

JULY
2026

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No 26

ARTEVINO

MAGAZINE

VENTA DE MONCALVILLO



Larrosa
A benchmark single-varietal
Garnacha Blanca from Rioja



IZADI

WINE MODERATION
ELEGIR | COMPARTIR | GUSTAR

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ARTEVINO
EST. — FAMILY WINERIES — 1987

Front Cover: Carlos and Ignacio Echapresto Image:
Víctor Antón

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SILVER LEAVES

“A RESTLESS SPIRIT IS NOT SOMETHING THAT SOME PEOPLE POSSESS
AND OTHERS DON’T. IT LIES AT THE VERY ESSENCE OF OUR BEING”

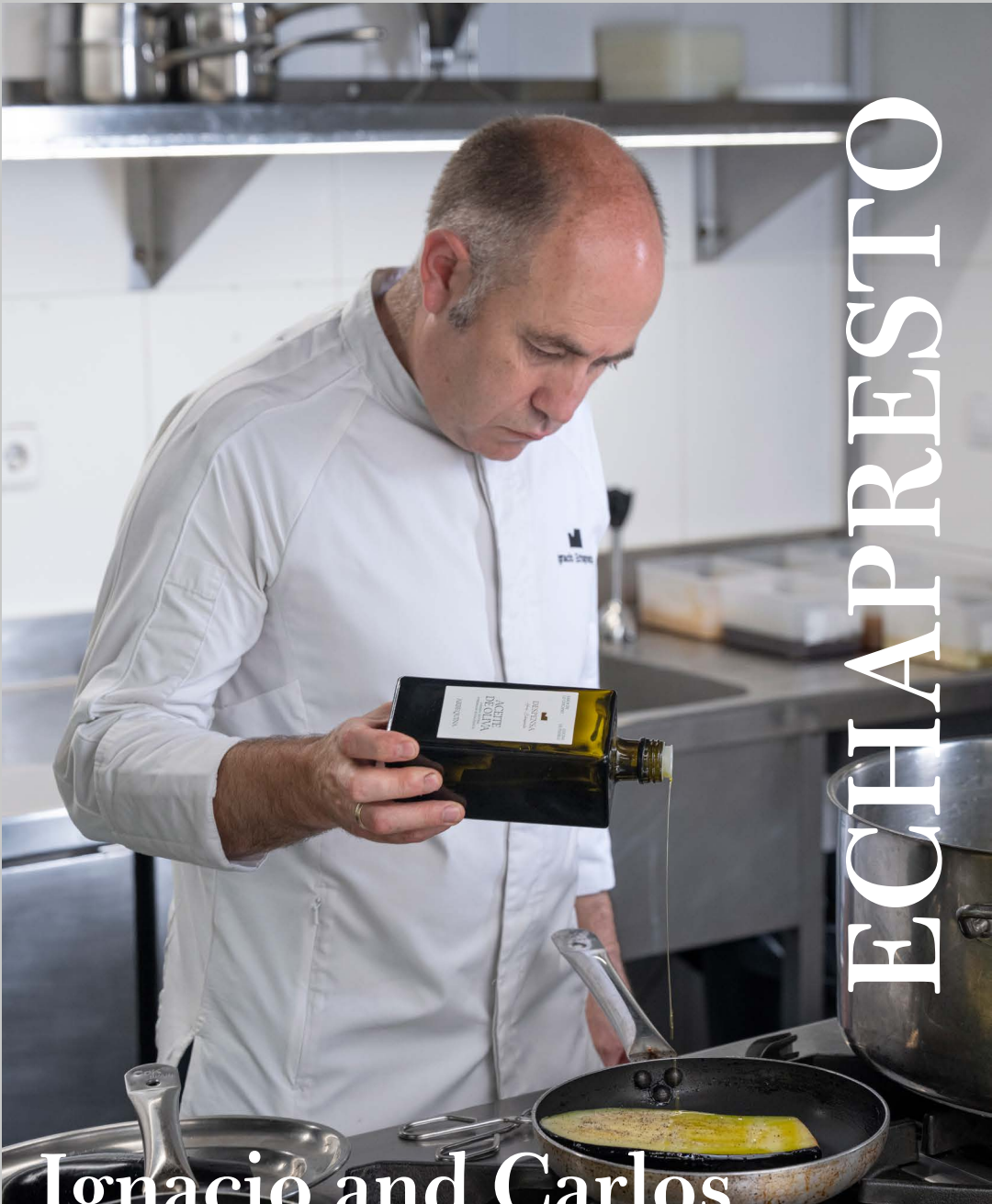
RAMIRO DE MAEZTU.

At Artevino, we have a restless spirit. That's nothing new —we've said it before. It is a constant drive that pushes us out of our comfort zone, but that's precisely what makes it essential. It's what keeps us moving forward in a world where today quickly becomes yesterday. Things happen —and when they don't, we believe it is our responsibility, as a species that continues to evolve, to make them happen. Perhaps that's the only way to find order: by setting things in motion, allowing them to find their time and place until everything gradually falls into balance.

That same spirit lies behind everything currently taking shape at Finca Villacreces. These latest initiatives should not necessarily be mistaken for change, or at least not a change of direction. They are simply the natural outcome of an ongoing process. Over recent months, as anyone following our social media, the press or the estate itself will have seen, exciting things have been happening at this jewel of a winery on Ribera del Duero's Golden Mile, on the banks of the River Duero.

From a subtle refinement of our logo to the launch of a new wine, Creta, and the redesign of the Pruno label, a number of initiatives have emerged from our determination to refine, recalibrate and evolve. Because evolution is about adapting and innovating while building on experience. It's this spirit that keeps us moving forward while reminding us that the dynamism behind every decision remains firmly rooted in our values.

And yes, there is more to come at Finca Villacreces. What exactly? All in good time. Patience and a restless spirit are not mutually exclusive. More developments are on the way —they've already been set in motion. But before revealing what's next, we hope you enjoy what you've already discovered. Something is happening at Finca Villacreces, and we'd like you to be part of it. As always, your feedback —constructive, of course— is welcome fuel for the spirit that drives us. We genuinely appreciate it.



Ignacio and Carlos

Embody the values we hope village life can pass on to both present and future generations. Their search for authenticity never required them to look beyond their own doorstep. Instead, they drew inspiration from their village, a hamlet of barely 50 inhabitants surrounded by an exceptional landscape of forests, farmland and pasture. That is the source of their deep affection for Daroca, where an unassuming village restaurant has grown into the two-Michelin-starred Venta Moncalvillo, and where Carlos and Ignacio reflect on identity and sustainable gastronomy.



You talk a great deal about your village, Daroca, but where do the Echapresto brothers actually come from?

Carlos: We've been locals for as long as we've been on this earth (laughter). In fact, if you have a look at the parish records, you can trace our family back 13 generations. Every branch of our family tree, right back to our eight great-grandparents, is rooted in Daroca

There are many ways to build a life in a village. You chose gastronomy. How much of it was passion, and how much was chance?

Carlos: I'd say it was 100% chance —and that's where our passion began.

We're the sons of farmers and livestock breeders. We had no connection whatsoever with the restaurant trade. We opened a village restaurant because we knew we wanted to stay here, but we had no formal training. We didn't come from a hospitality background, we hadn't studied catering, and we'd never worked in another restaurant.

Ignacio: I think that's absolutely right. At the beginning, there wasn't much thought of making a career in food. What we did have was a strong desire to stay in the village and build a future here. That future began with opening a small, straightforward local restaurant —nothing ambitious, just something simple and unpretentious. Little by little we became more and more immersed in it, and that's when we discovered a real passion for what we do. Because, let's face it, this is a profession you have to feel passionate about.

Did you ever imagine you would one day occupy such a prominent place in Spanish gastronomy?

I: No, because it's all happened very naturally. We've never set ourselves targets or chased milestones. Our only goal has always been to do things a little better every single day. Everything we've achieved has simply been the result of hard work, believing in what we were doing, and staying true to a clear philosophy —which, as I said, was simply to keep improving day after day.

What do you think makes people travel all the way to Daroca to dine at Venta Moncalvillo?

