

artevino Magazine

"Grupo Artevino" news magazine
No. 9- MAY 2014

arte
people

► pg. 11-13

arte
news

► pg. 4

Vitoria,
gastronomic
capital



arte
wines

► pg. 10

Larrosa,
the new jewel
of Izadi



arte
travel

► pg. 14

Oviedo,
leading
the North



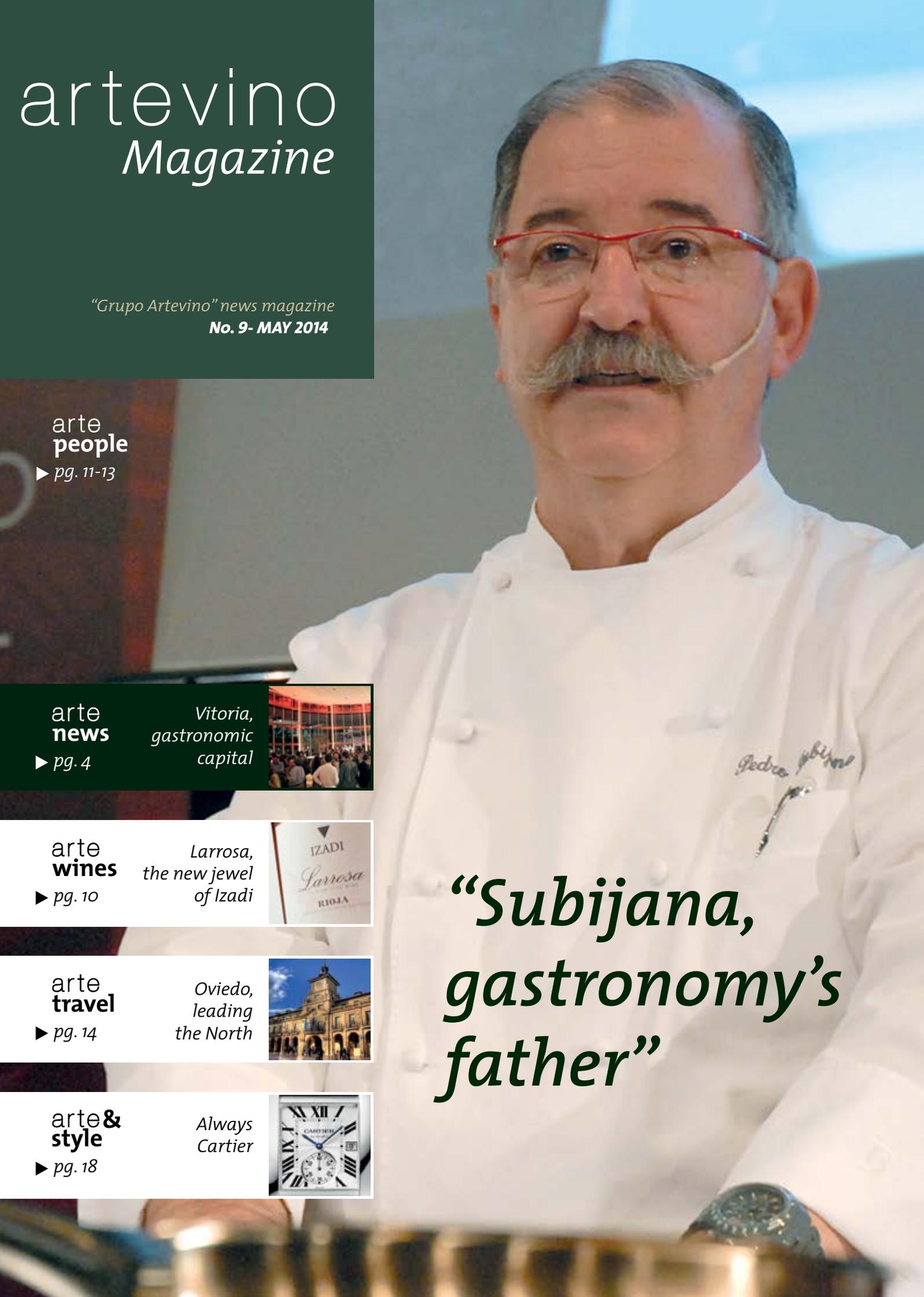
arte &
style

► pg. 18

Always
Cartier



**"Subijana,
gastronomy's
father"**



PRUNO

RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN



Finca
VILLACRECES

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Wine and the social networks

In our previous edition we spoke about the importance of the new online communication media for the world of wine; on this occasion we're going to talk about the social networks, which the purists refer to as the "social media" in English. Whether we like it or not, this new communication phenomenon has fast become a big part of our lives.

