

artevino Magazine

News magazine of "Artevino Group"
NOVEMBER 2019



RUSCALLEDA, seductive gastronomy

arte
people

► p. 11-13

arte
news

► p. 04

Villacreces
turns 25 años



arte
travel

► p. 14

Valencia sea
and culture



arte
& style

► p. 18

New album
by Viva Suecia



Published by: Artevino

Written by: Dpto. de Marketing Artevino

Design: Calcco

Printing: Gráficas Ochoa

Photography: Víctor Hugo Antón

Sergio Aja

Eduardo M. Conde

Lluís Laso

Artevino Group

Herrería Travesía II, 5.

01307 Villabuena de Álava (Álava)

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

club@grupoartevino.com

ALL RIGHTS RESERVED.

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

If you wish to receive this magazine or cancel your subscription, please contact club@grupoartevino.com or

*on telephone number **+34 945 609 086***

WHAT'S YOUR FLOWER?

www.bodegasvetus.com



WINE ONLY APPRECIATED IN MODERATION



Contents

- p. 04.** artene**ws**
Finca Villacreces turns 25
- p. 07.** artene**ws**
400 people celebrate Prunomania
- p. 09.** artew**ines**
- p. 10.** artew**ines**
Izadi with The Best Foodie
- p. 11.** arte**people**
Carne Ruscalleda
- p. 14.** artetr**avel**
Valencia
- p. 17.** arteg**astronomy**
- p. 19.** arteg**ourmet**

Harvest time

The publication of this magazine coincides with a key moment for a winery, with the days it has been preparing for so long. One eye on the sky and the other on the ground. Sacrifice, but joy (if things go well, obviously). Then it's time to gather, to pick, to harvest (to be precise). Grape-growing towns engage in hectic activities: tractors and crews, grapes and more grapes. Everyone hoping the weather will stay fine.

It's a time filled with a lot of work; from the harvester to the oenologist, everyone pampers the raw material with which they will produce wines for today, for tomorrow and for posterity. It's a time when they deploy all their knowledge and expertise, and even their creativity to deal with any of the unforeseen challenges that nature always offers. Because wine is science, but also patience.

And patience will be needed in order to find out the results of these very decisive days. While, wine fans – lovers of oenology – have the opportunity to see the process with their own eyes, because – although the workdays are hard in the winery – our doors remains open to share this harvest time with all of you.

For visits, please contact:

- Bodegas Izadi: visitas@izadi.com
- Finca Villacreces: visitas@villacreces.com



Izadi in the Far East. Photo by Elena García

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

club@grupoartevino.com



Finca Villacreces turns 25

The hidden jewel of Ribera del Duero is celebrating a birthday. Last 7 September, they celebrated their silver anniversary in style. Nothing less could have been appropriate for a winery that, in 25 short years, has become a reference within the great Ribera brands.

It was during the 1994 harvest – yes, last century – when Villacreces was registered in the Ribera del Duero Regulatory Council as a crianza winery. Since then, it has been making its wines on a small stream on the River Duero, protected by a 200-year-old pine forest among whose trees the 15 plots of Tempranillo, Cabernet Sauvignon and Merlot share space.

This charming spot in Quintanilla de Onésimo was visited by distributors, restaurants, friends and even importers from Norway and Colombia to propose a toast to the 25 years of success and to envision a promising future. An evening of celebration that was interspersed by many surprises in an atmosphere that was both solemn and festive.

The event began with remarks by the leaders of the Villacreces project: Lalo and Gonzalo Antón, who recalled what it was like to purchase this estate that had enamoured them so in the early part of this century, and their early experiences in Ribera del Duero. Their speeches were moderated by a very well-known, technological voice: Siri, Apple's virtual assistant. It was, in fact, Iratxe Gómez, the person behind the most widely heard voice in Spanish, who surprised and disconcerted all the attendees with her answers.



