented in wedges, sprinkled with pepper, drenched in oil and decorated with Aragonese olives and garlic slices. The fish maintains its slightly yellow raw colour. Perfect texture, terse and meaty. On the palate, there is a slight smoky flavour on the presence of the cod, very natural and clear, with a succession of hints of flavour that verify what was seen by the eyes. Open some fifteen minutes before serving so it reaches room temperature. It can be eaten as is, or along with a salad.

Idiazabal cheese sticks

(Casa Eceiza)

A dessert inspired by Basque tradition, with a mixture of ingredients that are part of the historical memory and that many times share the spotlight. In this case, they are taken to the level of fine dining, with a structure based on sponge, with a goat cheese cream and then covered with quince jelly in a cylindrical shape, a little bit out of the ordinary. The flavours are delicate and harmonic and the textures are juicy and evanescent.





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.



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