

artevino Magazine

"Artevino Group" magazine
Nº. 6 JUNE 2012

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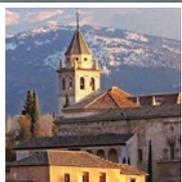
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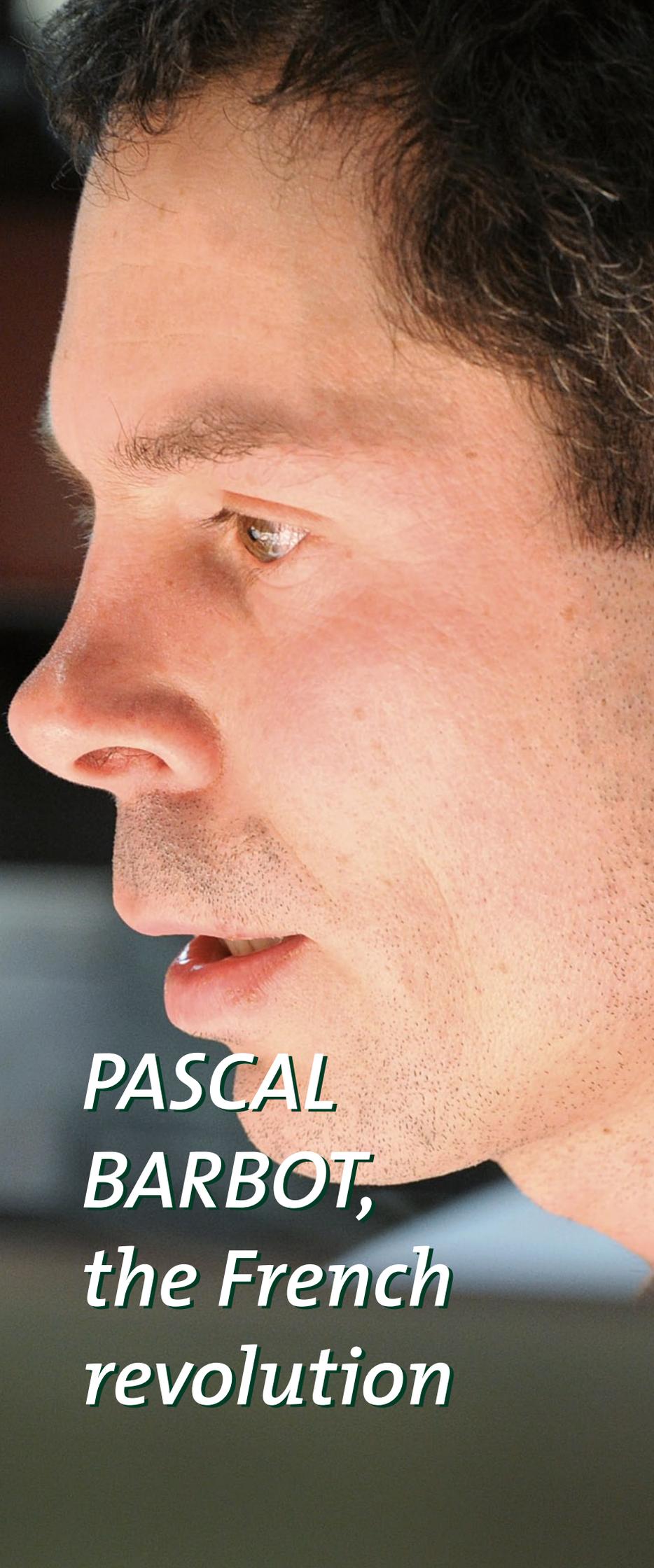
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2 wheel
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PASCAL BARBOT, the French revolution



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White future

All the reports and statistics confirm this: "Demand has increased more for white wine". This does not only refer to the international area, but also to the domestic market, in Spain, the consumption of white wine is growing, while this is not the same for red wines. There may be several reasons for this. Actually, there are several reasons indeed and they are not easy to identify, as is the case for any consumption trend.