The surprises continued with the exclusive presentation of the commemorative wine Finca Villacreces 25 años. A special selection of the oenologist Lluís Laso, who explained that five years ago he choose different varieties from the estate to create a wine that would be totally different and the best gift for the estate on its birthday.

After the tasting of Finca Villacreces 25 años, it was time for fun, just as it should be on a silver anniversary. That was when the comedian Leo Harlem appeared on the stage to shake up the attendees with his dizzying humour.

This big surprise was followed by three others in the form of activities that showed Villacreces' current secrets. The attendees got to visit the winery and its new rooms while they watched an aerial silks show. There was also a horse-drawn carriage ride through the entire vineyard, where they had the opportunity to see each of the plots during one of the seasons with the varieties in all their splendour. Lastly, a theatrical performance gave a truly hilarious rundown of the history of the winery and its founders Pedro de Villacreces and San Pedro Regalado.

The day ended with a gala dinner enlivened by The Cover Club and Dixie Pixie bands. The celebration went on to midnight with effusive toasts to Finca Villacreces on its birthday.





arte
news

Finca Villacreces “Special Edition – 25th anniversary”

Only 3,666 bottles of this wine selected from the Villacreces’s best plots were produced for Finca Villacreces’ silver anniversary. Produced with Tempranillo and Cabernet Sauvignon, its bottle is decorated with an emblem that was specially sculpted for this occasion and attached to the glass.



FINCA VILLACRECES TURNS 25



400 people celebrate Prunomania

Another “sold out”. The fact that half of the tickets were snapped up in just 12 hours was enough to see that the success of Pruno Day was going to be repeated in 2019. And so it was. Despite the fact that capacity was again increased to 400 people by popular acclaim, tickets were sold out months before 29 June.

That was the Saturday – the last of June, previously set as a reference from former editions – Pruno Day was celebrated. In this event, wine, gastronomy and music are combined with different wine-tasting experiences that entertain, educate and amuse nearly 400 people for an entire day.

The heat wave that day was no problem – the organisation had already provided for plenty of shade, hydration and even misters – so that everything would go as planned. This year, along with the already-familiar bike rides and tastings next to the vines, there was an antitasting and an outdoor escape room that awoke attendees’ most competitive sides.

The day started out with an early tasting of what would be Finca Villacreces 25 años, a commemorative wine launched on the market on 7 September, to celebrate the winery’s silver anniversary. Then the music began, along with the different gastronomic options provided by the five food trucks, whose offerings ranged from sushi to lamb skewers. The event finished up with a powerful concert by the band Rock Circus.

Finca Villacreces is already working on the fourth Pruno Day, to be held on 27 June 2020. Just as this year, tickets will be available for purchase on the website diapruno.villacreces.com.





News in brief



El Regalo, a unique new wine

It's now public. The DOCa Rioja Regulatory Council has just made official that El Regalo is one of the 100 Rioja vineyards considered unique. To do this, the Council's technical committee assessed different characteristics such as yield, soils, distinctiveness, cultivation type, history, and so on. This way, El Regalo – from which Bodegas Izadi produces a single signature wine, has reached

the highest category possible in Rioja nowadays. Aware of this uniqueness – quite literally – the TVE programme Aquí la Tierra recently visited El Regalo to get a closer look at its treasures.



Enovember at Finca Villacreces

On occasion of International Wine Tourism Day, Finca Villacreces has scheduled for all of November different activities related to tourism and wine. The experiences will take place every Saturday throughout November afternoons, and there'll be special pairing

workshops from wines with cheese, chocolate, sushi, etc. The cost of the various activities is 20€ and the groups are small.

To book a space, please call +34 983 68 04 37 or write to visitas@villacreces.com



Izadi Crianza and Orben are vindicated

They're not new, but they're the talk of the town. Orben was news in past months thanks to the 95 points awarded by Wine Spectator in one of its articles, on Spanish wines. The trade journal, which always rates prudently, highlights Orben as one of the best Spanish wines sold in the United States. For its part, the

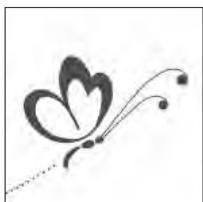
fact that Izadi 2016 was the best crianza of the year by the Peñín Guide, thanks to its 93 points, has caused it to become for many months, the most-sold wine at Vinissimus.com, the leading internet wine shop.



