79
May-August 2010

SPAIN GOURMETOUR

Food, Wine & Travel Magazine

DO Vinos de Madrid Comes of Age

The Sweetness of Olive Juice

Ahead of the Game

Gourmet Suppliers. Posh Nosh

www.spaingourmetour.com

SPAIN GOURMETOUR

Borges Extra Virgin Olive Oil

There is no set time to eat because we have quite another concept of time. It is a time rooted in the senses, but also in nature. Like knowing that it is the right time to collect the best olives, which, when blended together, will produce a lighter, purer and more balanced oil. A healthier oil. Borges Extra Virgin Olive Oil. Here to show you that mealtime is the start of a different kind of time: a time to live as they do in the Mediterranean.

BORGES

Mediterranean taste. Borges taste.

EDIT

If you were asked to name Spain's wine-producing regions, Madrid and the Balearic Islands would probably come pretty low on your list. Yet, thanks to recent investment and the efforts of enthusiastic young winemakers, stylish, distinctive wines now bear the name of the capital and its region. Meanwhile, the Balearics are rediscovering grape varieties from their distant past, predating phylloxera by many centuries: the Romans are known to have thought highly of the wine from these islands.

Whereas the Romans were not, it seems, much given to hunting, Spain has always been hunting territory. What started as a primordial quest for food evolved into a recreational and even tourist activity. These days it's done with an eye to exports (of both fresh and processed meat).

Olive oil is an integral, eternal element of the Spanish diet, and has been one of our exports since Roman times. Today, it's being put to fresh uses by our pastry cooks and master chocolatiers.

Sherry, another Spanish classic, also features in this issue. Our account of the Equipo Navazos project is sure to whet your appetite for *vinos de Jerez* and their long and fascinating history.

Spain's top chefs rely on a whole network of suppliers for the prime quality ingredients that provide that exclusive edge that their clientele demands. In some cases, this has had the side effect of reinstating local products that had fallen into disuse and oblivion; in others, of introducing and acclimatizing exotic fruits and vegetables.

All in all, hours of happy reading. Enjoy! And don't forget to keep those comments and suggestions coming!

Cathy Boirac
Editor-in-chief
cathy.boirac@icex.es

Editor-in-chief
Cathy Boirac

Publication Coordinators
Almudena Martín Rueda
María Moneo

Photographic Archive
Mabel Manso

Editorial Secretary
Ángela Castilla

Design and Art Direction
Manuel Estrada Design

Maps
Javier Belloso

Color Separations
Espacio y Punto

Printed in Spain
Artes Gráficas Palermo

Advertising
CEDISA
pcyc@retemail.es

D.L.: M.51647-2002

ISSN: 1696-1021

NIPO: 705-10-014-1

Cover
Juan Manuel Sanz/©ICEX

Information and Publisher
ICEX
State Secretary for Trade and Tourism, Ministry of Industry, Tourism and Trade.
www.icex.es

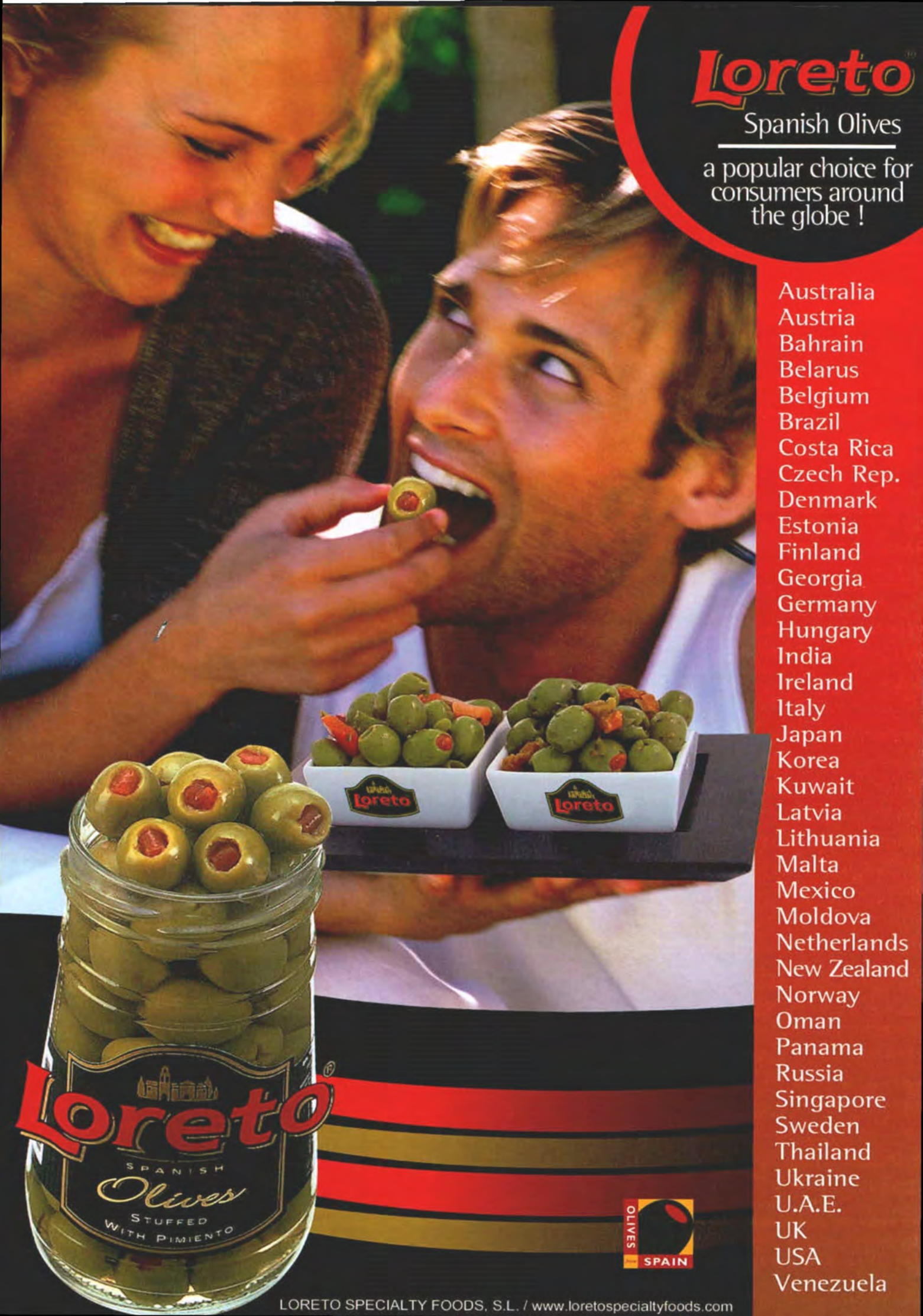
Subscription:
Spain Gourmetour is a publication of the Spanish Institute for Foreign Trade (ICEX) of the State Secretary for Trade and Tourism, Ministry of Industry, Tourism and Trade. The magazine is issued three times a year in English, French German and Spanish, and is distributed free of charge to trade professionals. If you want to subscribe to Spain Gourmetour please contact the Economic and Commercial Offices at the Embassies of Spain (see list on page 108).