Even if you don't have a Twitter account or a Facebook profile, the influence of these social networks is shaded in other forms that invade our lives without asking. Nowadays it's normal to find a television programme with its own Twitter "hashtag", where the viewers comment their impression towards the content within seconds. On newspapers impress their readers by echoing certain opinions that are going round the Internet.

The world of wine is not strange to this. The social networks and microblogs have penetrated the classic wine producer communication networks to give them a new twist, so that contact between wineries and consumers, sommeliers and customers, is direct and immediate. Thanks to them, we can get the first-hand latest news or even interact directly with the winery to express our opinions on their products. To put it short, knowledge of the world of wine has been democratized thanks to much more accessible and participatory information.

In the wineries that make up Artevino, we've opted for our own small window on the Internet where we can share information with our visitors and at the same time, receive and respond to any comments, requests and opinions that customers wish to send us. At Artevino we want to converse with our customers and friends to create a community in order to share experiences in relation to this special world; the world of wine and gastronomic culture.

Twitter: @artevino_
www.facebook.com/bodegasizadi
www.facebook.com/fincavillacreces
www.facebook.com/bodegasvetus
www.facebook.com/bodegasorben

Artevino Club



artevino. "Izadi witnessed these spectacular views of Shanghai". © Yang Cao.

Contents

- Pg.4.** arteneWS
Vetus window display competition
- Pg.5.** arteneWS
Starred menus for Vitoria's gastronomic side
- Pg.8.** artewines
Recent launches
- Pg.11.** artepeople
Pedro Subijana
- Pg.14.** artetravel
Oviedo; leading the North
- Pg.17.** artegastronomy
News
- Pg.18.** arte&style
- Pg.19.** artegourmet





Vetus decorates the Toro carnival

During the latest carnival, Bodegas Vetus organised the 1st Carnival Window Display Competition of the town of Toro. The initiative was to inspire those business establishment to decorate their shops with carnivalesque motifs, representing the importance of this event for Zamora town.

A total of 16 boutiques participated in the competition which was greatly welcomed by locals and visitors, thanks to the originality and care with which the window displays were decorated, from a representation of the burial of the sardine to a recreation of ancient Egypt, where wine was already present.

Félix Posada, with his window display “Cuadros, hilos y Vetus” (Picture frames, threads and Vetus), won the first prize of €500 for recreating a sewing workshop where wine played an important role in the seamstress’ inspiration. *Pkes a la moda* was awarded as one of the runner-up prizes (€150 and a batch of wine) for presenting a charming carnival procession that delighted the little ones.

Additionally, there was a popular vote on Facebook, where friends of Bodegas Vetus could support their favourites. Finally, the window display of *Manualidades Varros* was chosen by the “Facebook friends” for its fusion of handcraft, wine and carnival, to take the other runner-up prize of €150 and a batch of Vetus wines.

Also in Zamora

This same initiative will take place in Zamora during one of its most special celebrations: Easter Week. To do this, Bodegas Vetus will offer incentives to Zamoran businesses to express the respect towards the tradition, hoping that this trend could invade Castilla over Easter Week.



Winning window display.



Some of the participating window displays in the First Vetus Window Display Competition.

Starred menus for Vitoria’s gastronomic side

Vitoria is the “Spanish capital of gastronomy” for 2014. This is without a doubt in recognition of the great work carried out by the Vitorian restaurant and catering industry for many years now. One of the pillars that helped to build this gastronomic culture the capital of Álava now boasts was the Congress of Signature Cuisine created by visionary Gonzalo Antón at the beginning of the nineties. At that time, some big names visited Vitoria, Adriá, Berasategui, Roca, Robuchon, Ducasse; today they are the inventors behind global gastronomy.

To celebrate being the capital of gastronomy, Antón has decided to retrace his steps and gather together other names that are postulated as the future reinventors of Spanish gastronomy as part of the programme he has named Capital Menus. Francis Paniego (Echaurren), Ángel León (Aponiente), Kiko Moya (L’Escaleta) and Ricard Camarena are some of the chefs who were visiting the restaurant Zaldiaran during these months. In total 11 dinners with Michelin stars that are putting Vitoria back on the gastronomic map for newcomers to the scene. As Gonzalo Antón himself confirms, “they’re young,

with contemporary spirit that inspires the creation of various triumphant currents”.

Amongst the dinners that have already been held, those of Ricard Camarena and Ángel León stood out. The Valencian chef paired his dinner with Izadi El Regalo 2007, which was preceded by Flor de Vetus Verdejo 2013. For the dinner of Aponiente’s alma mater, Ángel León, guests were invited to the Finca Villacreces winery, which was more than happy to accompany the dishes of the Cadiz native with Pruno 2012 and Finca Villacreces 2009.