Villabuena Wine Tour Day

Last May, Villabuena de Álava celebrated the first edition of the Villabuena Wine Tour Day. An initiative aimed at promoting the activities that take place throughout the year in the town with the greater number of wineries per inhabitant in the world. In particular, on this day, the 12 wineries that comprise the association, in addition to the Viura hotel –

including Izadi Wineries – opened their doors. Tour operators, guided the press and tourist agents, along with wine tourists could learn about the Villabuena Wine Tour, one of the activities that visitors can enjoy in town while exploring the world of wine all year long.



arte wines

Orben 2017

After months of waiting, due to high demand, the 2017 vintage that started off the Orben project – located in Laguardia – is now available. The great expectations it aroused were increased by the high scores obtained in both the Peñín Guide and the last article by James Suckling with 94 points. The production has exceeded 28,000 and highlights its principal standard: its multisingular personality that comes from the more than 70 microplots used to produce it. Its characteristic complexity is accompanied by the great potential of one of the shortest vintages in history.



ORBEN



Malpuesto 2017

Coinciding in time, Bodegas Orben's iconic wine presents the much-awaited 2017 vintage. This wine awakens passions as a result of its marked expression and uniqueness, within a more contemporary line of D.O.C.a Rioja wines. The year's characteristics clearly shape its DNA, showing a very marked personality in which its breadth, power and aromatic-sensory richness stand out. In addition, the 95 points given by Suckling and the Peñín Guide confirm the quality of this harvest. This little gem has a limited production of 5,000 bottles from the vineyard that gives it its evocative name. The edition is topped off by the attractive design and packaging that accompany it.

MALPUESTO



Vetus 2016

From the heart of Toro comes the 2016 flagship vintage of Bodegas Vetus. This wine shows the essence of a DO through its strength, but that shuns its more traditional appearance, as its own name indicates, in search of new concepts to attain a different Toro. This is an exceptional harvest thanks to the right kind of weather for increased freshness and vivacity. For this reason, the selection of plots in the vineyard surrounding the winery is paramount. Vetus ages for 12 months in new French oak barrels.

vetus





arte wines

Izadi with The Best Foodie

After a successful first edition, once again Bodegas Izadi has sponsored a search for Spain's best foodies in The Best Foodie contest, which just happens to be held this October. The first event, held in 2019, had 1,200 foodies nominate themselves as candidates. Only 10 of them were chosen by a jury consisting of big names such as Diego Guerror (Dstage), Pepe Ribagorda (Teles), Raúl Gómez (Marathonman), Delicious Marta and the photographer Pablo Gil. These 10 finalistas were voted on by more than 15,000 internet users, who overwhelmingly chose the winner.

In 2019, the Best Foodie of the Year (with "foodie" defined as an Instagram profile with a passion for gastronomy and food in the broadest sense of the word) was Roberto Bosquet (@elchefbosquet). After the award, he became one of the most recognised faces on Instagram and has even embarked on opening his own healthy food restaurant. In addition, there was a cash prize of 5,000€ for the winner.

In 2020 *The Best Foodie* aims to consolidate this recognition identifying the most important foodie on social networks in Spain. More info: www.thebestfoodie.es



Roberto Bosquet, Best Foodie 2018.





arte people

Carme Rusalleda:

“I have doubts about any cook who doesn’t like to eat”

A lifetime in the kitchen goes a long way. Soon after closing her Sant Pau restaurant, Carme Rusalleda reflects on gastronomy – past and future – with the authority of being the first woman in Spain awarded three Michelin stars.

and I did it. The aim was to maintain a professional team besides my husband and myself; at first, we two were like a one man band. And we reached our goal: when the restaurant closed, we had a team of more than 32 people, each with their role and responsibility.