2010 Le Cordon Bleu World Food Media Awards. Best Food Magazine

CONTENTS




SPAIN GOURMETOUR
May-August 2010 **No.79**


Loreto
Spanish Olives
a popular choice for consumers around the globe !
Australia
Austria
Bahrain
Belarus
Belgium
Brazil
Costa Rica
Czech Rep.
Denmark
Estonia
Finland
Georgia
Germany
Hungary
India
Ireland
Italy
Japan
Korea
Kuwait
Latvia
Lithuania
Malta
Mexico
Moldova
Netherlands
New Zealand
Norway
Oman
Panama
Russia
Singapore
Sweden
Thailand
Ukraine
U.A.E.
UK
USA
Venezuela
Loreto
SPANISH
Olives
STUFFED
WITH PIMIENTO
OLIVES
SPAIN
LORETO SPECIALTY FOODS, S.L. / www.loretospecialtyfoods.com

The Origins of the Wine

LA MANCHA, where great dreams are born.
The land of Spain's largest vineyards,
tended with loving care.
A place where grapes take their time to ripen,
inspiring amazing wines, full of character.
Red, white, rosé and sparkling.
Wines that appeal to everyone.

GOBIERNO DE ESPAÑA
MINISTERIO DE MEDIO AMBIENTE Y MEDIO RURAL Y MARINO
Castilla-La Mancha
Fondo Europeo Agrícola de Desarrollo Rural: Europa invierte en las zonas rurales


©2003 ICEX Spain
DELICIOUS!
CHEESE
FROM SPAIN™
For more information visit www.cheesefromspain.com
and or contact Trade Commission of Spain,
405 Lexington Avenue 44th flr, New York, NY 10174

Olive Oil
Spain

C/ Ferrocaril, 18 - 2º - 28045 Madrid - SPAIN
Tel. (+34) 91 666 78 75 - Fax (+34) 91 506 33 35
E-mail: export@rafaelsalgado.com
www.rafaelsalgado.com

In Spain there are more than 10.000 wines. It is little wonder that there are so many places to enjoy them.

In a country that has 90 grape varieties making more than 10.000 magnificent wines in 65 world class Denominations of Origen, it is not surprising to find so many places to enjoy them.

WINES from SPAIN

www.winesfromspain.com

the ORIGINAL SPANISH OLIVES

Manzanilla Olives stuffed with Lemon

Classics olives stuffed with Anchovy

Manzanilla olives stuffed with jalapeño Chili

Manzanilla olives stuffed with smoked Salmon

Manzanilla olives stuffed with Tuna

Manzanilla Olives in Jars

Quality Manzanilla Olives in sachets and much more

With natural fillings to suit every taste

Enjoy the wonderful flavours

At Jolca we create a product with a unique flavour, whilst overseeing the whole process of production, marketing and distribution. Our olives are harvested under the Andalusian sun, and are then processed and packed in our modern plant in Seville. Thanks to our meticulous selection of the finest original natural ingredients, we offer you a product with a unique variety and range of characteristics and sensations.

For our stuffed olives we use the best quality natural products: genuine Spanish Cured Ham, Anchovies Fillets, Salmon Loins, authentic Mexican Jalapeño Chili, and more original ingredients.