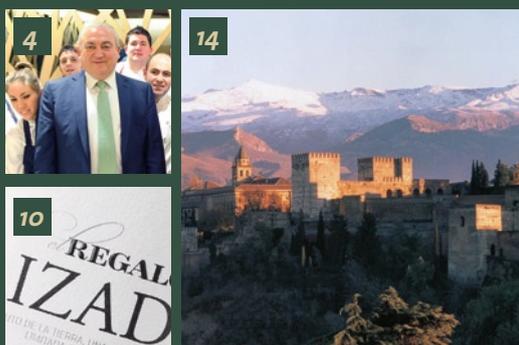
The incorporation of new public objectives in the wine world transforms the demand, which meet the criteria and tastes of these new consumers. Many newcomers to the wine world have palates much more used to fresher and sweeter tastes and textures, something which, at first, they find in white wines.

To this we have to add that the producers, aware of this phenomenon, are starting to dedicate more efforts to creating more singular white wines that are more personal, and more varied, and therefore these types of wines are reaching high quality levels and are receiving the same amount of attention that red wines have received up to now.

All of this is drawing a new panorama in which new wine consumers and enthusiasts find a common point in their curiosity for taste new sensations with the white wines. Their prices, cheaper for the moment, promote this trend, which may end up being a habit, as in other not so far afield countries.

In Spain, with varieties such as Viura, Verdejo or Albariño, we have the good raw material to compete, inside and outside our borders. We need to bet for white wine as a product of the future, a future white wine that has just arrived.

Artevino Club



artemage. Wild fauna visits Villacreces and walks between the forest and the vineyard.



Vitoria receives the cuisine of the future

Committed to the future. This is the keynote at the recently held congress of Signature Cuisines of Restaurante Zaldiaran in its eighteenth edition. Back at its beginnings, it focused its attention on young chefs with a great future, which as it turned out appeared with the names of Martín Berasategui, Ferrán Adriá or Joan Roca. On this occasion, 2012 (from 23rd to 26th April), discerned again the gastronomic future with the young chefs at boiling point, not only in Spain but also internationally.

But they were not alone. As always, the Vitoria congress enjoyed some of the maximum exponents of contemporary haute cuisines, models already established, already acclaimed and perched to be the leaders in the ranking of the best restaurants in the world. Pascal Barbot, in France, and Joan Roca in Spain, are comfortable riding on the crest of the wave, which they have reached steadily but without a great song and a dance.

Barbot and Roca, current models.

If we look for a common ground between these two figures, perhaps we can find it in their authenticity fleeing from grandiloquent debates, always looking for their coherence with their creation.

Barbot, who has created his own trend in such a demanding country, so used to big stars as in France, rising to the Olympus of the great Parisian chefs with his L'Astrance restaurant, showed a wide range of proposals with original creations, but well designed, and above all with innovation in products, flavours and textures.

On their part, the Roca family offered a perfectionist work, with a mixture of in-

novation and common sense, rationality in the cuisines, with dishes designed to dream and cooked to savour. The world's number two made it quite clear why he is.

The future is already here.

If Roca and Barbot's models convinced in Vitoria, the young chefs Nacho Manzano, Josean Alija and Paco Morales also did (together they have 4 Michelin stars, none the less). Together they prepared one of the most varied and picturesque meals of the congress. Three different styles, three solid personalities, but three chefs aware of what they are dealing with, as, in the end, they represent the generation change of such a great cuisine as Spanish cuisine.

At the same time, a group of Scandinavian chefs, following in the wake of the great number one Rene Redzepi, came to Alava with a culinary approach worthy of the stars, confirming the good health of cuisine in Northern Europe. Scandinavian nature, its greenness and landscape was what these chefs impregnated in some creations steeped in the land. The Swiss Bech (Geist, Copenhagen), the Swede Daniel Berlin (from the restaurant with the same name) and Trond Amm (Sostrene Karlsen Restaurant) from Norway combined their gastronomic experiences in a meal that left nobody indifferent, showing other ways full of talent and nature, a lot of nature.

"Pintxos", cod and beef chop.