Carme, let’s take a look backwards. Could you have imagined that your professional career - your life in general – would have turned out like this?

Absolutely not. But I do have to say that I crossed the professional path from my parents’ delicatessen shop to a quality restaurant with the ambition to do something different and be able to fly on my own,

What are the sweetest, saltiest and bitterest moments of your career?

I think that there will never be a sweet moment in my life, because I’m a non-conformist and I think that it is possible – always – to improve. As far as bitter, or hard, moments, I remember the beginning, when we had to cross a desert – especially economically – and how we had to sacrifice personal things so that the business didn’t suffer. To pay the greengrocer, the butcher, the people you want to have working with you. The first ten years involved a very strict personal life so that the restaurant could shine as much as possible.

You once said that fine dining is more about devotion than business.

It’s a passion. It’s giving so much and being aware that you can’t charge for it. Giving so many details – from the comfort of the dining room, the service, replacing the glass and tableware, impeccable products – that can’t appear on the bill. It’s viable in New York, Paris, but not in a town like Sant Pol de Mar; here, you’ve got an economic limit you can’t cross. So, in order for a restaurant to be solvent, you have to be open to other locations, as we’ve done with Tokyo and Barcelona and make the most of those synergies.

It’s provocative, but is fine dining cheap?

Anyone with the awareness and sensitivity to assess what it costs to maintain a staff, the costs, the taxes you have to pay to the government, what the product costs on the market, will sit down at your table, enjoy themselves and then thank you for what you’ve done. Of course, if you’ve never hired anyone, if you’ve never paid taxes to the government, or you eat only industrial foods, it will look like artifice to you. We are thankful that our guests know what that’s worth.



arte people



With all these difficulties, what event that makes Carme say “I want to open a restaurant”?

When I worked in the shop, I'd try to explain how to improve what people were buying, putting the sauce separately, telling them how to heat it up, but my customers wanted it given to them already done, without having to think much, everything ready to eat without complicating their lives, and this clipped my wings. I wanted to grow in detail, in sensory and sensual perceptions; that's gastronomy. And, though our first idea was to put some tables in the shop's upper floor, we had the opportunity to cross the street and have a place with sea views. Our parents told us not to think about failure, although that is the risk may run into. So that's how we came up with the idea of having our own restaurant, so that we could make the delicate dishes that the trays that people picked up didn't allow us to.

And that hostel with sea views becomes a three-star restaurant...

Things happen like that. One falls in love with a profession, learns things, and every year has the chance to tell a different story; it entraps you and the staff surrounding you pushes you with the same enthusiasm you have. When something you do is important to you, you end up devoting yourself in body and soul and the results end up coming. That's my story.

A long history and one of innovation. Do you never run out of ideas? Is there a creative ceiling in cooking?

I wouldn't have gone into cooking to always do the same thing. I was interested in research. There's no ceiling in theatre, in music, in film, and neither is there any in gastronomy. Gastronomy is to generate, in a human mind, the interpretation of a meal. We all think differently and when you find that your gourmet spirit become unleashes, you find reasons to go further.

That's passion for food.

Totally. I have doubts about any cook who doesn't like to eat. When we do work interviews, the first question is where they've gone to eat lately? That's where we find the spirit, the sensitivity that a cook has towards what his profession will be.

Carme's cooking is passionate, but also contains abundant references to literature.

I argue that music, literature and food excite you. Any melody you hear recalls an experience you've had. With its flavours and aromas, gastronomy also evokes a trip, childhood memories or a person. Gastronomy has artistic expression. There are diners who end up becoming emotional and crying over a dish.

How does the expression “mother of Catalonian gastronomy” sound to Carme?

No buddy, not “mother” (laughingly). One of the things we've done in Sant Pau is to stand up for local products, and that gives you character. There are native products that are available at a particular time around you, and that gives freshness to your cuisine, because in such a competitive world, your food has to be original. So, we've decided to be a motor in the zone we're located in, and perhaps that is because of where I was born: an agricultural setting where we appreciate the land and its rhythms. A rural mindset that is, however, filled with many values.