C: Years ago, people came out of curiosity. They wanted to eat in a tiny village they had heard about, or perhaps they were drawn by the Michelin star and the idea of ticking another fine-dining restaurant off their list. Over time, though, it has become about far more than a meal. However overused the word “experience” may be, in our case it's entirely justified. People come to walk through the kitchen garden, enjoy the landscape, switch off, eat and drink well. On average, our guests spend around four hours with us. They're coming to enjoy a style of cooking that is deeply rooted in vegetables, in village cooking, in the kitchen garden, on the farm and in the surrounding mountains.

I: It's true that we rely less and less on the element of surprise. More people know who we are now, and they have a much clearer idea of what awaits them when they come here. I've often said —and I still believe it— that when someone decides to spend three or four hours with us at Venta Moncalvillo, they're looking for two things: authenticity and produce. The produce is here; authenticity is what we work for every day. Everything that happens here is intended to feel genuine, honest, welcoming and immediately recognisable.

Building a two-Michelin-starred restaurant in a hamlet of barely 50 inhabitants, in such a remote setting, can't have been easy. Were you ever tempted to move elsewhere?

C: No, never. The idea of opening Venta Moncalvillo somewhere else —whether in another country or another city— has simply never crossed our minds. It wouldn't be viable because we couldn't transplant our kitchen garden to a large city. What has changed over the years is our way of cooking. We've moved from a more traditional style towards one that's much more focused on the plant world, but that's been a natural evolution, shaped by the environment around us.

I: Venta Moncalvillo is what it is because it's here. We couldn't imagine it anywhere else, nor would we know how to cook in any other way. We've never been tempted to take it elsewhere because what we do only makes sense in our village. Everything we cook begins with what's around us: the Moncalvillo mountain, La Rioja, our kitchen garden, the mountains, game and everything our local ecosystem has to offer. Over the years, we've worked hard to forge an identity of our own, one that's genuinely distinctive and authentic. There are plenty of restaurants where you can eat very well, but what really sets one apart from another is having a clear identity. That's the hardest thing for any project to achieve.

C: Our cooking is rooted in vegetables and local village produce, but that's only part of the story. We also cook meat from local livestock, wild mushrooms, game and mountain ingredients, creating something that's entirely our own.

How much does the kitchen garden dictate Ignacio's cooking?

I: At one time, perhaps it dictated too much but now it dances to our tune. The kitchen garden has its own starring role; it's the heart of what we do, and every dish contains an element that points back to it. Venta Moncalvillo simply wouldn't be what it is without it. We often joke that we're not sure whether we have a restaurant with a kitchen garden or a kitchen garden with a restaurant. That said, Venta Moncalvillo isn't sustained by vegetables alone. There are many other products that define who we are: the wild herbs we forage, what we produce on the farm.

The idea of the village runs through everything you do and say. Are villages the true guardians of traditional cooking?

I: We're living at a time when gastronomy has become so globalised that it's increasingly difficult to find places with a genuine identity. One of the things we've devoted most time to is exploring what has always been cooked in our own village —this local cuisine with its own identity, still kept alive by older generations and, unfortunately, far less by younger ones. I think that's true of many village restaurants. When you come to a place like Daroca, you encounter a style of cooking that remains deeply rooted in its territory.

The surrounding landscape has given a great deal to Venta Moncalvillo. What has Venta Moncalvillo given back to Daroca?

C: It's helped people stay. My children are already involved in the business and they're staying in the village. Many of the people who work with us live in neighbouring villages. We've also helped put an entire area like Moncalvillo on the map —we were among the first to use the name as an identity.

I: One of the most important things we've achieved has been helping to raise the profile of a place like Moncalvillo and, more broadly, Rioja itself. Beyond what Carlos mentioned, we've also built a network of local artisans and producers. That's what has changed most dramatically. Locals are still the same, but now you see visitors from as many as 54 different nationalities walking through the village.

Although it's not far from here, the Echaprestos have ventured beyond Daroca to nearby Haro. What is your new project, Ventilla, all about?

C: Ventilla was created as a way of continuing our legacy. Above all, it's brought back the kind of cooking we were doing here years ago: recipes rooted in local produce and with a strong connection to the world of wine. Haro is the capital of Rioja wine, so it felt like the ideal place to share the wine collection we've built over more than 30 years, which now includes over 3,000 references.

Are diners more demanding when it comes to the wine list in a wine-producing region like Rioja?

C: For many years, we had to work hard to give people a reason to make the journey to a remote village like Daroca. That meant offering better service, an enjoyable experience after the meal, and a more compelling wine list. Wine has therefore always been central to Venta Moncalvillo. You simply can't understand the restaurant without its wine programme, whether that's Rioja or wines from other regions and countries.

Since we're speaking to someone like Carlos Echapresto, one question always comes up: does a sommelier set trends, or follow them?

C: The problem is that too many sommeliers are used to delivering their own speech and imposing their own tastes, showing off what they know, the wines they've tasted or the places they've travelled to. A sommelier should spend more time listening to the guest and understanding what they're actually looking for. That's what's often missing in our profession: focusing on the person in front of you so you can make the right recommendation and live up to their expectations.

Brothers, neighbours... have you ever swapped roles?

I: We actually did. In the end, though, we stayed where we are because it turned out we were each better suited to our new role. I was originally meant to run the dining room and my brother the kitchen, but life had other plans, so we swapped. Looking back, I'm convinced Carlos was born to be a sommelier and I was born to cook. Life simply put each of us where we were meant to be, even if we'd originally divided things up differently.

By Iván Pérez.





Get your



TICKET

IZADI RESERVA 2021

94 Decanter points

Izadi Reserva 2021 has earned another international accolade, receiving 94 points from Decanter, the leading British wine magazine. The publication praised its vibrant fruit profile, balance and ripe tannins, highlighting the elegance that is the hallmark of this Rioja Alavesa red.

Made entirely from Tempranillo sourced from a selection of old vines in the triangle formed by Villabuena de Álava, Samaniego and Ábalos, the wine is aged for 16 months in a combination of American and French oak barrels, adding complexity and aromatic depth.

The award further strengthens Bodegas Izadi's international reputation and underlines its commitment to crafting wines that faithfully express the distinctive character and sense of place of Rioja Alavesa.



News



El Regalo, named VEREMA's best white

Izadi El Regalo Blanco 2022 has been named Best White Wine of the Year 2025 at the Verema Awards, one of Spain's most prestigious wine accolades. The awards are based on votes cast by Verema, the largest Spanish-speaking community of wine enthusiasts and professionals.

Sourced from a Viñedo Singular in Rioja Alavesa, El Regalo Blanco stands out for its balance, freshness and complexity, qualities that have made it one of Bodegas Izadi's flagship wines. Its distinctive personality reflects both the character of the terroir and the estate's commitment to crafting wines with a strong sense of identity.

The award is a significant endorsement of Bodegas Izadi's work and longstanding dedication to quality, further establishing El Regalo Blanco among Spain's leading white wines while reinforcing the winery's reputation among both consumers and the wine trade.

Izadi, official wine at Michelin Guide Great Britain & Ireland

Bodegas Izadi was once again the official wine partner of the Michelin Guide Great Britain & Ireland 2026 ceremony, held in Dublin, further reinforcing its longstanding ties with the world of fine dining.

Following the presentation of the new Michelin stars, guests at the official reception enjoyed Izadi Selección Tinto 2020 and Izadi Selección Blanco 2024. The event brought together many of the most influential chefs and hospitality professionals from across Great Britain and Ireland for one of the highlights of the culinary calendar.

The partnership reflects Izadi's enduring commitment to gastronomy and once again showcased the estate's wines on one of the world's most prestigious culinary stages.



Another accolade for Izadi from Wine Up!

Bodegas Izadi's commitment to white wines is nothing new. Since the late 1980s, the estate has been producing whites from old-vine Viura and Malvasía grown on the upper sections of its vineyards. More than a decade ago, however, it took this commitment a step further by incorporating lesser-known local varieties, a decision that is now yielding both outstanding white wines and growing critical acclaim.