Inevitably, the forum the Congress of the Signature Cuisines of Zaldiaran becomes year after year, had time for something as

fashionable as the "pintxos", this miniature cuisine that is inundating the most fashionable establishments in our country. These great tapas makers were the prelude to a meal that dealt with cod. In the same way, the beef chop was the protagonist again with Matías Gorrotxategui and sons, in the traditional party held in the middle of the congress.

Future and present, product, nature, perfection, exchange of experiences. 2012 once again had this congress as an essential event where the attendants were a living part of the event. An event designed by and for the lovers of haute cuisine.

Artevino and Joan Roca

The wines of Artevino wineries Izadi Fermented in barrel, Flor de Vetus Verdejo, Finca Villacreces and Orben were the combination chosen by the Signature Cuisine Congress for the evening meal offered by Joan Roca. The four denominations produced by Artevino were present in this meal: Rioja, Ribera del Duero, Toro and Rueda.

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Attending audience in the Europa Congress Palace presentations.



Scandinavian chefs preparing one of their dishes together.



The champagne and ham tasting was one of the big attractions in the Congress again.



Berasategui, Roca and Antón, with the rest of the Zaldiaran team



Izadi and miniature cuisine



Lalo Antón, Izadi manager, directs the tasting in Madrid.

With such a suggestive name, this singular event was organized at the beginning of the year in which wine and “pintxos” came hand in hand. It took place in the emblematic and Avant-guard Hotel Omm in Barcelona where Artevino wine presentation was backed up with a small tapas workshop officiated by Senen González and Darren Williamson, good exponents of what is called miniature cuisine.

During the morning and afternoon sessions, hand in hand with Vila Viniteca, more than 120 people had the opportunity to match the taste of the wines of Finca Villacreces, Vetus, Izadi and Orben with small scale gastronomic proposals, but not for that reason without a high culinary value. From “Fried Egg with Chips”, to the “Deusto Tomato” were examples of the marriage of a cuisine on the increase.

Also in Madrid

The capital city was, in the same way, the stage for “Izadi and Miniature Cuisine”, which, in this case, arrived in the lounges of the Hotel Hesperia in the center of Madrid. With the aim of continuing to combine wine and gastronomy, cuisine and miniature, Bodegas Izadi brought together Iñaki Rodaballo and Senen González in a presentation to the press and hotel and catering industry with some marriages based on top quality Basque products, as the hallmark of the famous “pintxos” of Euskadi. In the event directed by Lalo Antón, Manager of Bodegas Izadi, the good connection of its wines with this such visual, tasty, versatile type of food that is more and more accessible to the public as a whole could be seen.

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Iñaki Rodaballo, Lalo Antón and Senen González in the presentation of Madrid



Some of the proposals of miniature cuisine.



Darren Williamson explaining the philosophy of Bitoque in Hotel Omm in Barcelona.

News Flashes



Artevino and the Great Spanish Fine Wine Decanter in London

The Izadi, Finca Villacreces, Orben and Vetus Wineries took part in the event organized by the English publication Decanter for some of the most Spanish representative wineries in the United Kingdom. The event, directed at British consumers, exhibited

the novelties of the Artevino group and its wineries in the different Spanish Regions, with Flor de Vetus Verdejo 2011 and Flor de Vetus 2010 as the main novelty.



Izadi, with the Spanish Catering Industry

Izadi Blanco F. B. 2008 was chosen by Custodio Zamorra and 34 other sommeliers from Makro for the gala dinner offered in the 14th National Catering Industry Congress in the Balenciaga Museum. This dinner was officiated by a luxury team with six Michelin stars behind them. Andoni Aduriz, Pedro Subijana, Juan Mari and Elena Arzak, Karlos and Eva Arguiña-

no, Hilario Arbelaitz and Martín Berasategui. Bodegas Izadi's white wine was served with Berasategui's dish, a succulent "Caramelized millefeuille with smoked eel, foie gras, spring onion and green apple". The evening ended with the performance of the group from San Sebastian, La Oreja de Van Gogh.



Artevino surprises with a show-cooking in Alimentaria

With a stand of almost 60 square metres, Artevino presented itself in Alimentaria 2012, a benchmark in European food fairs. It organized a live show cooking in it, where the attendants were able to accompany the wines of the group with some "pintxos" prepared in

front of them. The close ties between Artevino and gastronomy was evident with this action that delighted and surprised the customers that attended it.