True. So, I'll change it from "mother of gastronomy" to "peasant of fine dining".

I like that more. I'm a great defender of peasants, because they bring a uniqueness without which we will all end up buying industrial products, that have nothing to do with our culture.

From the town of Sant Pau, it is decided to make a great leap to Tokyo. Why did you take the plunge and open on the other side of the world?

They convinced me the third time they proposed it to me, and only because Sant Pau has truly been replicated there. The emotion of doing the same thing – the menu as here – in a city like Tokyo is enormous. What I've perceived is that we have very similar concepts: the cuisine must always showcase the product, the season is essential for foods, and they like contrast, something we've been doing in Sant Pau since the beginning.

With that experience, with what you've gone through, I'm quite interested in what your vision of today's gastronomy is.

I've always been an advocator for forbidding prohibition. No one should be surprised by the strangest creations; let's not reject it. We have to approach it, try it and then offer a respectful judgement. Let's not be satisfied with the photo, let's enjoy that experience which is the nice thing about gastronomy and life. And if that creation is a serious concept, it will be a starting point for exploring other territories and evolve. Nowadays, with food, we can tell local and cultural stories, let's delve into fusion and avoid confusion. Fusion is often misinterpreted as confusion. To avoid this confusion, cooks must know their product, cultures, draw from other sources, have good taste in order to bring different people together.

Which period have you enjoyed more: the period of the emergency of gastronomy in the 80-90s, or the one you're leaving today?

I'm interested in the future. We're in a period of more scientific knowledge, more food security, more quality control, more technical equipment that didn't exist and more training. With all that, we've just begun – there's no doubt – and it's very exciting.

You've made it easy for me: do we eat better now or forty years ago?

We should eat better now, because nowadays we know about nutrition. Our diet is delicious, but we have to adapt it to our new dietary knowledge.

To wind up, now it's time to ask the question you've been asked on countless occasions: what now?

The fact that I've closed Sant Pau doesn't mean that that I'm leaving gastronomy; I have many projects in my head to get started on. I'm a person who likes to work and even more in this. Now, I have to decide very well to what I will devote my time and focus my efforts on.





Valencia, culture on the Mediterranean

No, Valencia is not just sun and paella. Despite the fact that we always try to label cities, people, music groups, we have to open our eyes and accept that it's the nuances that enrich them. A case in point of the capital of the Turia, a polyhedric but simple, where the ingredients are more important than the recipe.

And yes. Yes, it is true that Valencia is known for its Malvarrosa beach, a can't-miss visit as there the Mediterranean displays all the kindness of its climate, perfect for strolling in the sun when the rest of the country is threatened by bad weather. And yes. It's also true that one can't leave Valencia without eating paella, on an outside patio, if possible.

But besides these things, Valencia has been building genuine tourist meccas, such as the City of Arts and Sciences, where Santiago Calatrava's futuristic architecture houses an oceanographic aquarium, a science museum, a 3D digital cinema and an auditorium. This is, therefore, cultural tourism that encompasses a wide range of publics and that has become one of the city's hallmarks.

Not far from there stands another of Valencia's unique buildings, La Marina, the vestiges of America's Cup sailing match that was based in the Valencian capital. There, together with sea views, you can enjoy its restaurants and different travelling exhibitions or events held all year long.

Historical centre

Despite its quite avant-garde appearance, Valencia awaits us with its historic centre – eminently Mediterranean – and some historical jewels, such as its cathedral. The Valencia Cathedral is built over a Roman temple that also served as a mosque. It's in this Gothic style building that houses the "Holy Grail" (according to historians, the Grail used by Jesus Christ at the Last Supper), along with other major relics of art and Christian culture. Also worth mentioning are the views from the top of the Micalet, a bell-tower with 207 steps from which the oldest part of the city can be seen.