An authentic taste of Spain

JOLCA, S.A.
Autovía Sevilla – Huelva Km. 22,5. 41830 – Huévar del Aljarafe, Sevilla - Spain
Tel. +34 955 02 94 50. Fax: +34 954 15 16 89
www.jolca.es / jolca@jolca.es

JOLCA®

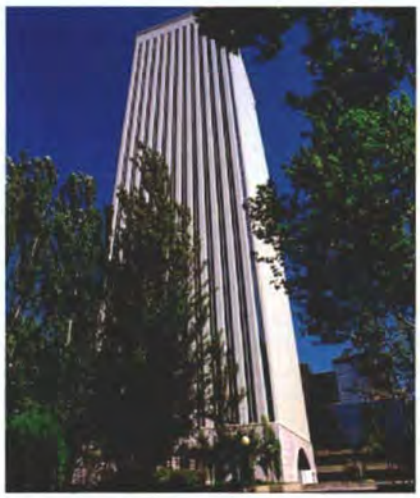
DO Vinos de MADRID Comes of Age

Since gaining DO status in 1990, the Madrid wine region has transformed into a small, quality-orientated region. New investment, often from local families whose grandparents tended vineyards before them, and young winemaking talent are helping to put the wines from around the capital firmly on the map. In the following pages we take a look at the Madrid wine style, or rather styles, to find out exactly what this region brings to the party and why the wines are well worth seeking out.

TEXT
PATRICIA LANGTON/©ICEX

PHOTOS
PATRICIA R. SOTO/©ICEX
PABLO NEUSTADT/©ICEX

During the 20th century, the vineyards of Madrid faced numerous challenges and setbacks. Phylloxera struck in 1914, causing widespread devastation just as the vineyard disease did in many other European regions. When the region was replanted, foreign varieties (at least those considered foreign at the time in the region) were introduced, such as Garnacha, a variety which has increasing relevance and interest for the region today.
The Spanish Civil War (1936-1939) was another major setback, but the period that followed saw the vineyard landscape change significantly: urbanization caused the land under vine to diminish as Madrid grew to become a major European capital. The vineyards of Barajas and Torrejón made way for the city's first airport and air bases, while the wines of towns close to the city, such as Alcalá de Henares (*Spain Gourmetour* No. 75), became a thing of the past as homes for the city's workers took priority.



Arganda: winegrowing hub

Today most visitors to the DO Vinos de Madrid region make Arganda their starting point. This is the largest of the three sub-zones (Facts and Stats, page 25) and home to well over half of the DO's producers. Arganda is 50 km (31 miles) from the city center along the A3 highway and connected to the city by metro.
Here traditional co-operatives rub shoulders with family-run, quality-orientated producers, as well as a number of newcomers with only a few vintages behind them.
The landscape is dotted with small industry, but it's not hard to find this area's agricultural heart, especially off the main roads, where olive trees mingle with vineyards in a tranquil setting—one that contrasts dramatically with the nearby metropolis.
Tempranillo is the main red grape grown in Arganda's vineyards; indeed, the variety is only found in small quantities in Navalcarnero and San Martín. Mario Bravo, viticultural advisor to the region's regulatory council, says: "The variety has adapted well to the climate and soils of the region. The presence of limestone and a higher proportion of clay in the soils of Arganda (allowing for better water retention) favor grape quality and result in a structured wine style." He continues: "As the name suggests (the variety takes it's name from the Spanish word *temprano*, meaning early), Tempranillo is an early variety which allows it to ripen easily, even in the highest areas such as Valdilecha, Chinchón, Villarejo de Salvanés and Colmenar de Oreja."
Although Tempranillo's importance is widely acknowledged and results can be rewarding, winemakers admit that the grape presents a series of challenges here. It is often complemented by non-local varieties—Cabernet, Merlot and

Olga Fernández, Bodegas Licinia

Syrah—and occasionally Garnacha.
Olga Fernández is the oenologist at Bodegas Licinia, a contemporary 28 ha (69 acre) estate at Morata de Tajuña planted to Tempranillo, Cabernet, Syrah and Merlot (the latter has yet to come on stream). The bodega's first vintage was the 2006 and, as in the case of many smaller producers in the region, organic viticulture is practiced. The decision to do this was fairly easy as the incidence of disease is low and therefore opting for organic viticulture is relatively inexpensive.
Fernández joined this young project after working in the Tempranillo-dominated regions of DOCa Rioja and DO Ribera del Duero, so I was curious to know about her experience with the variety at this more southerly latitude. She says: "The climate is the main challenge for Tempranillo here. For example, in 2009 Tempranillo wasn't easy with such high temperatures and little rainfall. We try to balance potential alcohol levels, pH, acidity and polyphenols, and we do this through viticultural management: pruning, yield, sun exposure, canopy management and irrigation. We need to do a lot of work in the vineyard." She adds: "The climatic conditions of the year are crucial for Tempranillo, and this has a direct influence. The best for me so far for Licinia is the 2007; the Tempranillo from that year is really good and interesting."
Fernández therefore chose to include a generous amount of Tempranillo when she selected the blend for the impressive Licinia 2007, a delightfully fresh wine with harmonious fruit, oak and tannins, which is complemented by 40% of Syrah.
Oenologist Luis Gûemes has been working for six years with Tempranillo at Bodegas Tagonius, a medium-sized producer (300,000 bottles per year) at Tielmes. He says: "Tempranillo is a noble variety and it makes marvelous wines in Spain, especially in DOCa Rioja and DO Ribera del Duero, but here it is more challenging due to the warmer climate." He finds that an altitude of at least 700 m (2,296 ft) favors quality, fresh nighttime temperatures during the ripening period, and older vineyards.
Like Fernández, Gûemes is impressed by the Tempranillo from 2007 from his regular source (he is reluctant to disclose exactly where), and he's excited by the progress of this "barrel-eater", which, when I spoke to him, was still maturing well after 30 months in oak. He agrees that Tempranillo varies according to the vintage and that other varieties are necessary to support it. He adds: "The 2008 vintage was the best of the decade overall, but it wasn't easy to find good Tempranillo."
Gûemes uses 15-10% of the variety in wines such as the bodega's benchmark wine, Tagonius Crianza. As he explains, this proportion, along with French varieties, gives enough