Pruno impresses in the Elle awards

Pruno 2009 (D.O. Ribera del Duero) was one of the wines chosen by the Hearst Editorial group to accompany the meal offered for the awards ceremony of the Elle fashion and trends magazine. The "25th Anniversary Elle Awards" coincided with the magazine's 25 years in our

country and gave awards to important figures in fashion, music or entertainment such as Pedro Almodóvar, José María Manzanares or the Duchess of Alba, among others.

Pruno 2010

Called the best Spanish wine in the United States for less than 15 Euros, it now appears on the market with its new 2010 vintage, the third in its history. Its personality, from Finca Villacreces, has made it the best option for people looking for the essence of Ribera de Duero at a reasonable price. Pruno 2010 comes from the Villacreces vineyards that are less than 20 years old, which produce a wine that combines elegance, typicality and freshness.



Finca
VILLACRECES
RIBERA DEL DUERO



Izadi Blanco F.B. 2011

Viura and Malvasía are the varieties used to produce the Oak Fermented White Izadi. With this grape that comes from the heads of the oldest vineyards of Villabuena and Samaniego a small production of purely Rioja Alavesa white wine is produced, cured by barrel fermentation on its own lees which give it character and personality.



Flor de Vetus 2010

After its successful launch in the previous harvest of Flor de Vetus, highly appreciated among other specialized critics by Robert Parker as one of the best Toro in the USA for less than 15 dollars, the new 2010 vintage is now marketed. Flor de Vetus comes from the Tinta de Toro variety vineyards of the plot situated around our winery in Toro. It has been produced for 9 months in a new French and American oak cask providing it with mainly red fruit aromas, freshness on entry in mouth and a balanced structure with a clean and pleasant finish.



GUÍA PEÑÍN 2012

Izadi Expresión 2009: 93 Peñín
Izadi El Regalo 2005: 91 Peñín

Pruno 2009: 92 Peñín
F. Villacreces Nebro 2009: 94 Peñín
F. Villacreces 2007: 91 Peñín

Malpuesto 2009: 95 Peñín
Malpuesto 2008: 96 Peñín
Orben 2007: 91 Peñín

Celsus 2009: 93 Peñín
Flor de Vetus 2009: 91 Peñín
Vetus 2007: 94 Peñín

NOTA: Not available until October this year **Malpuesto 2010**, after its previous vintage ran out in May, the 2009. Malpuesto, considered one of the best Spanish wines, has been highly in demand for a while, which has exhausted its stocks much before foreseen.



arte wines

Flor de Vetus, also from Rueda



The interest in working in the most emblematic wine growing areas of the peninsula has taken Bodegas Vetus to Rueda to produce the Flor de Vetus single-variety Verdejo from a selection of small plots of land situated in the westernmost area of the denomination, in the province of Segovia.

The height of these plots, at around 900 meters above sea level, and the varied climate at this altitude, guarantees a grape the result of which is a fresher wine, but also more complex in nuances, longer in the mouth and more acidic compared with lower areas of the Rueda D.O.

The Vetus family has grown with this new member that presents a modern image in keeping with the already existing Flor de Vetus, Vetus and Celsus. A technical innovation has also been incorporated, as is the thermochromic ink, which changes colour when the wine is at the right temperature for consumption. Flor de Vetus 2011 has a limited production of 35,851 bottles.

Among its features are its golden colour with greenish tones, high aromatic intensity, the high fruit expressiveness with tropical hints and pleasant and long-lasting in the mouth.





Reserva El Regalo 2005, double novelty

Izadi El Regalo 2005 has just come onto the market, after its previous vintage ran out, the 2004 vintage, with a double novelty. On the one hand, El Regalo 2005 is presenting what will be its new aesthetic line, in keeping with the rest of the Bodegas Izadi labels. On the other, this new vintage of the Izadi Reserva is a wine that has improved its fruit character, with a great assembling as regards the integration of its woods, at the same time as pointing to more current lines than its predecessor.