The latest recognition came from the Wine Up! Guide, edited by wine critic Joaquín Parra, which named Izadi Selección Blanco 2024 Best in Class in the white wine category. The award was accepted by Miguel Gavito, the estate's commercial director, at a ceremony held at Madrid's Inhala Garden Hotel, where Luis Gutiérrez, Wine Advocate's Spain editor, was also honoured as Person of the Year.

Finca Villacreces, at the Gentleman Awards

Finca Villacreces was among the partners of the 12th Gentleman Awards, an annual event honouring outstanding achievements in business, culture and public life.

During the ceremony, Nicolás Villalobos, managing director of GRAN CANARIA REDONDA SL, received one of the evening's awards from Rafael Peña Arribas, Commercial Director of Artevino Family Wineries. Guests raised a glass of Pruno and Finca Villacreces throughout an evening that also honoured personalities including Ara Malikian, Paco Roncero, Almudena Cid, Okuda and Roberto Braseró.

By taking part in the event, Finca Villacreces reaffirmed its support for initiatives that celebrate excellence, talent and those making a positive contribution to society.

Artevino around the world

Throughout 2026, Artevino took part in some of the wine industry's leading international trade fairs, including Barcelona Wine Week, ProWein, Vinexpo Hong Kong and the inaugural Salón de Vinos de España in Argentina, strengthening its presence in key export markets and expanding its international reach.

Represented by its different wineries, the group showcased its flagship wines to importers, distributors, sommeliers and wine professionals from around the world, reinforcing existing commercial partnerships while opening up new business opportunities.

Its presence at these events reflects Artevino's ongoing commitment to promoting its wines internationally and to sharing the unique character of the diverse wine regions and projects that make up the group.



Izadi receives Gastroplanet Values Award

Bodegas Izadi was honoured at the fourth edition of Gastroplanet Magazine Awards, receiving the Gastroplanet Values Award in recognition of the winery's commitment, track record and values, as well as its close ties to wine and gastronomy. The award ceremony was held at the MOM Culinary Institute in Madrid, where Gonzalo Antón Baigorri, the company's managing director, accepted the prize on behalf of the entire Izadi team. The award was presented by Alberto Granados, the magazine's editor and one of Spain's leading gastronomic critics. The recognition further strengthens Bodegas Izadi's longstanding relationship with gastronomy and represents another endorsement of the estate's commitment to quality, authenticity and excellence.



Zaldiaran and Izadi take centre stage at Vinology

Vinology launched its new series of gastronomic events with a tribute dinner honouring Gonzalo Antón, one of Spain’s leading figures in gastronomy and the founder of the iconic Zaldiaran restaurant and Bodegas Izadi. The evening featured an exclusive six-course menu created by Juan Antón, the family's second generation, paired with a selection of Bodegas Izadi wines presented by Lalo Antón.

The event celebrated the close relationship between gastronomy and wine, as well as the legacy of a family that has played a defining role in the development of both. It also marked the start of Vinology's new series dedicated to some of the biggest names in Spanish cuisine.



VIP welcome for Izadi at Madrid Fusión

Izadi once again took part in Madrid Fusión 2026, Spain's leading gastronomy congress, reinforcing the winery's longstanding connection with hospitality. Throughout the three-day event, Izadi's wines accompanied chefs, sommeliers and wine professionals at one of the international culinary calendar's flagship gatherings.

The congress also provided an opportunity for the winery to spend time with leading chefs and longstanding friends of the estate, reflecting a philosophy that has been part of Izadi's DNA since the very beginning: seeing wine as a natural partner to gastronomy.

The winery's participation reaffirms its commitment to culinary excellence and to the professionals who continue to promote Spanish gastronomy both at home and abroad.

TASTING ROOM

CRETA 2022

Creta is the result of a carefully conceived project that Finca Villacreces has been developing for years, shaped by the experience gained from an exceptional vineyard perched at the highest point of Ribera del Duero's Golden Mile. "As long as I can remember, the wines from this vineyard have stood out for their marked minerality, power and blue-fruit character," says managing director Lalo Antón. "Its distinctive personality inspired us to embark on the Creta project, which finally comes to life with the 2022 vintage."



A wine of remarkable intensity, Creta captures the essence of its limestone soils. Fresh, vibrant and underpinned by lively acidity, it has all the attributes needed for long bottle ageing.

The 2022 vintage was marked by a mild spring and a very hot summer, with welcome rainfall at the end of August and again in mid-September, allowing the grapes to ripen fully and resulting in fruit of outstanding quality.

CELSUS 2024



The 2024 vintage was defined by a mild spring followed by a hot, dry summer, producing an average-sized crop of very high quality. The DO Toro awarded the 2024 vintage its highest classification: Excellent. Celsus is produced primarily from a single 0.8-hectare vineyard planted in 1920, just a couple of kilometres from the winery. Known as La Lola, this ungrafted vineyard —like many others across the appellation— is planted mainly

with Tinta de Toro (85%), complemented by 15% Garnacha. La Lola is farmed much as it was in the past, following organic viticultural practices and allowing the vineyard to express itself with minimal intervention. "Celsus is our tribute to Toro's greatest vineyards, the oldest ones, those that have shaped the region's identity and carried its name far beyond its borders," says Bodegas Vetus winemaker Álvaro Trigeros. Celsus displays a deep ruby colour with a garnet rim. The nose offers ripe fruit, toasted notes, chocolate and mineral nuances, while the palate is rich, fleshy and spicy.

IZADI LARROSA BLANCA 2025

Larrosa Blanca 2025 marks a significant step forward, building on many years of experience working with Garnacha Blanca, a remarkably versatile variety capable of producing wines that range from fresh and fruit-driven to complex and deeply expressive, depending on how it is



vinified. The 2025 vintage is the first in which 20% of the must was fermented in 500-litre French oak vats before spending four months ageing on its own lees with weekly bâtonnage. The remainder was made as in previous vintages, without any oak contact, combining concrete and stainless-steel tanks. Roberto Vicente, winemaker at Bodegas Izadi and the man behind the wine, describes Larrosa Blanca 2025 as "a captivating result." He adds: "This vintage has gained in elegance, depth and complexity. It's become a more food-friendly wine, with the weight and structure to carry an entire meal, while retaining the freshness that defines its character."

THE *creative* POWER OF THE *kitchen*.

By Mercedes Moreno

16 Joaquín Boyero is neither a chef nor a photographer, something that's hard to believe once you've seen his creations. Far removed professionally from either sphere, he sees food as a social occasion: a celebration and the perfect excuse to gather family and friends around the table. He studied Law before preparing for Spain's Civil Service examinations, but eventually found in cooking the creative outlet he had long been searching for. Today, he shares his dishes —always presented with an elegant, minimalist aesthetic— on his Instagram account, [@debocaaccion](#).



ROAST TURBOT

INGREDIENTS

- 1 whole turbot (1.5–2kg; 3.3–4.4 lb), cleaned
- 30 ml (2 tbsp) extra virgin olive oil
- Fine sea salt (8–10g per kg, 3.6–4.5 g per lb of fish)
- 2 garlic cloves
- 1 sprig of thyme (optional)
- A few drops of lemon juice, to serve (optional)

METHOD

- 1. Prepare the fish.** Season the turbot with the salt around 20 minutes before cooking. Pat the skin dry with kitchen paper, then make two or three shallow slashes across the dark side of the skin.
 - 2. Roast the turbot.** Preheat the oven to 230°C/446°F, placing the baking tray inside so it heats up as well. Lightly oil the hot tray, then place the turbot on it, dark-skinned side facing up. Roast for 16–18 minutes for a 1.5kg fish, or 18–20 minutes if it weighs closer to 2kg.
 - 3. Rest and finish the sauce.** Remove the fish from the oven and leave it to rest for three minutes, adding a generous splash of vinegar. Carefully pour all the cooking juices from the tray into a bowl and set aside. Gently heat 50ml (1¾ fl oz) of extra virgin olive oil to around 70–80°C (158–176°F). Add the sliced garlic and cook slowly until lightly golden. Remove from the heat and pour the garlic and oil over the reserved cooking juices. Repeat this a couple of times, allowing the mixture to come together naturally. You'll notice the juices begin to emulsify simply by swirling the bowl.
- *Chef's tip:** For an even silkier finish, strain the garlic oil into a separate bowl and whisk it together with the cooking juices before spooning the sauce over the fish just before serving.