structure and good ageing ability. He's pleased with progress for Cabernet, Syrah and Merlot, which are increasingly sourced from vineyards established by the producer in recent years, but he would also like to see more later-ripening varieties permitted within the DO, such as Cabernet Franc and Petit Verdot.

Tempranillo was the first variety that former pilot-turned-winemaker Carlos Gosálbez planted when he started to plant vineyards in 1992, some of the highest in the area, reaching 800 m (2,624 ft) at Pozuelo del Rey. Cabernet Sauvignon vines followed, and more recently Syrah and Merlot, all grown organically. He originally sold the grapes from his vineyards before launching his own wines with the 2000 vintage.

He says: "The vines have to work hard here in the stony soil, where there's little water and poor nutrients. The air is fresher than at lower altitudes and the wide diurnal temperature range favors phenolic synthesis."

Tempranillo clearly defines the structured, concentrated style of his wines, including the Qubél range, but, as he explains, alternative varieties are needed to compensate for Tempranillo's weak acidity, especially in a year like 2009.

International influence

Other newcomers in Arganda have moved in a different direction, and this makes the Madrid wine scene both unpredictable and interesting. Two examples of estates with a very independent philosophy are El Regajal and Señorío de Val Azul. While they both have Spanish owners—the García-Pita and the Ayuso families, respectively—there is a strong international influence in both their wines.

El Regajal, a wine widely available in Madrid restaurants, comes from an estate south of Arganda, in Aranjuez. Tempranillo originally dominated in the plantings that were made 1998; it was supported by the French trio of Cabernet Sauvignon, Merlot and Syrah planted on land sloping down to the Tagus River. However, as the wine style has evolved under the direction of Jérôme Bougnaud, Cabernet (grafted onto some of the original Tempranillo vines) has taken precedence with the aim of achieving "wines with good fruit character but greater finesse and length". The famous French grape accounts for nearly half of the blend in the latest vintage, the 2008. This is undoubtedly one of the region's most successful wines with a reputation for consistently high quality, though perhaps it lacks a little in local identity.

The vineyards at Señorío de Val Azul, complete with irrigation systems, were planted to Cabernet, Merlot and Syrah and a small amount of Tempranillo around a decade ago. Its debut vintage was the 2005, and the 2007 wines are

Fernando Benito, Bodegas Ricardo Benito

coming on stream this year. Dani Jiménez-Landi, consultant oenologist along with Belarmino Fernández and Alfonso Chacón, is still refining with meticulous detail the style of the two wines, Señorío de Val Azul and Fabio, especially in terms of the oak influence, with the aim of offering a fresh wine style from the grape varieties grown on the estate. Here too the philosophy of the blend is vital, and Syrah is proving to be the best-performing variety so far.

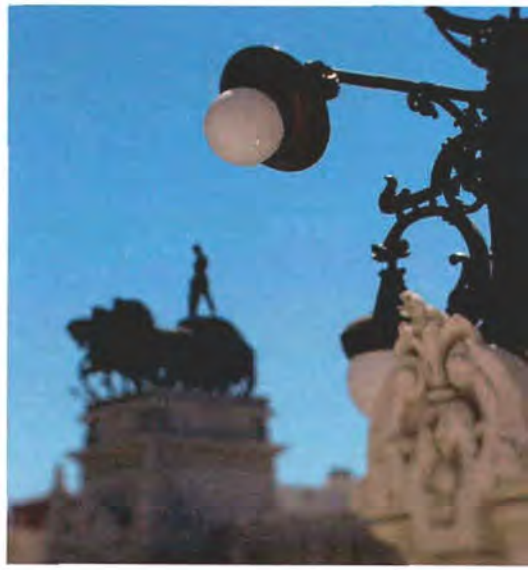
In the neighboring sub-zone of Navalcarnero, Tempranillo keeps a low profile while Garnacha is widely planted. Garnacha has been the traditional grape of choice for rosé wines in this area. However, there is one notable exception: Divo, the top wine from the family-run Bodegas Ricardo Benito, located in the town of Navalcarnero. Made entirely from Tempranillo by Fernando Benito, this wine is a good example of what can be achieved from old Tempranillo vines in the region.