Perhaps the most notable novelty at first glance of El Regalo 2005 is its packaging, as a new label and capsule design has been added to the new bottle that is much more elegant and different to the previous one. A limpid and current image, that perfectly integrates with the rest of Bodegas Izadi, and where white, black and silver mark, in unison, elegance and refinement.

Regalo 2005 (excellent vintage in Rioja) comes from a selection of over 35 year old vineyards in Samaniego, Villabuena and Ábalos. It has aged for 20 months in French and American oak barrels. It has an intense ruby colour and a great aromatic complexity, with notes of red fruits, correctly assembled with aromas of fine and smoked woods. The sapidity of this velvety wine leaves a taste in the mouth, as well as its structured taste and long and elegant finish.





Pascal Barbot: “You fall in love with Spanish wines”

Few would have said a few years ago that a restaurant like L'Astrance would be number one in France. Few would have said that a young chef, who leaves foie gras and truffles to one side, would now have amassed three Michelin stars. But the tables have turned. That is why very few people, nowadays, doubt that Pascal Barbot is the French cuisine of the future. With simplicity, without Baroque excesses or deities, the chef of this Parisian, but international restaurant, is victorious and convincing in taking over from the most acclaimed French cuisine.

They say that L'Astrance has nothing to do with the idea we have of French restaurants. What do customers find when they enter your restaurant?

Since I opened twelve years ago many have come for two reasons. One for the good food and the other to have a good time. People also come here to have a good time and that is very important for us. We do not have a menu, and we like to surprise people with good products. They find themselves with a big bowl of vegetables and enjoy their taste, but also try to find out what they are.

What may surprise them is the decoration and welcoming atmosphere of the restaurant.

In fact, it is quite a small restaurant, for a few diners and with a rather international decoration. We like having very good attention, a very good service. We started this project at the bottom, very modestly, and we are still working on that.

How did Pascal Barbot end up being a chef?

Perhaps due my contact with nature, the products, animals, plants. Nobody in my family has been a chef, but I was interested in cooking, I trained and then started to travel.

I should imagine that it is in those travels where you find part of your inspiration.

Without any doubt I have travelled a lot, I left France at 20, and have been around the world, and that is where got to know the products better, where they are produced, where the plants grow or where the animals are bred. Also, not only have I discovered the raw material at first hand, but I have also been interested in how

to interpret them, in how people integrate them in their own lives.

They integrate them in their lives, but how does L'Astrance do this in its creations?

We try to integrate new products in our creations every day. For example, when I was 20 I travelled around Indonesia on a motor-cycle. There, in a small village, I discovered spicy ingredients that I liked so much that now they are a fundamental part in many of the dishes we offer in L'Astrance.



They are also in many cases “modest” products, no?

You can do great things with cheap products. You don't need to resort to the most expensive truffle to create a good dish. All products deserve the same attention, the trick is knowing how to interpret and integrate them. That is more valuable than the product itself.

Is L'Astrance a fusion restaurant, then?

After travelling so much, experiencing and learning about different cultures, there is no doubt that all of this is mixed in my dishes. It is not about fusing together cuisines either, but rather that they influence each other, each one provides something. I am very interested in generating new experiences in the palates of my customers, but I have not invented anything, everything comes from my previous experience.

And from your travels in Spain, what do you take, perhaps our wines?

Oh, you fall in love with Spanish wines. Large regions such as La Rioja or Ribera. It is a big wine producer like France. In the last 20 years, some great wines are being made in Spain, which I have taken the time to discover. I like to try Spanish wines, and they are a great accompaniment given their variety and quality.





Granada, enchantment of the south

At the foot of the imposing Sierra Nevada, spattered with the shadows of crags and green trees, you can discern the white buildings that, crowded together on a hill, are guarded by the straw-coloured walls of the Alhambra. It is Granada. A monumental city, a city privileged by its landscape. In its heart, university life unfolds around each of its arteries, its enigmatic narrow streets.

With these ingredients it is logical that Granada is one of the most coveted visits in Andalusia for people looking to be imbued in the mixture of cultures that Southern Spain has experienced since its origins. Perhaps, this linking together of ingredients has engendered a unique and peculiar city, where culture and leisure, realism and enchantment go hand in hand.