Enjoy!



Lately, he has been drawn to recipes that demand time, patience and slow cooking. Techniques such as sous vide and cocotte allow him to concentrate the full flavour of meat to create richly layered juices and sauces, slowly reduced and finished with butter for added gloss and depth. One of his signature dishes is a lamb shoulder ingot. The meat is shredded and pressed while cold before being wrapped in its own caul fat and seared in the pan. It is served with a pepitoria sauce and apple balsamic vinegar.

Asked to name the one ingredient he could not do without, Boyero admits that, after olive oil, butter holds pride of place in his kitchen for the richness it brings to purées, sauces and risottos. Even so, he believes eggs offer the best value for money of any ingredient. "The runny yolk of a fried egg is quite possibly the best sauce in the world," he says.

Perhaps what he appreciates most is that cooking has never felt like work. For Joaquín, it remains his escape: a way of nurturing his creative side, meeting new people, discovering new places and breaking away from the routines of everyday life.

In summer, fish is his greatest indulgence. A roast turbot, he says, is one of those dishes that never disappoints — especially with a glass of Larrosa Rosé. The wine, he adds, has changed his perception of rosé, a category he now values for the strides it has made in both quality and style.

Some ingredients, too, have won him over completely. He never imagined he would develop a taste for offal, yet sweetbreads —his particular weakness— along with cockscombs and lamb mesenteries rank now among his favourites. He believes it is largely a matter of culture and familiarity, something he sees reflected in his own daughters: Jimena will happily try anything, while Alicia is taking a little longer to come around.

He is equally thoughtful about the label foodie, which he fears may eventually become as overused —and as diluted— as influencer. For Boyero, being a foodie means approaching food without preconceptions, taking as much pleasure in browsing a market as in cooking, and appreciating everything that lies behind a dish, from the producer to the person who serves it. It is a philosophy, he says, that wineries have embraced for years by bringing together wine, tradition, culture and history in a single experience.

LAGRANROSA

NEW 2025 VINTAGE



IZADI

WINE MODERATION
ELIGE | COMPARTE | GUIDA



Pruno Day celebrated its tenth —and final— edition in its current format, bringing the curtain down on Ribera del Duero's first wine festival and on an event that has helped redefine wine tourism experiences in the region.



More than 400 guests gathered at Finca Villacreces for a memorable day set among vineyards and centuries-old pine forests, with a programme combining wine, live music and activities celebrating the local area. Indie band Veintiuno topped the bill, joined by Bravo Maldonado and a surprise performance from Gloria Méndez in the heart of the winery.

Wine once again took centre stage, with tastings of the winery's range and a special presentation of Creta, one of Finca Villacreces' latest releases. This farewell edition brought together many of the festival's most iconic experiences alongside new additions, reaffirming the unique character of an event that has firmly established itself on Spain's wine tourism calendar.



A meal with a glass of wine simply tastes better than one with water. Wine elevates the food."

LLUIS KAO - SSOMMELIER KAO GROUP
By Rebeca Maestre

Spend a few minutes talking to Lluís Kao and it quickly becomes clear that he sees wine as an integral part of the dining experience and of gastronomic culture itself.

The heir to a family deeply rooted in the restaurant trade, Kao has turned his passion for wine into a way of enriching the experience of Chinese cuisine in all its complexity and diversity. As curator of one of Barcelona's most impressive wine lists—with more than 800 labels—he champions an approach built on curiosity, continuous learning and the belief that thoughtful pairing is one of the best ways to discover new dimensions in both food and wine. In this interview, he reflects on his journey, the challenges of matching wine with Asian food and the bottles that, even after decades of experience, continue to inspire him.

"Wine is part of our culture. People have been drinking it for thousands of years; it's the product of human endeavour."

LLUIS KAO



Let's start at the beginning. What made you realise that wine could be more than just a drink—that it could become a profession? What led you to turn that passion into a career?

I think it all comes down to culture. We're a Chinese restaurant, and it was my father who introduced me to wine, to the idea of drinking wine with food and seeing how it enhances flavours and aromas. When you're having lunch or dinner with a glass of wine, everything tastes better than it does with just water. Wine really elevates the food.

We've been in the restaurant business here in Barcelona for 50 years, and over that time I've seen people's interest in wine grow enormously. These days, wine has acquired something of a bad reputation because many people see it as unhealthy. But, in the end, it all depends on how it's consumed. Wine is part of our culture. People have been drinking it for thousands of years; it's the product of human endeavour.

How did the idea of bringing wine into a restaurant serving traditional Chinese cuisine come about? Did you see it as a challenge? Were you confident it would work from the outset?

It was definitely a challenge. As time went by and we saw how customers responded, we became more and more encouraged to explore wine in greater depth. It has been a gradual process. When we started out, we were a small business and simply couldn't afford to invest heavily. Building a wine programme requires significant investment—not just in the wines themselves, but also in the right glassware. Today, we offer wines across every price point.

You now offer more than 800 wines. How do you decide which bottles make it onto the list?

It's all down to experience, travel and curiosity. We add wines that we find interesting and bring something different to the list. Many of our guests come for the food, of course, but others visit specifically because of our wine selection.

Which styles of wine do you consider essential when pairing with Chinese cuisine? What tends to work best?

Chinese cuisine is incredibly diverse, so there's no single answer. It lends itself to a wide range of pairings. I usually recommend starting with a white wine or a sparkling wine before moving on to lighter reds. Sparkling wines, in particular, are remarkably versatile and pair beautifully with a large part of our menu.

Which pairing has surprised your guests the most?

Sherry and sparkling wines. Palomino-based wines work wonderfully with rich or spicy dishes, while sparkling wines have an extraordinary ability to complement almost any style of cooking.

And which dish has proved the greatest pairing challenge?

Spinach. With still white wine it develops a pronounced metallic character, much like avocado. But serve it with sparkling wine and the bubbles completely change the experience, softening that metallic edge and making the dish far more enjoyable. It's amazed many of Spain's best-known chefs. The dish itself is incredibly simple—it takes just seconds to prepare—but everyone loves it. Even people who insist they don't eat vegetables end up enjoying it here.

We'll bear that in mind. After more than 30 years in the trade, what lessons or decisions from your early years have been most important in shaping your career?

Growing steadily, always learning and surrounding myself with great wines and good people. I still remember discovering Orben more than 20 years ago and being struck by its personality. I'd also mention Pruno, a wine that remains one of the best examples of outstanding value for money.



PRUNO 2023

Pruno 2023 from Bodega Finca is a blend of Tinto Fino with small proportions of Cabernet Sauvignon and Merlot. The nose bursts with fresh fruit—blackberries, cherries, blueberries and wild berries—while the palate is silky and refined, with good freshness and no astringency.

The vineyards, just a stone's throw from the River Duero, give Pruno a distinctive character that has made it one of Ribera del Duero's most universally appealing reds. Pleasing everyone is no easy feat, yet this is a wine that consistently manages to do just that.

It is also a testament to the meticulous work carried out in the vineyard and winery, from the detailed mapping of soils, individual plots and vineyard aspects to the experience needed to unlock the full potential of such an exceptional site.

Produced at Finca Villacreces in Quintanilla de Onésimo (Valladolid), Pruno is a wine made to be enjoyed anywhere in the world. One final tip: serve it slightly chilled, whatever the season. You'll appreciate its freshness even more.

ORIGINS MATTER

Where we come from defines both our present and our future. Our own origins are rooted in a profound respect for nature, the source of everything. By caring for the world around us, we can leave a lasting legacy for generations to come.

By Laura Carril and Lola Francisco



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Developed by the Spanish Wine Federation (FEV), the Sustainable Wineries for Climate Protection (SWfCP) certification scheme sets out the standards that define a sustainable winery. Wineries that meet these requirements may apply for certification through one of the authorised certification bodies. Following a successful verification process based on the scheme's assessment criteria, they are awarded the Sustainable Wineries for Climate Protection certification, recognising them as environmentally sustainable wineries.