Ángel León (Aponiente) and Lalo Antón (Artevino) in one of the dinners sponsored by Finca Villacreces.

Brief News



Villacreces, at the official dinner of San Sebastián Gastronomika

Finca Villacreces was one of the wines chosen by the Regulatory Board of the Ribera del Duero DO to represent the region at the official dinner of the gastronomy conference organised in San Sebastián. The official dinner took place in the Mirador de Ullía restaurant (1 Michelin star) and included eight dishes

prepared by its chef, Rubén Trincado. Finca Villacreces 2009 was one of the wines chosen to be paired with this dinner which was brought together with the most distinguished international gastronomy and in which the Ribera del Duero DO was represented by its chairman, Enrique Pascual.



Artevinos presents its wines at the Decanter Fine Wine Encounter

The meeting, organised by the English magazine Decanter, has consolidated itself as one of the meeting points for the best European wineries in the United Kingdom. Strict invitation only, Decanter brings together the main reference from each region in an event where

they can hear about its new development for 2014. Finca Villacreces, Vetus and Izadi were able to be shared and will come out during this year with specialised English consumers.



Orben and Malpuesto shine at the Best Wines Fair

Thanks to the high scores obtained in the 2014 Peñín Guide, Bodegas Orben was invited to the Best Wines Fair, this edition of which took place in the Railway Museum. A great number of professionals and also wine fans found the brands most recommended by this guide, edited by José Peñín, at this event, already a clas-

sic in Madrid. In order to participate, the wines must be awarded a minimum of 93 points. Bodegas Orben was one of the few participants that was able to present all its wines at the event, thanks to the 93 points scored by Orben and the 95 points scored by Malpuesto.



Izadi joins the Lamb Chop Fair

Bodegas Izadi was in charge of accompanying the meat dishes offered at the first Lamb Chop Fair organised by the restaurant El Vagón in Miranda de Ebro. To celebrate its recent opening, this establishment of Miranda wanted to

delight its customers with a set menu based on lamb chops, prepared by Tolosan Matías Gorrotxategui and sons. The dinner gave way to an animated discussion in which meat and wine were the main protagonists.

Brief News



Pruno 2012, Bodeboca's favourite

Pruno's 2011 vintage was, once again, one of the wines most appreciated by critics and consumers last year. This trend continues with the recently released 2012 vintage. In fact, in less than three months, Pruno 2012 is already the favourite wine of Bodeboca's members, as per a vote taken by this specialised club on a monthly basis.

Pruno 2012 is also sales leader in some online shops like www.vinissimus.com and the winery's website, www.tiendaartevino.com. The general and specialised press have also spread the word about the new Pruno, making it one of the most popular wines in the media.



Wine paired with Jazz

Wine bar Campoluz in Elche was the scene of an experimental pairing of wine with jazz music. Around 80 people enjoyed an entertaining event at which jazz was the ideal accompaniment for the tasting organised by Lalo Antón. By tasting the wines, the jazz band played

numbers inspired by the aromas and flavours of each wine, from strong rhythms for the wines with the highest concentration to light symphonies for the freshest wines. Music and wine took over Elche in a great night out.



The "De Flor en Flor" marketing promotion continues its journey

The tour with a gift organised by Bodegas Vetus continues its way. On this occasion, it will visit the cities of Salamanca, Burgos, Albacete, Zamora and Castellón. In each of the participating establishments, for each glass of Flor de Vetus consumed, white or

red, a stamp will be given with eight of which one can claim a serigraphed glass as a gift. All you have to do is to fill the card and go to the wine bar indicated on the poster to claim this gift directly. In addition to the glass, all participants will be invited into a lotto for Bodegas Vetus wines.

LATEST SCORES

Malpuesto 95/100. Peñín Guide 2014.
Orben 93/100. Peñín Guide 2014.

Celsus 97/100. Guía Gourmets 2014.
Flor de Vetus 91/100. Guía Gourmets 2014.

Pruno 2011. 93/100. Robert Parker.





arte wines

Izadi Crianza 2010

The classic but current Izadi Crianza starts off the second decade of the century with an excellent vintage both for the Rioja DO and the winery itself. It was a short harvest of high quality that maintained the same level marked by that of 2009. Izadi boasts the use of old (around 45 years old) vineyards for its crianza wine in the area with the highest concentration of vines planted in tubes in all of Rioja, and which is bordered by the towns of Samaniego, Villabuena and Abalos. Its low yield and very special maturing characteristics allow the creation of a balanced and very pleasant crianza with a very unique area authenticity. This Izadi is barrel-aged for 14 months in French and American oak barrels.