Entering the Alhambra and asking yourself what the life of the Nazrid monarchs was like in a unique architectural enclave is not less fascinating than watching the sunset and making out the landscape that surrounds Granada. Wherever you look, a feeling of harmony, nostalgia and also harshness, before the overwhelming nature, invades our sensory organs.

There are many places that must be visited in Granada, but La Alhambra and Generalife, the New Square, its cathedral and, of course, all of its quarters are set apart from the rest, impregnated by a different aroma, with their peculiarities that make them



Granada is famous for its singular quarters.

really unique and attractive. The Sacromonte, the Albaicín or the Realejo give off Bohemia and then tradition, their inhabitants are witnesses and share this, guaranteeing authenticity and character.

Festivals

The cultural heritage of Granada is the traditions and festivities that overlap throughout the year. Holy Week, like in the rest of Andalusia, is lived with a special passion, combining religiousness and entertainment, thanks to the natural stage the city itself offers the floats and procession people. Among them, and perhaps the one that arouses most interest, is the Brotherhood of the Gypsies that goes up to the Sacromonte abbey.



View of the Alhambra with the Sierra Nevada in the background.

The festival, the time when most time is spent on festivities, coincides with the Christian celebration of the Corpus Christi, in the middle of spring. Big marquees are installed with regional costume, flamenco and typical aperitifs (gazpacho, fried fish...), well accompanied with all types of drinks.

Another of the Andalusian city's grand events is the festivity of the Cross, often better known for the big university party that is organized, than for the tradition of lifting crosses, in other worlds, creating small altars in all of the quarters, coinciding with the 3rd of May.

Art, culture and gastronomy

Beyond the famous architectural works of art, its paintings and sculptures, Granada is one of the big names in culture, arts and music. He was not born there, but Federico García Lorca had special ties with the city of Granada, and was its most loved poet and playwright. Francisco Ayala also adds his name to the long list of distinguished figures that confirm the great cultural centre that Granada signifies for all of Andalusia.

Sensory and cultural pleasure can also come from another of its well-known treasures, gastronomy. Arabic-Andalusian tradition is present in the cuisine of Granada, inherited from the different populations that have populated it, with a special attention to

spices and highly seasoned flavours. It is added to this the excellent raw material that thanks to its proximity to the sea and mountains, its different climates and ecosystems is added to this. Its hotel and catering businesses, aware of this, prides itself on its land and offers us traditional proposals that should not be missed.



The bottom-up perspective of all the main chapel's architecture chapel is crowned by a splendid hemispherical dome assembled in stone and glass.



Holy Week fills the city with spirituality.



Granada City Council.

Culinary tour of Granada



Restaurante Chikito

Plaza del Campillo, 9. Granada. 958 22 33 64

It is probably one of the best known establishments in all of Andalusia. It used to be a café where intellectuals went, the home of the "El Rinconcillo" literary circle, which García Lorca formed part of. Chikito is a welcoming restaurant, where the quality of the products marks the difference in traditional proposals with a touch of Granada. The "Sacromonte" tortilla (Spanish omelet) is worthy of mention, one of the house specialties, as well as its romantic outside terrace and pleasant service.



Culinary tour of Granada



El Árbol Blanco

Av. Costa del Sol s/n. Urb. Costa Banana.
Almuñécar. 958 63 16 29

We can find this singular restaurant outside Granada, in the nearby town of Almuñécar. In it, the Rodríguez brothers, Jorge and Nacho, have created a comfy and pleasant space, with a coherent gastronomic proposal, based on top quality raw materials but with a stress on meticulous presentation under the baton of Mediterranean cuisine. The fish is of an extraordinary quality and well prepared.



Ruta del Veleta

Carretera de Sierra Nevada, km. 136. Cenes de la Vega. 958 48 61 34

Ruta del Veleta is synonymous of the Pedraza surname. The dream and devotion of these two brothers to gastronomy led them, after knuckling down in the hotel and catering world, to create the dessert that would become a benchmark in Southern gastronomy. Although it is a must for lovers of traditional Andalusian cuisine, the Pedraza brothers do not lag behind when innovating, with modern cuisine with a great personality. The restaurant is a real work of art.