Another building that is essential to see is the Llotja de la Seda (Silk Exchange), one of the most well-known representatives of the Spanish Civil Gothic built in the 15th century. Another is El Patriarca, a collection of Renaissance-style buildings occupied for use as a seminary, school and church. The school's museum has paintings by Caravaggio, El Greco, Van Der Wyden and more.

Two bustling spots in the review of Valencia's most historical routes are Round Square, home to craft vendor shops, and the Central Market, with hundreds of stands in which the freshest products from Valencia's rich land are displayed, but also fish, fruit and meat. All of these spots in Valencia tend to be very crowded during business hours.



Palau de les Arts, designed by Calatrava



City of Arts and Science



Malvarrosa Beach.

Gunpowder

We can't finish this little tour of Valencia without mentioning its love for gunpowder or – more precisely – mascletás. The explosion of these fireworks are usually closely related with its most important celebration: Falles. From 15 to 19 March, Valencia fills with groups of ninots (the figures that make up the Falles and represent different themes) that will end up being burned in a huge bonfire at the end of the celebration.



The Falles is one of the biggest events in Valencia.



Centre area of Valencia.

Gastronomic tour in Valencia



Rausell

Ángel Guimerá, 61. 963 84 31 93

If there's an essential name in Valencia, it's Rausell. Enshrined by its huge bar, since 1948, it's been one of the temples of Valencia cuisine. One of those long-established eateries that – despite its logical evolution – offers consistency and trust. Trust based on two pillars: quality and honesty. Rausell is one of those restaurants that you go to and feel important, where the service reaches an experience that crowns the palate.



Bocado

Passeig de l'Albereda, 1. 963 89 20 84

Traditional cuisine re-interpreted without false pretensions. The product is presented well and with originality, but without diverting attention from what is important for Bocado: the raw material. Right on the Passeig de l'Albereda, it's the perfect place for a relaxed lunch or a dinner with friends. The wine cellar has been well selected for a particular menu, but is suitable for all tastes. Moreover, thanks to its patios, it's the perfect spot for a special group celebration.



Habitual

Mercado de Colón. Jorge Juan, 19. 963 44 56 31

As he himself says, "Habitual is the most modern, vibrant and Mediterranean gastronomic offering of Ricard Camarena. Light, colour, local gardens and all the flavours of its territory". Habitual is also a "party". No doubt that it is one, or – at the very least – it's a dynamic restaurant where things happen. This activity is not distracting, but rather it focuses attention on what is genuine, on the essence of Valencian cuisine, mainly in its gardens, since vegetables are the stars at Habitual.



Gastronomic tour in Valencia



Ma Khin Café

*Mercado de Colón,
Carrer de Jorge Juan, 19. 963 52 81 32*

Under the concept of 'decolonial Asian food' Ma Khin Café brings back traditional Burmese dishes and offers a varied and attractive menu filled with Asian flavour. The English cook Steve Anderson (owner of the classic Seu Xerea) is behind this restaurant that bears the name of his great-grandmother, of Burmese origin. Ma Khin is a light-filled café where east and west meet. The Mediterranean influence is also visible in the cuisine of Steve, which respects not only the product, but also the techniques of these dishes that entail a trip from the centre of Valencia to the farthest Far East.



Llista Negra

Pascual i Genís, 10. 699 183 770

Mediterranean in a pure state. Simplicity, luminosity and flavour. Balance. Balance between tradition and modernity that – beyond the trite expression – is one of Llista Negra's successes. The great Quique Dacosta is behind this evocative restaurant where the sea has considerable weight, just as the most traditional local recipes, but peppered with Dacosta's sophistication. Even so, the offering exudes simplicity and freshness, a laid-back vibe that makes the space fun – where the fire and grills are noticeable but not overwhelming. The result is pleasant, comforting, relaxed and evocative, like the Mediterranean itself.