WHAT IS FEV?

The Spanish Wine Federation (FEV) is Spain's leading national organisation for wineries. Founded in 1978, it represents more than 950 wineries nationwide, championing the interests of the Spanish wine sector and promoting the production and trade of wine and other grape-based products.

WHAT IS SUSTAINABLE WINERIES FOR CLIMATE PROTECTION?

It is the first certification scheme created by wineries, specifically for wineries, enabling wine businesses to demonstrate their sustainability credentials through an independent, externally verified assessment. The certification recognises wineries committed to sustainability in its broadest sense. Originally created to assess environmental sustainability, the scheme was extended in 2023 to cover social, economic and governance aspects as well.

SWfCP is built on a philosophy of continuous improvement. Certified wineries are required to implement dedicated action plans in each of these areas, with progress independently audited every two years by an accredited certification body.

Since 2021, the four estates that form Artevino Family Wineries have been among a select group certified under the SWfCP scheme, formally recognising their commitment to environmental stewardship and the protection of the natural landscapes surrounding their vineyards. Driven by a desire to preserve these environments and leave a better world for future generations, Artevino has made sustainability a cornerstone of its strategy. The group has introduced a wide range of initiatives aimed at reducing its carbon footprint, cutting greenhouse gas emissions, improving water management and making more efficient use of energy and natural resources, including:

- *Paperless initiatives.*
- *Sustainable wine tourism with electric bicycles.*
- *Lighter, more sustainable wine bottles.*
- *Recycled and fully recyclable kraft cardboard cases.*
- *Cork recycling and reuse.*
- *Energy-saving timer systems.*
- *A 20% reduction in irrigation water consumption.*
- *Installation of solar panels.*
- *Research projects to reduce water and energy use.*
- *Recycling of plastic label backing materials.*
- *Cleaning products with a lower environmental impact.*
- *Gravity-flow winemaking at Bodegas Izadi.*
- *Sustainable and organic viticulture across 189 hectares*

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Green IS THE NEW Black



A TRIP TO

Panamá

By Lola Francisco and Marta Álvarez

A natural bridge between two oceans and two continents, Panama is a country where cultural diversity, extraordinary biodiversity and a global outlook come together in remarkable harmony.

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At the crossroads of Central America, Panama is a vibrant nation best known for its world-famous Canal, one of the greatest engineering achievements of modern times. Yet there is far more to discover beyond this iconic waterway. From idyllic Caribbean beaches and lush tropical rainforests to a rich cultural heritage shaped by indigenous, Afro-Caribbean and Latin American traditions, the country offers an extraordinary variety of experiences. Its thriving economy and cosmopolitan atmosphere sit comfortably alongside some of the region's most spectacular natural landscapes. Home to an exceptional diversity of wildlife, Panama boasts pristine forests, crystal-clear waters and an abundance of endemic species. Above all, visitors are welcomed with genuine warmth and hospitality. And no visit would be complete without sampling Panamanian cuisine, where tropical flavours, freshly caught seafood and traditional recipes capture the country's Caribbean and Latin spirit.

La Miel, Guna Yala, Panamá

PANAMA CITY'S OLD QUARTER (CASCO ANTIGUO)

A UNESCO World Heritage Site, Casco Antiguo is one of Panama's most captivating historic districts. Its cobbled streets, colourful colonial buildings and elegant squares preserve the atmosphere of another era.

Among its most important landmarks are the Convent of Santo Domingo, the Metropolitan Cathedral, the Church of San José and the Church of La Merced, notable for preserving the original façade from the first city, which was destroyed by pirates in the 17th century.

Many of the district's original buildings were lost to successive fires over the centuries. During reconstruction, architectural styles such as Neoclassical and Art Deco were introduced alongside the original Spanish colonial architecture, creating the distinctive character that defines Casco Antiguo today.

PALACIO DE LAS GARZAS

The Palacio de las Garzas (Heron's Palace) serves as the official residence and workplace of the President of the Republic of Panama. Located in the heart of Casco Antiguo, it also houses the Ministry of the Presidency and the Institutional Protection Service, making it one of the country's most important political and historic landmarks. Its name comes from the elegant herons that inhabit its inner courtyards, introduced many years ago as symbols of peace and grace.

Originally built in the 17th century during the Spanish colonial period, the palace has been enlarged and restored several times throughout Panama's republican history. Today it combines colonial and Neoclassical architectural styles, with grand reception rooms, balconies and peaceful internal courtyards.

Among its most significant spaces are the Yellow Hall, used for state ceremonies and official events, and the President's Office. Beyond its administrative role, the Palacio de las Garzas remains an important symbol of Panama's national and cultural heritage.

BOCAS DEL TORO

Located on Panama's Caribbean coast, Bocas del Toro is an idyllic archipelago renowned for its exceptional biodiversity, Afro-Caribbean culture, turquoise waters and lush tropical landscapes. Often described as the "Galápagos of the Caribbean," it is also one of the country's premier destinations for surfing, diving and snorkelling.

Bioluminescence: A night-time excursion not to be missed, where you can watch bioluminescent plankton glowing in the water as you kayak or swim.



1.



2.

3.



4.

COIBA NATIONAL PARK

For diving enthusiasts, few places compare with Coiba National Park, home to one of the richest marine ecosystems on the planet.

Today, the protected area covers an expanse equivalent to 90% of Panama's land area, forming a vast marine corridor across the Pacific that stretches from Ecuador's Galápagos Islands to Costa Rica's Cocos Island.

Divers regularly encounter manta rays, humpback whales and schools of hammerhead sharks among the coral reefs. Between December and April, the world's largest fish —the whale shark— also makes seasonal appearances in these waters.

Coiba offers far more than exceptional diving. Its untouched forests are home to monkeys, crocodiles, iguanas and an extraordinary variety of birdlife, while hiking trails provide access to the island's pristine interior. Surfers, meanwhile, will find excellent waves along several of Coiba's beaches.

BOQUETE

Nestled in Panama's western highlands beneath the imposing Barú Volcano, Boquete is a charming mountain town surrounded by cloud forests and coffee plantations.

It is here that the celebrated Geisha coffee, regarded as one of the world's finest and most expensive varieties, is grown. Visitors can tour local estates and sample the coffee at its source.

The Quetzal Trail, which links Boquete with Cerro Punta through Volcán Barú National Park, is Panama's best-known hiking route. Winding through misty cloud forest, it offers the chance to spot the resplendent quetzal, one of Central America's most spectacular birds.

Boquete also serves as the starting point for the eastern ascent of Volcán Barú, Panama's highest peak at 3,474 metres.

1. **CASA ALEJANDRO Y EL CHIRINGUITO**
Tel: +507 263-8990 Dirección: Calle 51 Bella Vista, Panamá
One of Panama City's best-known Spanish restaurants, Casa Alejandro y El Chiringuito specialises in traditional Spanish cuisine, serving classics such as cocido gallego, Galician-style octopus, roast suckling pig and fresh seafood. The restaurant serves bespoke Izadi wines as its house wines, reinforcing its identity and offering guests a distinctive dining experience. It is owned and run by chef Alejandro Pérez Barreiro.

2. **AYA LA VIDA**
Tel: +507 6588-4855 Dirección: Edificio La Cuadra, Avenida A, C. 12 Oeste, Panamá
Located in Panama City's Casco Antiguo, Aya La Vida offers a contemporary reinterpretation of Panamanian cuisine. Its concept centres on locally sourced ingredients and traditional recipes reimaged using modern culinary techniques. Live music, a terrace, signature cocktails and a carefully designed setting complete an experience that celebrates the country's cultural identity.

3. **R.I.C.H.A.**
Tel: +507 6438-3916 Dirección: Calle los Fundadores, Panamá
R.I.C.H.A. is the contemporary Mediterranean restaurant of Panamanian-Lebanese chef Roberto Richa in Panama's capital. Combining Mediterranean and Middle Eastern techniques with fresh, high-quality ingredients, it offers refined cuisine in an elegant yet relaxed setting. It has been recognised by international food publications as one of the city's most exciting dining destinations.