Real Asador de Castilla

Escudo del Carmen, 17. Granada. 958 22 29 10

The Real Asador de Castilla is in the heart of Granada. Excellent roast meats, a great wine list and its hospitality are the calling card of a known and acknowledged establishment in the capital of Granada. Good Castilian food and also a good selection of tapas, as the Asador de Castilla has a big and welcoming bar. Not only are the red meats delicious (suckling pig, suckling lamb), but also the very Spanish home-made desserts: fried milk, yolk tart...



La Sacristía

San Juan de Letrán, 3. Granada.
958 20 62 05

There are also specialists in seafood and fresh fish in Granada, such as La Sacristía, a "traditional" establishment near to the bullring. Its good culinary work with fresh products from the sea, that they bring every day from Motril, has earned it a place among the renowned restaurants in the capital city. These star dishes are also accompanied by other very well prepared proposals, like a good wine cellar from different Spanish wine-growing regions.



Taberna Belmonte

Mulhacén s/n. Granada. 958 26 46 76

Characterized by its well-made tapas, Taberna Belmonte is one of the well-known establishments in Granada. Its traditional decoration contrasts, nicely, with its gastronomic gourmet proposals. Innovating tapas, with a different style accompanied by a good selection of wines. Ideal for having some tapas or an aperitif, Taberna Belmonte also has a professional service, a vital ingredient for becoming such a success.



Puerta del Carmen

Plaza del Carmen, 1. Granada. 958 22 37 37

Market product and Mediterranean inspiration. That is how Puerta del Carmen defines itself, situated in the Plaza del Carmen itself. It is an establishment decorated with style, in an old building with a great charm. It mixes local cuisine with other recommendations that are more advanced in design, accompanied by a big wine list and professional service. The restaurant is very busy and has a really pleasant atmosphere.

Gastrobar hopping

Imanol

Paseo de la Habana, 22. Madrid. 91 564 79 53



Aitor Ansorena is in the news again after opening a new gastrobar in Madrid, specifically in Paseo de la Habana in the center of Madrid. Like his other “Imanol’s”, this recently opened establishment maintains the essence of a gastrobar, firmly committed to good miniature cuisine and well outlined accompaniments. However, each Imanol has something special and different. The symbiosis between a magnificent product and preparation that looks for

unique tastes makes visiting this new bar very attractive.

References to the prestigious “pintxos” of San Sebastian are present in some of the creations that have progressively become a pioneer in miniature cuisine in Madrid. Bites of the highest expression that can also be accompanied by other types of cuisines, such as the grilled food, that has always been offered in Aitor Ansorena’s bars.

Traska Truska

Passeig del Terraplé, 82. Molins de Rei. 93 668 95 80



Traska Truska is a gastrobar with a Basque atmosphere near to Barcelona, in Molins de Rei. It has a wide offer of cold and hot “pintxos” that surprises everybody who visits it. The variety and choice of wines does not leave it behind, as it has a good offer of wines from several Spanish wine-growing regions. The creativity of the small dishes to eat in one bite mark the difference of Traska Truska, where Iñaki, its owner, gives the customers advice on how to accompany them or new combinations to try.

The bar is very welcoming and picturesque, with warm woods that are an invitation to indulge for lovers of good food and wine. As a side note, Traska Truska also delights its visitors with live music, as it organizes a big program of mainly Jazz and Swing concerts.



arte & style



1_ Cartier / Museo Thyssen

2_ BMW maxi-scooter



3_ Luxury memory stick

4_ Burberry Holdall



Cartier celebrates 20 years of the Thyssen Museum

20 years have passed since the Thyssen-Bornemisza Museum opened its doors in 1992, the reason for which this year it has prepared an agenda full of exhibitions and special events, such as the Cartier jewellery exhibition, that will be held place from 24th October to 17th February 2013. A selection of almost 400 of the best jewellery, conserved and recovered throughout the one hundred years of existence of the prestigious French firm, will be exhibited to show the different artistic styles of its history, from large tiaras from the start of the 20th century, including jewellery of exotic inspiration, to commissions made for important figures as important as Grace Kelly or Elizabeth Taylor. It will be a great opportunity to see one of the best jewellery collections in the world.