Izadi Blanco FB 2013

Like every year around this time, Bodegas Izadi presents one of its most special creations. The winery, located in the heart of Rioja Alavesa, has recovered the native varieties of Viura and Malvasía for a barrel-fermented white with a very special character. These white grapes come from the best spots of Villabuena's oldest vineyards, where they used to combine the planting of white and red grape vines. This small white wine production ferments in barrels thus enhancing its personality. It's a small production of 35 barrels.



Flor de Vetus Verdejo 2013

After having been included in the "Honour Roll" for the best wines of the guide edited by Mi Vino - Vinum for two consecutive years, the new Flor de Vetus Verdejo vintage is out on the market. It's not by chance that this Rueda DO wine is considered by this guide to be one of the best white wines in Spain. A selection of old Verdejo grape plots are used, located in the Westernmost area of the DO area, next to Segovia. This gives the wine a very unique personality, thanks to its freshness and fruity character which are supported by good acidity and greater unctuousness.



Vetus 2009

10 years after its set up in the Toro DO, Bodegas Vetus presents the new vintage of its alma mater: Vetus. A brand that has consolidated itself as one of the benchmark "new age" wines of this denomination, thanks to the achieving of a friendly style without losing the authenticity of Toro reds and their impeccable concentration of aromas and flavours. As was also the case with other vintages, that of 2009 in Bodega Vetus was a very strict grape harvest, with similar maturity, which allowed ideal growing for the extraction of all the qualities this Vetus wine boasts and which have served to obtain 92/100 points in the 2014 Peñin Guide.



Finca Villacreces 2009

Some consider Finca Villacreces to be the "diamond in the rough"; discreet, but powerful, next to the mighty Pruno. The grapes used to make Villacreces come from a selection of the best vines of the whole estate, the same used to make Pruno. Naturally, the 2009 vintage reaffirms the characteristic traits of all the wines from the "hidden gem of the Ribera del Duero": serious, fruity, balanced and, above all, elegant. This vintage, together with those of 2001 and 2004, is considered one of the best harvests (excellent in all three cases) of the first decade of the century in Ribera del Duero; Villacreces confirms this theory.



Orben 2009

Another 2009 wine to appear is the modern Orben, grown in old plots (planted between 1945 and 1954) in the highest part of the strip that divides Villabuena de Álava and Laguardia. Expressive, tremendously fruity and with a great concentration of aromas, Orben 2009 further confirms the direction followed since its creation in 2005. This circle marked by the conditions of a 365 day life cycle of the vine is, on this occasion, almost perfect, and excellent at the very least. In fact, it was one of those chosen to be present in the Best Wines Fair of the Peñin Guide which awarded it 93/100 points. It stands out on the nose for its forest fruits and balsamic and caramel toffee flavours; on the palate it's fleshy with black fruit and a smoky taste. Structured and balanced with a persistent finish.





Larrosa, the new jewel of Izadi

Izadi Larrosa is the first incursion of the winery located in Villabuena de Álava into the world of rosé wines. Limited to only 18,901 bottles, it has been produced with garnacha grapes (100%) from one of the highest vineyards in the Rioja DO area, at an altitude of 790 m.

This wine was produced with the utmost care. Izadi Larrosa was hand-picked in 15 kg boxes and underwent a selection process to choose the best bunches of this very unique grape. The just over 14,000 litres produced proceeded to a slow bleeding which resulted in this wine with good legs, produced with so much care.



In itself, Larrosa stands out for its freshness and aromatic expressiveness, at the same time as it assumes a pale pink colour very similar to the famous rosé wines of Provence. No effort was spared in the label design either. After a long period of study, a fresh, elegant, attractive image was achieved.

Valentine's Day, one of those dates where the colour pink is most prominent, was chosen for the launch. Larrosa radiates this halo of romance which allowed "the day of love" to be paired perfectly with this new Izadi rosé wine. Additionally, on the 14th of February, in some specialised shops, the first customers to buy a bottle of the new Larrosa were presented with a real rose.



Pedro Subijana: "I'm still as enthusiastic as when I was young, only now with more knowledge and experience"

Talking about Akelarre is to talk about one of the cathedrals of Spanish gastronomy. There, Pedro Subijana, one of our three stars, reveals all the know-how he has accumulated in years of work and research. Although he's one of the veterans of great Spanish cuisine, Subijana maintains the spirit of a warrior chef, restless, avidly seeking new horizons to conquer. His skills have led him to be a chef altered between research and extensive knowledge of our gastronomic culture, which has also earned him important awards and recognition. However, from his restaurant Akelarre, Subijana keeps walking firmly by showing his ease and imagination in the kitchen.