4. **AZAFRÁN**
Tel: +507 399-9186 Dirección: Calle 5 Sur, Coco del Mar, San Francisco, Ciudad de Panamá
Located in the exclusive Coco del Mar district, Azafrán is a fine-dining restaurant led by chef Álvaro Perrino Calvo. Its cuisine blends Spanish roots with Mediterranean flavours and international influences in a relaxed bistro-style setting. An open kitchen and a menu of creative, beautifully presented dishes have made it one of Panama City's leading gastronomic destinations.

5. **UVA WINE BAR**
Tel: +507 6799-4055 Dirección: Avenida Centenario, PH Dream Plaza, Local 8, Costa del Este, Ciudad de Panamá
Located in Costa del Este, Uva Wine Bar is a destination for wine lovers and food enthusiasts alike. Since opening in 2021, it has established itself as one of the city's leading wine bars, thanks to a carefully curated selection of more than 400 international labels and a Mediterranean-inspired menu with international influences, designed to showcase food and wine pairings. Its contemporary, elegant atmosphere makes it an ideal place to enjoy a memorable wine experience.



☞ **WHAT DO YOU ENJOY MOST ABOUT WORKING IN LOGISTICS?**
No two days are ever the same. You have to stay on your toes to make the most efficient use of the available space in every shipment. I also enjoy the chance to work with all sorts of people, from colleagues across almost every department to our transport providers.

☞ **WHAT DO YOU VALUE MOST ABOUT WORKING AT ARTEVINO?**
It's difficult to compare because the other jobs I've had were completely different. The truth is that I've always enjoyed every place I've worked, mainly because I've always found a way to settle in and feel at home.

☞ **TELL US ABOUT A MEMORABLE MOMENT AT THE WINERY**
I have particularly fond memories of helping out in the production department during the grape harvest. It was hard work and a demanding time of year, but it was rewarding to tackle different tasks together as a team.

☞ **CAN YOU SHARE AN ANECDOTE?**
I'd say our company get-togethers, especially those we've organised in recent years. One of the most memorable was when we split into teams and competed to cook the best paella. They were great fun.

☞ **IS THERE A PARTICULAR PLACE AT THE WINERY THAT MEANS SOMETHING SPECIAL TO YOU?**
The barrel cellar. It's a unique space, and the aroma of the oak creates a wonderful sense of calm.

☞ **FINALLY, WHAT'S YOUR FAVOURITE WINE?**
Orben has always topped my personal list. It's a great wine, and I associate it with celebrations shared with friends

...Asier FERNÁNDEZ

LOGISTICS. ARTEVINO FAMILY WINERIES



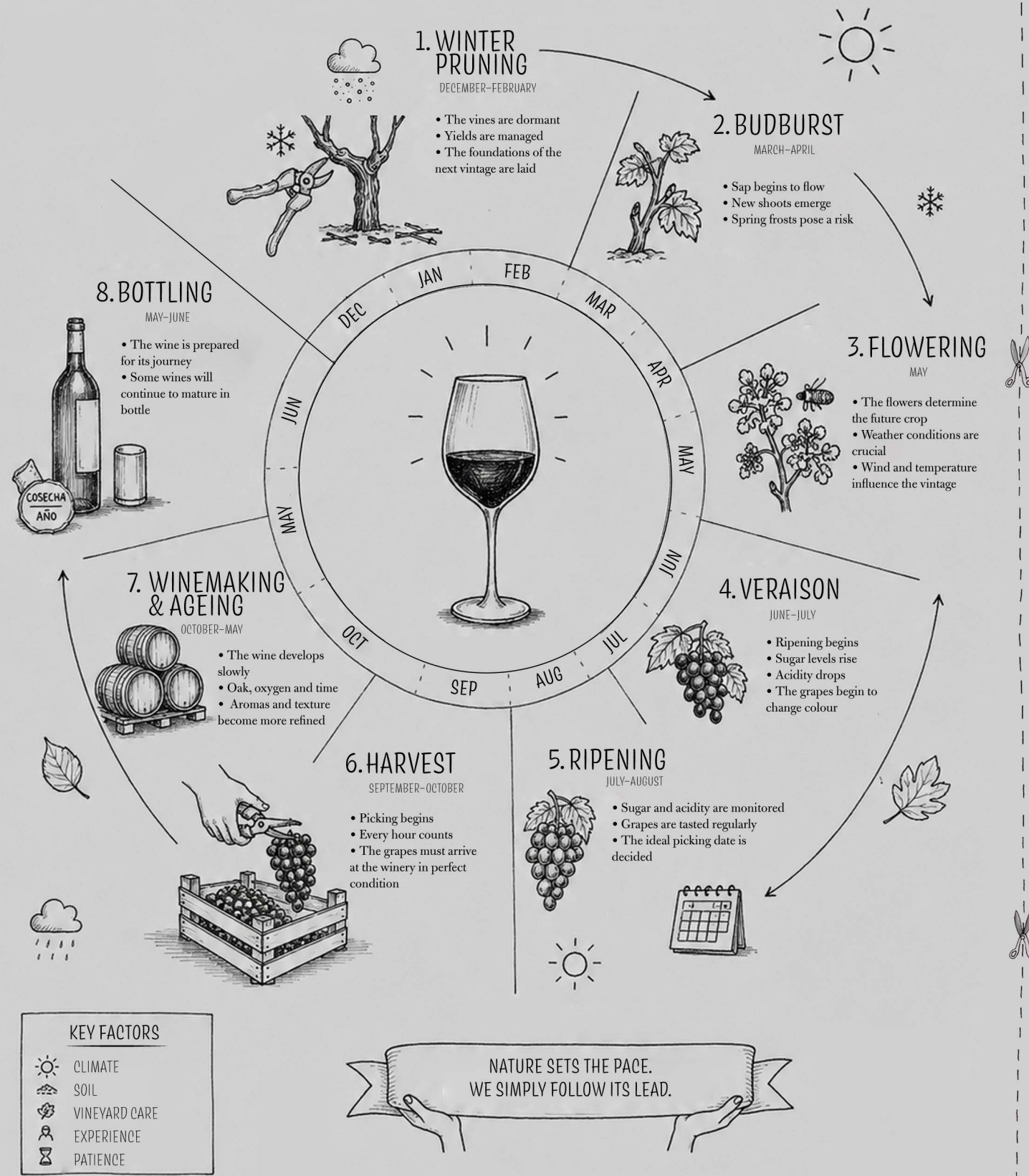
Asier joined Bodegas Izadi in October 2005, starting out in the production department. Around a year and a half later, he joined the logistics team within the same department. He later became warehouse manager, first in Villabuena and now at Artevino's logistics centre in Laguardia.

Originally from Gipuzkoa, Asier has lived in Laguardia (Álava) for more than 25 years. He describes himself simply as an ordinary person, admitting he has never really stopped to think about how he would define himself. Above all, he considers himself loyal and someone who values friendship. He also believes he knows how to show determination when circumstances call for it.

Family is another of the things he values most, and he devotes most of his free time to them. He also enjoys good food and films whenever he gets the chance. Above all, however, he cherishes those rare moments of peace and quiet, which he believes are the true measure of quality of life.

DID YOU KNOW...

WINE BEGINS LONG
BEFORE THE HARVEST?