Galet, luxury memory

Galet has been designed for lovers of technology and design, a USB memory stick that includes top quality material together with a handmade assembly that makes it a unique work. Christophe, the luxury jewellery firm with 150 years of experience behind it, has provided the exclusive silver-plated pebble design, which, given its size, can fit in your pocket, key ring or worn as a pendant. On its part, LaCie, specialized in attractive data storage products, is responsible for offering 4GB and private-public software that makes encrypting documents only accessible with a password possible. The collaboration synergies between these two great firms result in this sophisticated gift.

New BMW Maxis-scooters

Finally, after a wait of several months after seeing the prototype in the Milan Fair, the new BMX Motorrad maxi-scooters have arrived at the official dealers, that bring together racing-style driving and maximum comfort. The BMW C600 Sport model conserves a more dynamic aesthetics designed for users with racing style handling. On the other hand, features such as higher handlebars and adjustable back support for the driver make the second option presented by the German company, BMW C650 GT, suitable for longer journeys, such as the letters themselves indicated, GT, Grand Touring. Both models have a state-of-the-art 2-cylinder in-line engine and optimum stability that stamps the quality and character of the make

Burberry, travelling in class

With perfect dimensions for weekends and getaways, Burberry Medium London Holdall is a very handy and undoubtedly elegant holdall that is fitting in both formal and informal settings. Made in Italy, the world fashion epicentre, 100% leather with texture in relief and top quality zip. The British firm has designed it to be really easy to hold, one of the most demanded features for this type of articles. It comes with leather rolled handles and a detachable shoulder strap with embroidery from the firm. It is available in black, turmeric and fire orange.



arte gourmet

lomejordelagastronomia.com

Joselito Gran Reserva Acorn-fed Iberian Pork Loin



Cárnicas Joselito

It is, with a big difference, the number one acorn-fed Iberian pork loin in the country. It is characterized by its lightness in smoke and paprika, which benefits the meat, which really prevails, with tasty touches of these ingredients. The texture is another relevant value as it is cured (6 months), it remains juicy and tender, and is easy to bite. On the palate it is an explosion of substance, and its ample fat melts with the tasty lean meat, until the palate is saturated; infinite. The aroma, exuberant, also makes it delicious. The ideal thickness for cutting it depends on the amount of fat streaks infiltrated in the lean meat. It is suitable from two millimetres upwards. They market around 25,000 pieces a year.

El Navarrico Cristal Peppers



José Salcedo Soria

They do not come whole, with their raw shape, and appear in big strips, as the integrity of the crystal variety, given its delicacy, is practically impossible, as they break when they are peeled by hand. It goes without saying that their texture is fragile, and taste delicate, subtle... exquisite, matchless among Spanish red peppers. Their sweetness, extreme, that contrasts with some acidity and bitterness, scarcely appreciable, with the sweetness clearly prevailing, should be stressed. Exquisiteness impregnated with a natural and rustic nature, perceiving the aromas of roasting that provide them with nobility. The bright red tone shows maturity, with occasional black spots. The production of this famous variety of peppers is anecdotal, and it can be said that its marketing has practically been put an end to. They come from Azagra and Quel.

Tolosa Beans Tolosako Babarruna



Tolosako Babarruna Elkartea

The Tolosa bean has two massive virtues: it is the bean that makes the most broth out of all of those grown in Spain and on the palate due to its singularity and delicious taste. On the contrary, it is sometimes a little coarse, with too much skin and floury, and it is therefore a good idea to choose the pulse well. Subsequently, it reaches its zenith as an exceptional broth and unique soup. Tolosako Babarruna Elkartea is an association of producers with two objectives: guaranteeing the source and quality of the beans and marketing them. It brings together 33 baserri-tarras (farmers) from all over Guipúzcoa, who select and sell around 15,000 kilos a year. The brand -Tolosako Babarruna Elkartea - is common to all of them, although the town and farm they come from is on the back of the bag.



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