How do you see the evolution of cooking in recent years?

Gastronomy has changed completely. Before chefs inhabited an environment where mistrust and secrecy prevailed. However, by following the events held at the restaurant Zaldiaran, of Gonzalo Antón, chefs started to emerge from their kitchens. They started to put themselves in the firing line of the critics, since there was no holding back when it came to doling out harsh criticism, and this benefited all of us, increasing the motivation of those who participated.

Did the critics make you rethink a lot of things?

Of course, the former chains began to collapse along with those restrictions that had made cuisine one way or another, this phenomena helped to reform everything and move forward to the new era.





arte people

And this trend of progress soon caught on...

Logically, communication between professionals became much better. We started to tell each other things, that had previously been unimaginable, when each one kept their little secrets without sharing them with their colleagues. From this moment, we started communicate with each other in great detail, to share information and create friendships with other chefs to work as one.

Is that the secret behind the success of Spanish cuisine?

If we're known beyond our borders it's thanks to this shift that it has occurred and through which we started to gain prestige, a fame that was previously unthinkable and which is now undeniable.

Subijana has been and continues to be one of these gastronomic references beyond our borders. How does a chef manage to stay at the forefront of his field for so many years?

I've always said that what's really important is surrounding yourself with people who know how to give criticism, who make you keep your feet on the ground and your head out of the clouds, because that motivates you to try to improve. You have to be self-critical and accept that not everything you do is good.

Let's talk about innovation. Has everything already been done or is there room to keep surprising?

There's no limit. Innovation is infinite. When someone claims that there's nothing new, that such period was better, that their Grandma's cooking, etc. This is rubbish. This isn't a carte blanche to make a dish from traditional cuisine if it's not good, and there are some who do a good job and others who don't. But if we add a touch of creativity...

And where does this creativity come from?

The first thing to do is to find the sources. It was a shame that chefs who'd studied in a school didn't have access to scientific information, so stop complaining. However, today we have access to research, and we can think how to apply this knowledge to our cooking, how to adapt scientific advances to gastronomy.



Is it chemistry or physics?

Both. We have very good relationships with scientific research teams who teach us a lot.

And imagination, I would've thought.

Every moment of the day and every person you meet teaches you something. In fact, I remember a cleaning lady we had in the kitchen who was one of the people who taught me the most about cooking, you shouldn't dismiss anyone's advice or ideas.

We know Subijana is a good communicator, but is this necessary to triumph as a chef?

There's no reason it should be. It's true that chefs today are required to be entertaining, fun and travel a lot. But it's not strictly necessary. There are excellent chefs who aren't good communicators, although it's also true that if their know-how doesn't get passed on, if they don't make themselves known, they may be overlooked. And we also find chefs who make a big impression but actually have feet of clay.

Thanks to this communicative capacity of chefs and the new media, do you think that gastronomy has been democratised, that it now reaches a lot more people?

Between cooking programmes, gastronomy shows, etc., the gastronomic culture for ordinary people has increased tremendously. People already know the terms, they have a good understanding of the culture and that's so important, because love doesn't come from nowhere, something you have to understand it. Nowadays, there are a lot more people who travel hundreds of miles to go to one restaurant or another, to immerse themselves in the gastronomy of a specific area, and this was just a dream twenty years ago.

Speaking of dreams. You have a book called "El sueño de Pedro Subijana" (Pedro Subijana's dream) which is sold out, by the way. The question is... Have your dreams come true?

Whenever one dream comes true, I look for another. There are a lot of dreams. You shouldn't put up barriers or to limit yourself, I'm always on the move.

arte people





Oviedo; leading the North

As cold as it is welcoming, severe but noble, Oviedo is noticed on this world every year with the celebration of its prestigious "Prince of Asturias" Awards. A solemn act, governed by strict protocol, where the most recognised writers, scientists, sportspeople, etc. come together. Beyond the Reconquista Hotel and famous faces we find a city rich in history, heritage, gastronomy and, above all, friendly people.

The origin of the town dates back to Roman times, although little remains of those times and more has survived from the Middle Ages. The Asturian capital has two sides. One is historical and monumental, from the Santa Maria del Naranco church to the cathedral of San Salvador. The other is much more modernist and popular like Porlier square, Constitution square or Fontán square, where the Fontán food market can be found. On top of this, we have the latest avant-garde monuments, like the remarkable and controversial Congress Hall, designed by Valencian architect Calatrava.