© ALEJANDRO FRANCA



ESSENTIAL PAIRINGS



Restaurant René

C. CARRETERÍA, 36, DISTRITO CENTRO, MÁLAGA

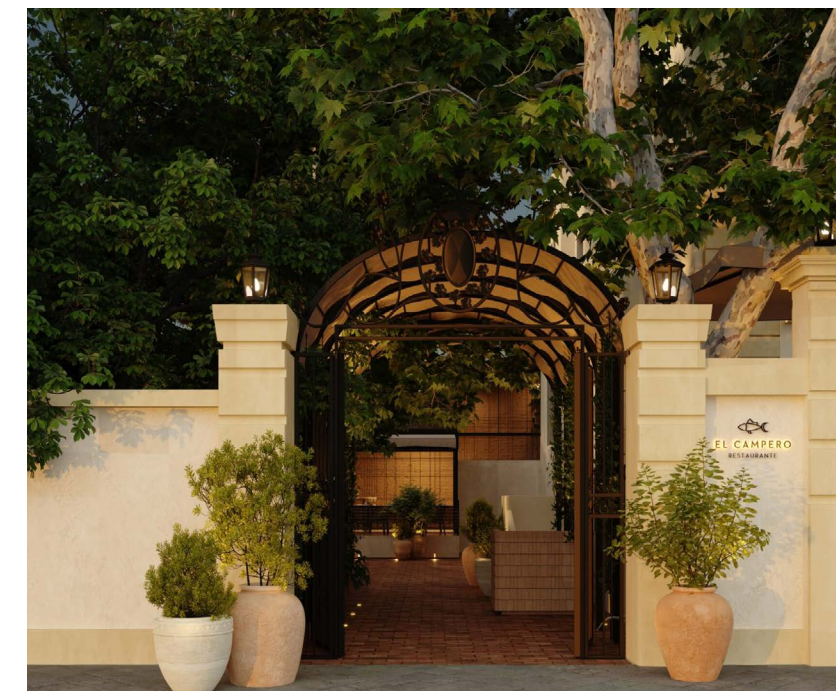
René is chef Diego René's most personal project and one of Málaga's standout recent restaurant openings. Located in the heart of the city's historic centre, it offers refined French-inspired cuisine that embraces the flavours, produce and warmth of southern Spain. With its intimate setting, carefully curated wine list and meticulous attention to detail, René has quickly become an essential destination for those seeking elegant, contemporary cooking with a strong sense of place.

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El Campero

CALLE DE LAGASCA 148, / CALLE DE
MARÍA DE MOLINA, 25 MADRID

El Campero Madrid brings the spirit of the legendary Barbate restaurant to the capital. Long regarded as Spain's benchmark for almadraba bluefin tuna, it is housed in a beautifully restored mansion in the Salamanca district. The restaurant's cuisine is rooted in respect for outstanding produce, Andalusia's seafaring traditions and culinary innovation. With several dining rooms, outdoor terrace and interiors inspired by the Atlantic coast of southern Spain, El Campero offers Madrid diners a unique opportunity to discover one of Spain's greatest gastronomic treasures.





Baluarte

QUINTANAREJO

C. EL QUINTANAREJO, 1, EL QUINTANAREJO, SORIA

Set amid the pine forests and spectacular scenery of the Soria highlands, Baluarte Quintanarejo marks a new chapter for chef Óscar García, following almost two decades at the helm of the acclaimed Baluarte restaurant. Located in the village of El Quintanarejo, close to Vinuesa and the Black Lagoon (Laguna Negra), the restaurant revives the spirit of the traditional Spanish casa de comidas, celebrating local produce, regional identity and deeply rooted cuisine. It is a destination where nature, authenticity and culinary excellence come together.

Gourmet

CORNER



ORGANIC OLIVE OIL GALILEA

Trujal de Galilea – Galilea (La Rioja)

Located in the village of Galilea, on the edge of the Ocón Valley, Trujal de Galilea is a fine example of how a centuries-old olive-growing tradition can embrace sustainability and modern production methods. Founded in 1998 by more than 150 local growers, the cooperative was created to revitalise olive cultivation in one of La Rioja's most historic olive-growing areas.

Using indigenous varieties such as Redondilla, Royuela, Machona and Empeltre from centuries-old olive trees, together with carefully controlled production methods, the mill produces an outstanding cold-extracted extra virgin olive oil protected by the Aceite de La Rioja PDO, part of which is certified organic.



ANCHOVY GILDA

La Gilda del Norte – Lezama (Vizcaya)

Prepared fresh every day, each gilda is assembled by hand according to the traditional recipe, ensuring it is always at its freshest and most flavourful.

Another key to its quality lies in the careful selection of exceptional ingredients. The company grows its own Ibarra PDO piparra peppers in dedicated greenhouses, ensuring maximum freshness. Combined with premium Cantabrian anchovies

and pitted Manzanilla olives, they create the perfect balance between the piparra's gentle acidity, the anchovy's savoury salinity and the smoothness of the olive oil.



PASCUALINO CHEESE

Fincas Pascualete – Trujillo (Cáceres)

Pascualino is a family-owned business whose roots date back to the early 13th century in the heart of the dehesa of Extremadura, one of Europe's richest and best-preserved ecosystems.

Made using traditional artisan methods and organic practices, this ewe's milk cheese has a natural rind and a pale ivory interior. Traditional animal rennet gives it an intense flavour, with notes of raw milk, pasture and aromatic herbs. Distinctive for its unique shape and firm yet buttery texture, it is a cheese of remarkable depth and character, equally suited to enjoying on its own as an aperitif or as an ingredient in the kitchen



MSC-CERTIFIED ALBACORE TUNA IN OLIVE OIL

Yurrita Gastronomika – Mutriku (Guipúzcoa)

Yurrita Gastronomika specialises in premium seafood conservas inspired by tradition, combining artisan methods with rigorous quality control.

This MSC-certified albacore tuna is sourced during the Cantabrian fishing season using sustainable, low-impact methods, including traditional rod-and-line fishing. The tuna is processed while still fresh, preserving all its flavour and texture. It is then packed in olive oil, which enhances its natural taste and adds a delicate smoothness.



"BICO DE XEADO" ICE CREAM

Bico de Xeadó – Bergondo (A Coruña)

Bico de Xeadó was founded by the Cooperativa Agraria Provincial Agricultural of A Coruña with a clear commitment to supporting Galicia's dairy sector. Its artisan ice cream is made exclusively from the milk of Jersey cows raised on the cooperative's own farms, producing a naturally creamy texture while being easier to digest.

Made with carefully selected natural ingredients, the range offers a wide variety of flavours that remain true to the character of each ingredient. A genuine treat for the senses, Bico de Xeadó is available throughout Spain from its own ice cream parlours, selected retailers and the hospitality sector.

By Esther Crespo.

Playa Madrid 1932

CTRA. EL PARDO, 31, MONCLOA - ARAVACA, MADRID

32 Playa Madrid 1932 has brought one of the city's most iconic leisure destinations back to life. Set on the banks of the Manzanares River, on the site of Spain's first artificial beach, this distinctive restaurant combines generous outdoor spaces with quality gastronomy in a unique setting. Spread across more than 18 hectares, it features spacious terraces and a menu centred on seasonal produce and dishes designed for sharing, making it one of Madrid's most exciting new dining destinations.



Tira do Playa

ANDÉN DE RIAZOR, S/N, 15011 A CORUÑA

Playa Madrid 1932 has brought one of the city's most iconic leisure destinations back to life. Set on the banks of the Manzanares River, on the site of Spain's first artificial beach, this distinctive restaurant combines generous outdoor spaces with quality gastronomy in a unique setting. Spread across more than 18 hectares, it features spacious terraces and a menu centred on seasonal produce and dishes designed for sharing, making it one of Madrid's most exciting new dining destinations.



ART & STYLE



Lomo'Instant Automatic Glass: capture the moment, unfiltered.

At a time when most photographs exist only on a phone screen, the collaboration between Zara Home and Lomography celebrates the enduring appeal of instant photography. Rather than competing with digital photography, it offers a different way of seeing —slower, more intuitive and, above all, more tangible. Its clean lines and timeless design sit naturally within the Zara Home aesthetic, while Lomography's signature glass lens delivers outstanding image quality for an instant camera. Every shot is unique, unpredictable and authentic, turning a fleeting moment into a physical keepsake that can be held onto and treasured.



Scarves cement their status as 2026's must-have accessory, blending vintage nostalgia with versatility.

No longer confined to formal wear, scarves are being styled in effortlessly creative ways, giving even the simplest outfit an instant lift. Belt Scarf: One of the year's biggest trends is to tie a scarf around the waist. Replacing the traditional belt, it defines the silhouette while adding a sophisticated touch to flowing trousers or skirts. Around the neck: Small silk or satin scarves tied with a loose knot —whether in a Parisian style or with a touch of grandmotherly charm— remain a favourite, adding a subtle pop of colour without overwhelming an outfit.