The grapes for Divo come from one estate and from 65-year-old ungrafted vines. A meticulous selection of the fruit takes place both in the vineyard and on arrival at the bodega before the bunches of grapes are destemmed by hand. Divo is only produced when the wine meets certain quality credentials. The latest vintage, the 2006, follows the 1999, 2000 and 2002. It has perfumed red fruit, a firm yet elegant tannic backbone, great length and a fine structure that suggests good ageing potential. This aptly-named

wine is undoubtedly one of the region's best. Will Benito make Divo from the 2007, 2008 or even the 2009 vintages? He remains somewhat secretive at this point: "I hope so. Every year we make a wine, but it is only offered to customers if we achieve perfection," he says.

Meanwhile Syrah is the grape of choice at the El Rincón estate, also located in the Navalcarnero sub-zone. The variety was selected as the best candidate for the siliceous soils (the location of the estate is close to the border with the San Martín area, where this soil type is more typical), and a high-tech irrigation system ensures that the vines get the water that they need during the typically dry, hot summer there. Almost a decade on from its first vintage, El Rincón Syrah offers a very approachable style with

supple, rich, spicy dark fruit. It's a wine of great character.
Another bodega worth noting is Vinos Jeromín, located at Villarejo de Salvanés, again in the Arganda sub-zone, and now run by fourth generation Gregorio and Manuel Martínez Chacón. This bodega produces a remarkably wide selection of wines—red, rosé and white, and meeting various price points—but their underlying philosophy is to champion Tempranillo, Garnacha and Malvar. Having increased their export sales by 15% in 2009, they must be doing something right. Traditional aspects can be seen at the bodega, such as the use of 50-year-old earthenware *tinajas* (jars traditionally used for wine production), now with temperature control, which are used alongside cement and stainless steel tanks, giving wines local character. However, the two brothers are also very forward-looking in their approach. They identified the potential of old-vine Garnacha from San Martín for wines such as the characterful Grego Garnacha Centenaria before other bodegas became interested in the area. Their barrel-fermented Puerta del Sol Malvar is also undoubtedly one of the region's most distinctive wines. The wine is enhanced by stirring on the lees to bring out the character of this local white variety in an elegant, medium-bodied, food-friendly style. Indeed, innovative oenologist Manuel Martínez Chacón is keen to offer alternative white wines with a strong local identity. This is another name to look out for.

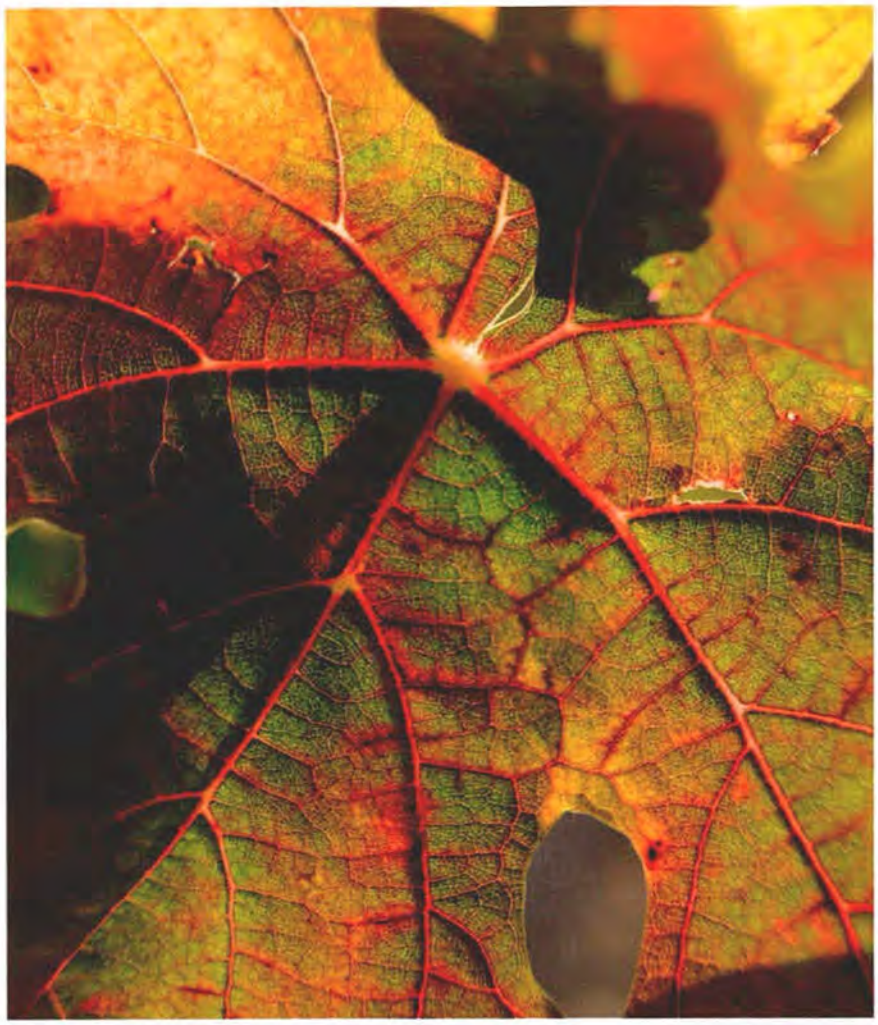


Renaissance in San Martín

One of the most exciting trends within the DO Vinos de Madrid in the last couple of years has been the appearance of high-quality wines with an altogether different style from San Martín, the furthest sub-zone from the city, in the southwest. The trend, based on rejuvenating old Garnacha vineyards (and, to a lesser extent, the local white Albillo grape), is being driven by a group of young, dynamic winemakers, and it may be happening in the nick of time to avoid the valuable wine heritage being lost in this area.
Firstly let's take a look at some of

Gregorio Martínez, Vinos Jeromín

Isabel Galindo, Viñedos de San Martín



the key features that make this area different to Navalcarnero and Arganda and give the region's wines their distinctive character. Here the Atlantic influence is stronger and climate is fresher, rainfall is more generous and the landscape becomes far more mountainous and dramatic—the Sierra de Guadarrama provides an impressive visual backdrop.