It can be said that Oviedo is an active city, with atmosphere in its streets, but at the same time, peaceful and pleasant to walk around. There's no doubt that the pedestrianisation of its centre has encouraged pedestrians to take to the streets to go for a wander or settle in one of the many cafés that line the roadside like the Uría (the hub of the city) or Escandalera square. Oviedo is also one of the biggest shopping centres of the whole province, thanks to the large number of establishments, with all types of products, that can be found in the pedestrianised area.

Culture & gastronomy

Its sculptures, university, the Prince of Asturias awards themselves and the Campoamor theatre are emblems of a city that lives and breathes culture. Even cinema director Woody Allen (a big fan of Oviedo) has a statue in the historic centre of the city. But, speaking of gastronomic culture, everyone knows that Oviedo is a paradise for tablecloth fans. Below we present some of the most renowned restaurants of this city with an air of the reconquest.



Culture and art invade the streets of Oviedo.



Town Hall Square.



Oviedo monuments.

Gastronomic tour of Oviedo



Real Balneario in Salinas

Avenida Juan Sítges, 3. Castrillón. 985 51 86 13

The gastronomic restaurant of Miguel and Isaac Loya is one of Asturias' Michelin stars, which comes on top of other recognitions such as the National Gastronomy Award or the Young Chef Award. And it's no wonder when we're talking about a restaurant with superior cuisine, based on high quality products but from a creative perspective that makes each dish unique. Real Balneario is one of the leading examples of this great Asturian cuisine, reinterpreted by the restless Isaac Loya with his incredible imagination.



Casa Gerardo

Ctra. AS-19 km. 8,5. Prendes. 985 88 77 97

Another Michelin star of the Asturias region is the well-known Casa Gerardo, at the head of which we find another family dedicated to gastronomy since 1882. Pedro and Marcos Morán have gathered all their family's know-how to give it a cutting-edge, inventive twist. Well-known flavours with a new twist are the main features of this personal, balanced style of cooking. Innovation in the aperitifs and product in the main dishes. The mixing of techniques and knowledge with tradition and respect for the product make Casa Gerardo one of Asturias' most special alternatives.



Bocamar

Calle Marqués de Pidal, 20. Oviedo. 985 27 16 11

It's one of Oviedo's most prestigious establishments for fish and seafood. All their product is brought directly from the fish market each day. This is one of the principal explanations given by its owner, Manuel Fernández, who, with a long career in catering, knows that quality food and good service come first. On top of this is Bocamar's excellent location right in the centre of the Asturian capital. Its appetising menu of home-made desserts and choice of wines to satisfy even the most demanding palate should also not be overlooked. The restaurant also has a more informal bar, as well as catering for business events.



El Campanu de Oviedo

Calle de Jesús, 1. Oviedo. 985 21 51 93

In the heart of old Oviedo we find this city's branch of the famous El Campanu. Being a cider bar, El Campanu offers good quality and Asturian dishes with character, such as "emberzau" or liver with onions. Another of its specialities is oxtail; delightful. Its wide range of tapas, great for a snack or as a start to a good meal is far from negligible. Good cider and a specific, very well-distributed wine list make this establishment an essential part of any visit to the capital of this region.



De Labra

Calle Finca de la Quinta, 11. Oviedo. 985 11 76 76

Known for its relationship with football (in fact, ex-footballer Ronaldo is a shareholder), this teppanyaki restaurant surprises guests with its elegant décor, current but tasteful, seeking, above all, comfort and a pleasant environment. In addition to the possibility of eating at its teppanyaki bar, its menu is divided into more traditional dishes and other more modern ones, which makes De Labra suitable for all tastes. It has some very interesting offers for special occasions and also has a space for events and meetings.



Carta de Ajuste

Calle Cimadevilla, 16. Oviedo. 984 18 49 35

This recently-created gastropub combines tradition and cheerfulness in one of the most central and pintoresque areas of Oviedo, with views of the Town Hall tower. Its décor serves the purpose for which Carta de Ajuste was created, reclaiming ancient elements like stone, mixed with the lighter tones of white wood. The cuisine is original but based on quality products. It has a broad, varied menu, from the most common dishes or plats to some truly surprising items. Its cachopo and beefburger stand out. A relaxed environment of enjoying good gastronomy.

Gastronomic tour of Oviedo



De Diez Wine Bar

Calle José Ramón Tolívar Faes, 9.
Oviedo 984 18 96 19

Not all meals are long, sit-down affairs, sometimes you need places like De Diez. Informal but good quality. The ideal place to share a snack or light bite. Its terrace is also the ideal place to take a break with a glass of wine from its varied list. Its tapas and plats enjoy great presentation which makes them even more appetising. They also have a daily set menu that is more moderately priced but with various options and good quality. A good atmosphere and attentive service meet the expectations of an establishment with character.