The spiritual brigade. Deep in the heart of Rioja Alavesa, where vines draw sustenance from stone and time itself, a dark, obsidian-textured liquid is carefully guarded. It is not wine, but a catalyst for truth. As it fills crystal glasses in Buckingham Palace and the Oval Office, it awakens an ancient clarity that strips away the lies of power. Elon Musk desperately tries to measure an essence that defies his sensors. An invisible war unfolds: the cold logic of technology against a mineral Eucharist that finally compels the world's wolves to confront the depths of their own souls. Its author, David Castro del Río, learned to question the material world when grief and fatherhood shattered his certainties. From that fracture comes this novel: a gripping clash between politics and policing that names names as it exposes the cracks in the system.



Centro de la Cultura del Vino, former Convent of Santa Catalina de Siena, Valladolid.

The former Convent of Santa Catalina de Siena, originally built in 1488 and the burial place of the renowned sculptor Juan de Juni, is set to become Valladolid's first Wine Culture Centre. Located on Santo Domingo de Guzmán street in the heart of the city's historic centre, the convent has been listed as a Site of Cultural Interest since 1979. The project will restore and showcase the convent's rich architectural, cultural and historical heritage, with particular emphasis on its most distinctive spaces: the church and choir. Once completed, it will serve as a centre dedicated to promoting wine heritage, wine tourism and gastronomic tourism. The building will also include flexible spaces for events and temporary exhibitions, as well as a vineyard and a monastic garden in the heart of Valladolid's historic centre. The building is currently undergoing redevelopment and restoration. While no official opening date has been announced, the centre is expected to open in 2027.



“De un siglo anterior”, the 14th solo album by Spanish musician Enrique Bunbury, explores Hispanic and Latin American roots through a reflection —as its title suggests— on the transition between centuries. Recorded in Mexico, where his tour begins in October, the album once again features an outstanding band of musicians from across the Americas, all deeply versed in the region's diverse musical styles and rhythms. A true craftsman, Bunbury continues to follow his own artistic path, placing equal importance on the quality of his lyrics, the recording process and the art of writing songs that leave a lasting impression on both sides of the Atlantic.



Rocky (1976): 50 years since cinema’s most iconic boxing match.

Rocky Balboa is a small-time boxer from Philadelphia who makes a living from local bouts and odd jobs. Although he has talent, he's never had a real chance to prove himself. His life changes when world champion Apollo Creed chooses him as his opponent for a special exhibition fight, more for the spectacle than for the sport itself.

From that moment on, Rocky faces something entirely new: the chance to prove that he is worth far more than anyone, including himself, has ever believed. Amid gruelling training sessions, self-doubt and a relationship that begins to bring stability to his life, Rocky prepares for a challenge that extends far beyond the ring. More than a boxing film, Rocky is a story about resilience, identity and finding your place in the world when no one expects anything from you.

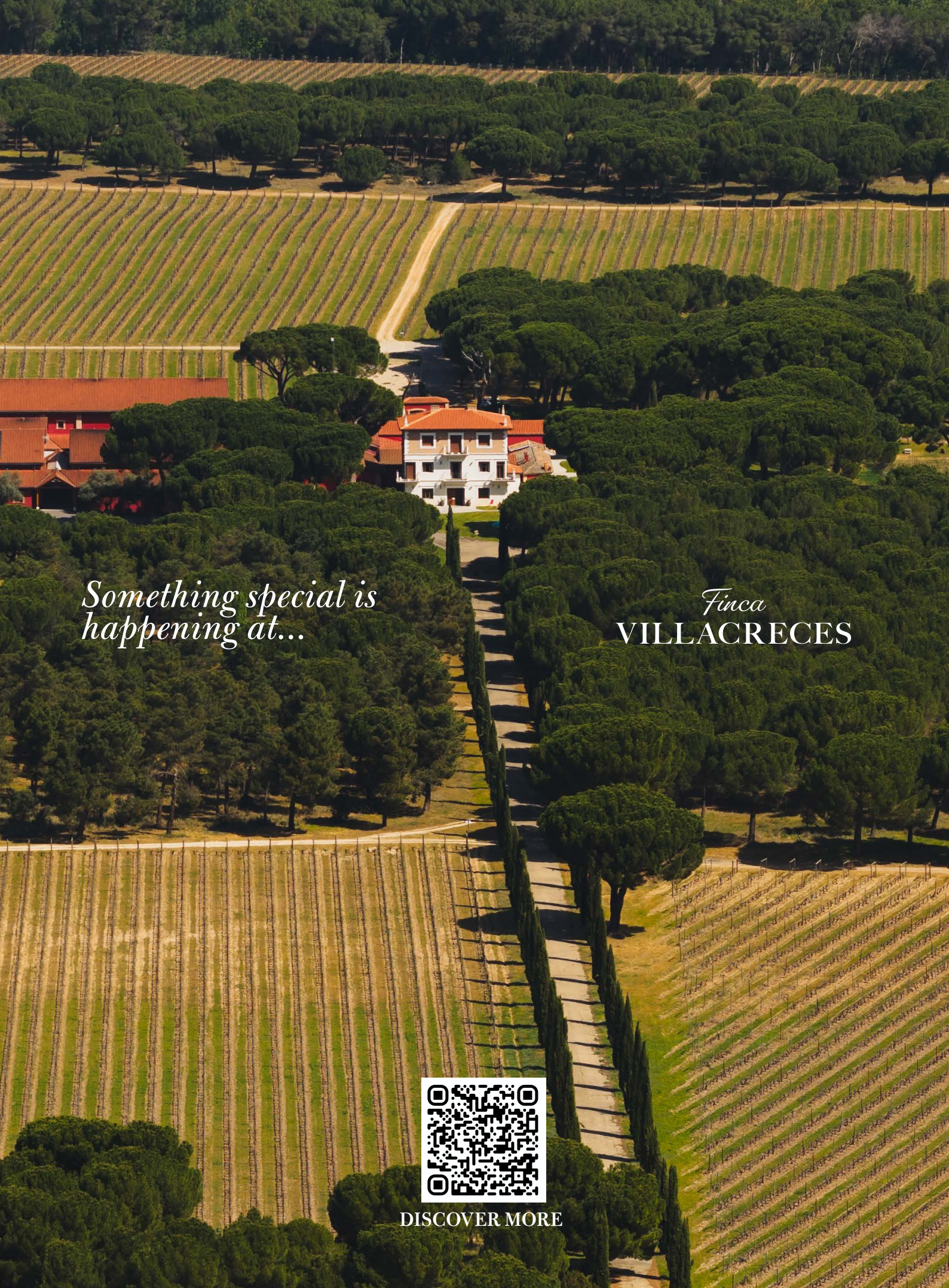


The HealingFit TWS by Mobifren are the world's first earbuds to combine Transcranial Electrical Stimulation (TES) technology with Hi-Fi audio. In everyday use, they function as conventional wireless earbuds for listening to music or making calls. When connected via a magnetic cable, however, they activate a therapeutic mode that uses low-intensity microcurrents to naturally stimulate the production of endorphins.

Through the accompanying mobile app, users can choose from a range of programmes designed to promote relaxation, improve sleep or enhance concentration, while adjusting the stimulation across 15 intensity levels. The HealingFit TWS are designed to help reduce stress, improve sleep quality and support cognitive performance. The product received a CES 2026 Innovation Award.

Lexus LC 500 Convertible. The Lexus LC 500 Convertible turns heads with its elegant design, enhanced by subtle futuristic touches. Inside, premium leather upholstery creates a refined and luxurious feel. For open-air driving, the insulated soft top opens or closes in just 15 seconds, even while on the move at speeds of up to 50 km/h. Completing the experience is Lexus's legendary naturally aspirated V8 petrol engine, celebrated for its exhilarating soundtrack and smooth, progressive power delivery.



An aerial photograph of a large estate. In the center, a white two-story house with a red-tiled roof is surrounded by a dense forest of tall, dark green trees. To the left of the house is a long, low red building. The estate is bordered by vast, terraced vineyards with rows of grapevines stretching across the landscape. A dirt road or path leads towards the house from the top of the frame. The overall scene is bright and sunny, with strong shadows cast by the trees.

*Something special is
happening at...*

Finca
VILLACRECES



DISCOVER MORE