The vegetation of San Martín is different and more abundant. The flatter areas, where the soils tend to be sandy, feature the evergreen holm oak, stone pine and arable crops, while the higher areas feature rocky, granitic soils and the scenery is a delightful mix of chestnut trees, olive trees and others crops such as figs, wild cherries and quince.

The vines here are mostly 40 years old or significantly older, and the traditional dry-farmed *en vaso* (bush vine) is most commonly found. Tending these vines is not generally a full-time occupation for most local growers, and often the younger generation is reluctant to take over family vineyards. Fortunately, a group of newcomers with the financial backing of the owners of their respective bodegas are prepared to extract the potential of the area's old vineyards.

Elena Arribas Fernández, general manager of the DO Vinos de Madrid Regulatory Council, says: "The new bodegas in San Martín are carefully planning how to make good wine. They don't have tradition, but they bring a serious and professional approach, commercial know-how, respect for the area's heritage, and new techniques. This is a very positive change for the area."

On my recent visit I met three oenologists who are driving the trend: Isabel Galindo Espi of Viñedos de San Martín, Marc Isart Pinos of Bodegas Bernabeleva and Fernando García Alonso of Bodega Marañones. All three are recuperating old Garnacha vineyards.

Viñedos de San Martín, owned by Enate (DO Somontano, *Spain Gourmetour* No. 73), has recently launched its first wine, Las Moradas Initio 05, from 19 ha (47 acres) of vineyards planted mostly to Garnacha vines with some Cabernet and Syrah. Most of the Garnacha vines are over 80 years old. "We're trying to capture the tradition and potential of Garnacha to make good wines, like in the past," says Isabel Galindo, who has worked in the region since 2002. She has achieved a wine with great depth of flavor and elegant black fruit, supported by a hint of minerality. It's an impressive debut, but she seems determined to hone the style focusing exclusively on Garnacha to achieve a lighter wine. A sneak preview of her 2007 wines, made only from Garnacha, suggests that she's succeeding in her aim.

Eight **Food and Wine** Pairing Suggestions

Some of Madrid's best-known chefs suggest dishes to accompany a selection of the region's finest wines.

In Madrid city:

• **The wine: Qubél Nature**
(Tempranillo, Cabernet and Syrah), Bodega Gosálbez Orti. Oenologist: Carlos Gozálbez.

By chef Segundo Alonso at La Paloma restaurant: Free range pigeon stuffed with foie gras and morels, roasted in salt and served with three purées: fig, celery and apple, and a red pepper, redcurrant and red wine sauce *(Pichón de caserío relleno de foie y colmenillas asado en sal gorda con guarnición de tres purés, de higos, apio y manzana y salsa de pimienta roja, grosella y vino tinto).*

• **The wine: El Rincón Syrah**
Pagos de Familia Marqués de Griñón. Oenologist: Julio Mourelle.

By chef Fernando Pérez Arellano at Zaranda Restaurante (one Michelin star): Carpaccio of cured and smoked beef with watercress, parmesan purée and pine nut vinaigrette *(Carpaccio de ternera curada y ahumada con berros, crema parmesano y vinagreta de piñones).*

• **The wine: Tagonius Crianza**
(Tempranillo, Cabernet, Syrah and Merlot), Bodegas Tagonius. Oenologist: Luis Güemes.

By chef Ángel García at Lavinia wine shop and restaurant: Catalan sausage with white mongete beans *(Butifarra de payes con mongetes).*

• **The wine: Camino de Navaherreros Garnacha**
Bodega y Viñedos Bernabeleva. Oenologist: Marc Isart Pinos.

By chef Jorge Trifón at El Fogón de Trifón: Ox tail braised in red wine *(Rabo de Toro con cencibel).*

• **The wine: Treintamil Maravedíes**
(Garnacha and Syrah), Bodega Marañones. Oenologist: Fernando García Alonso.

By chef Txema Larrañaga at Txirimiri restaurant: Glazed beef cheek served over truffle potato purée garnished with slices of candied orange and rosemary flowers *(Carrillera de ternera, glaseada, sobre crema de patata trufada, con gajos de naranja confitada y flores de romero).*

In Madrid region:

• **The wine: Licinia**
(Tempranillo and Syrah), Bodegas Licinia. Oenologist: Olga Fernández.

By chef José Luis Martínez at Complejo La Cigueña (near Chinchón): Marinated Iberico pork cheek infused with thyme and yuzu fruit *(Escabeche de carrillera de cerdo ibérico con aroma de tomillo y yuzu)*.

• **The wine: Manu Vino de Autor Crianza**
(a blend of the best red grapes of the vintage), Vinos Jeromín. Oenologist: Manuel Martinez Chacón.