Casa Lobato

Avenida de los Monumentos, 65.
Oviedo 985 29 30 99

Casa Lobato is another of Oviedo's century-old restaurants, another obligatory stop-off when visiting the Asturian capital. Its traditional cooking is based on product; both meat and fish from the region itself. Its minimally invasive technique means the products speak for themselves, demonstrating all their properties. Its privileged location and excellent service also make it the ideal place for celebrations and banquets. The anchovies are usually recommended by anyone who eats there.



Casa Fermín

Calle de San Francisco, 8.
Oviedo. 985 21 64 52

Since 1924, Casa Fermín is one of the emblems of Asturian gastronomy. It was originally a popular food and open-air eating establishment. From back then to the current day, Casa Fermín has been characterised by its elegance and its carefully designed environment. In charge of the restaurant are Luis Alberto Martínez and María Jesús Gil, the Casa Fermín's first guardians who've taken great care to reclaim and promote the traditional Asturian dishes from a cutting-edge perspective. They offer great seasonal product with an imaginative touch to achieve an exquisite culinary experience. Their wine cellar is on a par with their quality cooking.

Other suggestions

Bodegón de Teatinos.

Calle Puerto San Isidoro, 17. 985 28 00 74.

Taberna Km.0.

Calle San Roque, 2. 985 21 95 49.

El Tizón Restaurant.

Calle Caveda 18. 985 21 33 79.

El Fartuquín Cider Bar.

Calle Carpio, 19. 985 22 99 71.

La Quinta Cider Bar.

Calle Puerto de Tarna, 11. 985 28 51 27.

Camilo de Blas specialised shop.

Calle Jovellanos, 7. 985 21 18 51.

Casa Veneranda specialised shop.

Calle Melquiades, 20. 985 21 24 54.

Juanjo's Wine Bar.

Calle Campoamor, 29. 984 08 16 96.

Albar Wine Bar.

Calle Gascona, 2. 984 28 21 97.

La Niña Bonita Wine Bar.

Calle Manuel Pedregal 15. 984 08 85 36.

News...

La Contraseña

Calle Ponzano, 6. Madrid.

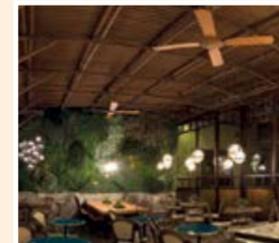


La Contraseña, in Madrid, looks set to become one of those unmissable places to visit when coming to the capital of Spain. Its colonial décor is worthy of admiration, since it creates a welcoming and at the same time, fun, casual environment. No imagination has been spared in the décor or in the cuisine, with international but consistent dishes based on strong prod-

ucts. La Contraseña has managed to organise a menu designed with the customers and the different occasions on which they visit the restaurant in mind, from a meeting with friends to a more private dinner. The wine list is specific and ideal for the type of cuisine they offer. For these reasons, La Contraseña is a delightful place to discover.

El Patio del Fisgón

Calle de Don Ramón de la Cruz, 26. Madrid.



If you had to sum up El Patio del Fisgón in one word it would be cosmopolitan. This fun, original restaurant located in the Salamanca area of Madrid stands out for the multiple, distant influences it draws on, both in its cuisine and branding. This neighbourly patio is designed to be enjoyed while eating. And eating well at low prices. It's enough to take a look at the menu to realise that its creators avoid ambi-

guity and go for practicality. Mini pizzas, rice dishes, soup and dishes with a few well-chosen ingredients are perfect for that meeting with friends over a few glasses of wine. International influence and a way of doing things that's very typical of here with a most interesting menu. A patio to take a peek at and you will be surprised by the ways it offers.

El Vagón

Calle La Estación, 80. Miranda de Ebro.



The new hotel Ciudad de Miranda, in Miranda de Ebro, is home to one of the latest and most original gastronomical developments. El Vagón owes its name to the railway tradition of Miranda and, as a tribute, has been designed to look like a train. Since the restaurant has a real-life old train wagon, which is converted into a restaurant, there is no wonder that customers can

not only eat in the hotel, but also in this peculiar convoy set up outside. El Vagón has its own barbecue for meat and fish, one of the strong points of its menu. In fact, one of the first events held there was a Pork Chop Fair officiated by Matías Gorrotxategui. In terms of its wine list, El Vagón stands out for its chosen selection of wines from different DOs.



arte & style



Photo: Caburé.