Hípica Mas Ferrat

*Partida de la Conarda, 515.
San Antonio de Benagéber. 961 35 06 31*

Located just eight kilometres from the capital, in San Antonio Benagéber, the Mas Ferrat restaurant is a different kind of space designed for spending an enjoyable day in a cosy natural setting. In fact, the restaurant has a horseriding centre and a small farm with animals, where one can share a day in the country with the family. Besides the setting, the menu of the restaurant combines vegetables, fish and meats equally, with cuisine based on products and traditional recipes. It's also a perfect place to hold events.

Other suggestions

Aduana

Puerto de Valencia Muelle, Carrer del Moll de la Duana, s/n. Tel: 963 67 26 77

Alejandro del Toro

Amadeo de Saboya, 15. Tel: 963 93 40 46

La bodeguita

Joan Llorenç, 60. Tel: 963 85 01 00

Casa Carmela

Isabel de Villena, 155. Tel: 963 71 00 73

Central Bar

Mercat Central, Plaza Ciudad de Brujas s/n

Karak

Músic Peydró, 9. Tel: 963 15 45 88

Vuelve Carolina

Correus, 8., Tel: 963 21 86 86

Baabab

Gran Vía del Marqués del Turia, 73. Tel: 961 67 66 75

Tonyina

Chile, 3. Tel: 963 25 91 71

Anyora

Vicent Gallart, 15. Tel: 963 55 88 09

arte gastronomy

New developments and recommendations

Carbón

Estación, 80. Miranda de Ebro.



Carbón restaurant, located in the middle of Miranda de Ebro, is a place to meet the origins of cooking, when people cooked with wood, iron and fire. Fresh, seasonal products such as fish, meat, vegetables and seafood are heated over its coals, which gives just the right touch of aroma so that the flavour and texture of each dish is so special. It has a thoughtfully decorated modern and elegant

dining room, and other rooms suitable for enjoying a company dinner or the most intimate dinner, as well as family celebrations. In addition, it has a very unique space like a 19th-century train dining car in which you can travel in time while enjoying its gastronomy.

Lobito de Mar

Jorge Juan, 10. Madrid



Dani García's beachless beach bar has already opened in Madrid. The three-star chef brings his sea-based offerings to Madrid, both for the decoration of the establishment (with constant references to fish and oceans) and for the menu, which features the sea as the main ingredient of all his creations. The menu has many other options, and you'll always find the unmistakable stamp of Dani García: creativity

and flavour. The fact is that the Malaga-born chef gives his typical regional touch to all his eateries, where gastronomy is celebration and art, as is to be expected in a concept with Andalusian soul. After Bibo, this is Dani García's second establishment in Madrid, to which a third will soon be added – to be called Dani's – at the Four Seasons Hotel.

Juan Carlos Ferrando

María Teresa Gil de Gárate, 7. Logroño



Logroño's gastronomic scene continues to produce highly relevant personal projects. Juan Carlos Ferrando raised the blinds at his eatery in the capital of Rioja a few months ago. There, he invites diners to enjoy a review of today's Rioja cuisine, anchored by local products and the subtlety with which Ferrando stamps it. To do this, he created a unique, cosy, elegant and

mellow spot, with outstanding services, the kind of which few still remain. Along with the Rioja-based menu, there is a Basque-Rioja tasting (Hondarribia menu), which includes the Atlantic character of Basque cuisine and its great fish. Its wine cellar is also outstanding, offering access to great oenological gems at restrained prices.



arte & style



Viva Suecia



Orbi speaker



Hästens mattresses



Audi Q5 TFSIe quattro

Viva Suecia creates “El Milagro”

From 4 October, Viva Suecia’s new “miracle” will be heard. The group, which is on track to becoming one of Spanish indie’s new icons, have just launched their third LP, which they’ll be touring with during the upcoming year. The Murcia-born members of Viva Suecia have not only been one of the bands at the top of a large part of the national patriots, but have also had time to prepare the launch of this “El Milagro”, whose teasers “Lo que te mereces” and “Algunos tenemos fe” are already two of the most listened two songs on digital platforms. With a strong live sound, the band from Murcia is striding forward within the musical scene, and this new album on which Viva Suecia expands their palette of sounds and emotions will help. New songs that – despite their evolution – are certainly Viva Suecia’s brand.