By chef Mario Sandoval at Coque (one Michelin star) in Humanes: Seasonal wild mushrooms and stuffed red partridge smoked over oak embers *(Guiso de setas de temporada con perdiz roja estofada y ahumada con leña de encina)*.

• **The wine: El Regajal Selección Especial**
(Cabernet, Syrah, Tempranillo and Merlot). Oenologist: Jérôme Bougnaud.

By chefs Armando and Fernando del Cerro at Casa José (one Michelin star) in Aranjuez: Spicy artichokes with a truffle sauce and crispy pig's ear *(Alcachofas picantes con salsa de trufa y oreja crujiente)*.

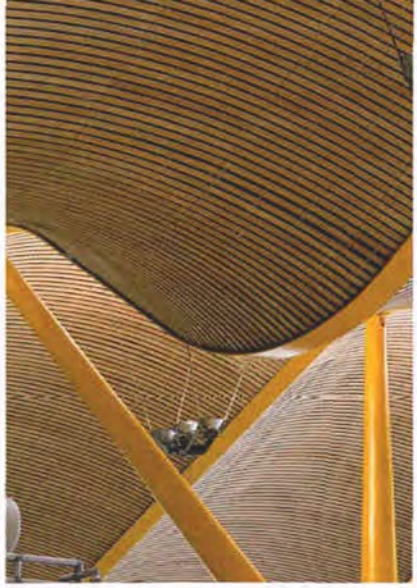
Two other newcomers are also focusing on Garnacha, as well as the local Albillo grape. Marc Isart Pinos joined Bernabeleva in July 2007 to develop a range of high-quality wines from vineyards belonging to the Alvarez-Villamil family, located near the Peña Guisando mountain. He has divided the 25 ha (62 acre) vineyard into sections according to factors such as ripening times, soils and orientation, and he has also planted 5 ha (12 acres) of new vines. As we tour the vineyard, Isart Pinos shows me the ancient vines that provide grapes for the Navaherreros Garnacha and the three site-specific wines: Carril del Rey, Arroyo del Tórtolas and Viña Bonita. Many other herbs and plants have also found a home here, along with 300-year-old olive trees. "The environment is reflected in the wines; they are a bit rustic," says Isart Pinos. I have to agree, and I think that this is part of their charm. They are wines with great personality, remarkably fresh red fruit and fine tannins. Bernabeleva hasn't stopped at Garnacha. Cantocuerdas Albillo, fermented and aged in Austrian oak casks, is one of new high-quality wines from this local white grape, and he also makes a small amount of late-harvest Moscatel de grano menudo. This passionate winemaker is unlikely to stand still for long; he is

also involved in a project with García Alonso and Jiménez-Landi to make a wine called Las Umbrías from a high-altitude vineyard in San Martín. Bodega Marañones is the youngest of the trio, but it has got off to a flying start with four wines from the 2008 vintage: Picarana Albillo, Treintamil Maravedíes (Garnacha/Syrah) and two site-specific Garnacha wines: Labros and Peña Caballera. Fernando García Alonso wants to show the true character of Albillo as a solo act, and he believes that the variety's tendency to have weak acidity can be compensated by aspects such as older vines, vineyards situated at high altitude, and soil type (granite in the case of the Picarana wine). The wine is stirred on the lees and aged in French oak for around nine months and the oak complements the wine perfectly. This is an irresistible, mouth-watering wine and, as we agree, perhaps similar in character to a good Chenin Blanc wine.

Bodega Ecológica Luis Saavedra, another reputable producer in San Martín, adds a small amount of Moscatel de grano menudo to its Corucho Albillo blend, giving the wine more weight and an attractive fruit profile. The bodega's Corucho Garnacha, with just the right balance between oak and rich forest fruit flavors, is also worth seeking out. One of the bodega's new developments for 2010 is a kosher wine.

Finally, and as in the case of Arganda and Navalcarnero, you can always find a bodega that does things completely differently. Bodegas Nueva Valverde is an immaculate contemporary estate near Villa del Prado in the foothills of the Gredos Mountains. The fully irrigated vineyard, which features sandy soils, is planted mostly to Syrah, Cabernet Sauvignon and Merlot. There is also some Tempranillo and Garnacha, the latter planted before the current owners established the vineyard. Two wines are produced: the very approachable, youthful Tejoneras Alta Selección, a blend of all the grapes grown on the estate, and 750, a more sophisticated, intense wine made from Merlot, Cabernet and Syrah and a good candidate for the cellar.

Patricia Langton is an independent journalist specializing in Spanish wines. Her work has appeared in a number of publications including Decanter, The Guardian, The Drinks Business, Harpers Wine & Spirit *and* Off Licence News. *She is also the co-author of* 500 White Wines *(*Sellers Pub Inc.*).*



Facts and Stats

Total vineyard area:

7,685.99 ha (18,922 acres), altitude of the vineyards:
500-1,000 m (1,640-3,280 ft)

Climate: Extreme continental featuring cold winters and dry, hot summers.