Photo: Design of the new Cartier.



Photo: New Porsche SUV.

Photo: Brook Brothers shopfront.



Caburé: orujo and design

When creativity and art come together, Caburé is born. From the hand of visual communication agency Calcco comes an orujo with a very peculiar appearance. Designed to communicate in 360°, Caburé appeared as an orujo that surprises for its uniqueness. The design of its packaging, very in tune with its purpose, is supported by a wide range of finishes which also involved the work of extremely experienced suppliers. As a result, a product has been obtained with great attention to detail, where each element is well thought out to attract consumers to its design, but also to its contents, consisting of an orujo that includes everything you need to enjoy it, such as 4 coasters and a caburé amulet (the caburé is a bird of prey that brings good luck) made up of three original feathers.

Macan, the most daring Porsche

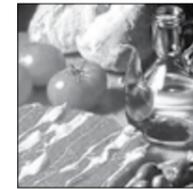
The Macan is one of the riskiest Porsche designs in recent times. It claims to be the automobile brand's most commercial weapon, becoming its access vehicle. Macan (fearless tiger, in Indonesian) is an premium category SUV designed to compete directly with the Q5, X5 and ML in a segment that is more restricted but with customers eager for new developments. Its aggressive design corresponds exactly to the character Porsche wanted to give its new vehicle, which also has a powerful engine (the basic range are 285 hp). It will be four-wheel-drive as standard in all editions with adjustable pneumatic suspension according to the type of driving you want. In short, a tiger poised to rip the market apart.

Retangles attract

The launch of Cartier's Tank MC constitutes one of the basic pillars of the French manufacturer's philosophy: keeping the elegance of its origins with modern watchmaking. From its first edition in the year 1904, when Cartier gave one of its watches to an aviator friend, Santos-Dumont, so he could see the time easily on his wrist, the Gallic watchmaker has stayed true to its straight lines, proud of its square and rectangular designs. This model, inspired by the cinema of the forties, was one of the watches most admired by the social elite of Europe and the United States during the twentieth century. In its latest design, the Tank retains the same attributes that first made it famous.

Brook Brothers arrives in Madrid

2014 has seen the arrival to the Spanish capital of the tradition of shirt shop Brook Brothers, one of the emblematic and pioneering establishments in the use of fabrics that are now so commonly used such as Non-Iron and tartan patterns. Logically, the new Brook Brothers shop is located in the central Calle Serrano and its look follows the same lines as the first shop in New York, opened 195 years ago. One of the fundamental pillars of this new establishment will be its tailor service, which will allow personalised designs. In the shop, spread over two floors, you'll also be able to find the American brand's various collections for men and women.



Acorn-fed Iberian Ham Carrasco

(Carrasco Guijuelo S.A.)

Praised by public and critics alike, Carrasco's Acorn-fed Iberian Ham is one of the calling cards of this prestigious company which, one day, decided to use its own, very exhaustive selection of Iberian pigs. They're raised in the Los Bolsiquillos pasture the family owns in Extremadura. With these specimens, Carrasco achieves an Acorn-fed Iberian Ham with a curing time of 36 to 40 months. Thanks to all this, the result is an intense, shiny ham with balanced streaks. Its aroma is intense and frank, characteristic of Guijuelo. It's unctuous and fibrous, with a slightly sweet touch of salt. A ham that melts in your mouth without chewing and has a long after-taste. An irresistible Guijuelo ham.



lomejordelagastronomia.com

Razor Clams Los Peperetes

(Jelopa S.L.)

Only one word can describe the effort Jesús Lorenzo puts into doing things in the best way possible: arduous; going to the extreme of removing the clams' stomachs, something unheard of in the canning industry, in order to avoid grit and impurities in taste and tact, in addition to providing meticulous presentation. A very natural flavour, of real razor clams and seawater, delightful to sip, filling the mouth with ocean essences. The texture is also a triumph; consistent, smooth and not at all tough. For clams, cockles and razor clams, the Los Peperetes brand is unique. Without a doubt, the best seafood produced in Spain.



Gernikako Piperra or Gernika Peppers

(Barrenetxe S. Coop.)

Gernikako Piperra is the brand distinguished with the Basque Food Grade Label, which several companies use to market these delicious green peppers. They are sold in small trays containing two dozen peppers. This is a sublime, unique pepper, mainly consumed in Vizcaya and largely unknown outside of the Basque Country. They are mainly fried and served as a snack. Green, small and not at all fleshy; they are extremely fine. Their skin is priceless. On the palate they shine for their delicateness, with a fresh and not at all acrid flavour. They're never spicy.



The new jewel of Izadi



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