Netgear Orbi Voice Speaker

It’s a fact that artificial intelligence has become our life partner and that speakers are no longer “just” for listening to music, either. The new Netstar Orbi speaker adopts Wifi mesh, has Alexa and adds audio by Harman Kardon. With a design similar to the rest – almost cylindrical – what is most impressive is that it works as a Wi-Fi point to expand a house’s network with a coverage of up to 186 square metres. The inclusion of the assistant Alexa, the voice-based smart home assistant developed by Amazon, means it reacts to oral orders. You can control from the music being played and its volume to queries made for our daily lives, such as, for instance, local traffic conditions, weather forecasts and even control the heating in your home.

The year in which the world got up on the right foot

The Swedish luxury mattresses company Hästens can boast of a great history that goes back six generations, from their roots as master saddlers, to becoming purveyors to the Swedish Royal House. Founded in 1852, they decided to design an innovative and distinctive print (in a higher-quality fabric), that would represent the brand and so created the blue check which has now become their hallmark. The blue checks act as a physical alignment tool for their craftsmen. The beds are handmade from natural materials; this manual labour entails involvement, passion, interest and affection, which is they offering a 25-year warranty against spring and frame breakage. The various Hästens models have been designed to satisfy each person’s physical characteristics and particular desires.

New Audi Q5 TFSIe quattro

The new Audi offers all the excitement of a sports car with plug-in hybrid technology and propulsion using an electric motor and a combustion engine. This hybrid option offered by the brand is presented as the SUV’s top-of-the-line version, both in price and in power. It has obtained the zero-emissions label, exceeding the 40 electric kilometres that is the barrier for that environmental distinction. It can go from 0 to 100 km/hour in just 5.3 seconds, something that only a genuine sports car could offer, such as a top speed of 239 km/hour. The Audi Q5 55 TFSIe quattro has an exclusive design that includes standard Audi Matrix LED headlamps, 19-inch five-spoke wheels and Dynamic design and S-line exterior package. The most recognisable characteristic is that it’s a plug-in hybrid vehicle: you’ll find the plug on its left rear.



arte gourmet

lomejordelagastronomia.com

Piquillo pepper confit

(La Catedral)

La Catedral de Navarra presents this recipe developed as part of its “ready to taste”, that will allow you to enjoy all the intensity of flavour and aroma of this characteristic product grown in southwest Navarre. In keeping with the brand’s philosophy, the peppers have been carefully selected, then slowly processed by confitting them, using a totally natural and artisanal cooking process in a low-temperature oven without any kind of sugar being added. They’re perfect as an aperitif or as an excellent garnish for meat and fish. We recommend tempering them over medium heat for just enough time to prevent changes in their texture and degree of cooking.



Smoked salmon loin with seaweed and wasabi

(Benfumat)

For lovers of the exotic – who like to try out new sensations and are a bit non-conformist – comes this healthful delicacy from Benfumat. Loins of several size are extracted from a selection of the best pieces and finest parts of the salmon, making it possible for us to perceive the taste and texture of this top-quality raw material. The exquisite flavour of its base of versatile smoked salmon offers a unique alternative, in which its fusion with nori seaweed and the mild touch of wasabi, gives the Eastern note that will take you to the Land of the Rising Sun without leaving home.



Duck Foie gras bonbons

(Martiko)

This delicious aperitif will enchant the family’s gourmets thanks to an excellent combination of flavours. The salty and creamy touches of foie gras are fused with the sweetness provided by the honey and the almond coating accompanying each bonbon. We recommend freezing the product for 10 minutes before consumption to get the unmistakable foie gras flavour with the Martiko quality guarantee. Presented in 90-unit cases, it offers a succulent proposal at one of the most important stages of the meal: the beginning.





*"Happiness consists in being able
to link the beginning with the end."*

.....
— Pythagoras



ORBEN

www.bodegasorben.com