There are three clearly defined sub-zones:

- **Arganda:**
  4,107.07 ha (10,148 acres), altitude of the vineyards: 500-800 m (1,640-2,624 ft); average rainfall 460 mm (18 in). Soils: brownish-grey with limestone and clay present.
  Main quality grapes: Red: Tempranillo, Garnacha, Cabernet Sauvignon and Merlot. White: Malvar and Airén.
- **Navalcarnero:**
  1,317.74 ha (3,256 acres), altitude of the vineyards: 500-650 m (1,640-2,132 ft); average rainfall 529 mm (20.8 in). Soils: brownish-grey with sandstone and granite.
  Main quality grapes: Red: Garnacha dominates. Tempranillo, Cabernet, Merlot and Syrah are also planted. White: Malvar and Airén.
- **San Martín:**
  2,261.18 ha (5,587 acres), altitude of the vineyards 500-1,000 m (1,640-3,280 ft); average rainfall 658 mm (26 in). Soils: sandstone and distinctive granite soils in the higher areas.
  Main quality grapes of the sub-region: Red: Garnacha dominates. Cabernet, Syrah and Merlot can also be found. White: Albillo.
  Other white grapes found in DO Vinos de Madrid: Viura, Parellada, Torrontés and Moscatel de grano menudo.

Changes on the horizon:

An area comprising 300 ha (741 acres) and 7 villages including El Molar to the north of Madrid have requested to join the DO. This would add a fourth sub-zone. The inclusion of this area seems likely, especially if those applying for inclusion prove that they can contribute wines of quality and character to the DO.

- Garnacha Tintorera and Sauvignon Blanc (both already present in the region in small quantities) are likely to be included in the permitted selection of grapes in the next few years.

Sales and export markets:

Total sales in 2008: 3,650,000 bottles (70% national market, 30% export)

Key export markets: Belgium, China, Denmark, Germany, Japan, Latvia, Lithuania, UK, USA

Further information:
www.vinosdemadrid.es
(English, German and Spanish).

A **Magical** Reprieve

Spain's islands contain some of the county's most varied terroir, lands rich in surprises to astonish even the most well-traveled of adventurers. There are four Mediterranean islands: Majorca, Menorca, Ibiza and Formentera. Their wines, for a long time enjoyed only by curious tourists, are finally beginning to claim the international recognition they deserve.

Text
Harold Heckle/©ICEX

Photos
Oscar Pipkin/©ICEX

BALEARIC

Islands

Where mainland counterparts may find it hard to escape epithets of hot country, continental or high altitude wines, the islands offer dazzling oenological diversity. There are wines from plots close to sea level which benefit from long, slow vegetative cycles. There are vines that harness chilly mountainside slopes and there are locations whose temperatures are moderated by cooling seas breezes. For those who think Spanish wine is dominated by Tempranillo, an ideal antidote is a visit to these magical specs of beauty set in an azure sea. The varieties cultivated on the islands have ancient and historic names which Christopher Columbus might have recognized and aromas and flavors the Romans and Carthaginians were possibly familiar with.

A rich and dramatic past

Mediterranean island people have, throughout history, been exposed to merchants and the wares they traded or pirated. The grapevine arrived in Spain via seafarers and there is evidence that the Balearic Islands were at the forefront of such imports. During a storm in the 4th century BC, a Carthaginian ship carrying amphorae sank off Majorca's southern island of Cabrera. Another Punic ship bearing southern Italian and Sicilian amphorae was shipwrecked off Figuera Cove. Roman naturalist and author Pliny the Elder (23-79 AD) compared Balearic wines to the best produced in Italy. Their excellent reputation was maintained throughout three centuries of Arab occupation (902-1229 AD) and confirmed by Aragon's King James I (1208-1276), who re-conquered Majorca and toasted his triumphal arrival.

Wine lore's deep roots can be traced in oenological tales that have permeated unwritten *rondalles*, traditional tales that have survived for centuries through constant storytelling. One example relates how island dwarfs delight in winemaking. A harvest festival in Binissalem, called Vermar, takes place each September and includes a Battle of Grapes where people throw bunches at each other as others offer them to an effigy of the local holy virgin, Santa Maria de Robines, in a genuinely Bacchanalian feast. On Majorca you can tell when the first young wine of the year is ready by a pine branch hung by bodegas. In olden days, each house had a cellar and made its own wine. Many venerable houses retain these evocative spaces.

Diversity in an idyllic setting

Majorca, the largest island, is 200 km (124 miles) offshore south of Barcelona and boasts 65 wineries, some very small. Binissalem, its main DO, oversees 15 wineries harvesting 621 ha (1,534 acres). Margarita Amat, of the Regulatory Council, helps run things from an old converted girls' school. She talked about how Majorca was devastated by phylloxera, which almost obliterated its then 30,000 ha (74,130 acres) of vineyards. Wine had been the island's financial mainstay, being sold to the French market, which was reeling from the collapse of its own production. "When the plague hit, it was a major disaster. Farmers had to start again virtually from zero," said Margarita. "In 1891, the year it hit, Majorca exported

50 million liters" she said. The following years left plantations of Moll and Callet on the brink of extinction and incalculable numbers of irreplaceable native varieties were wiped out.

Legend has it that, in the '60s, waiters lured ever-increasing numbers of tourists to try local wines. Invariably they would be made by José Luís Ferrer (1908-1982), who founded his eponymous winery in 1931. A guided tour of the bodega with grandsons José Luís and Sebastian Roses opens one's eyes to a glamorous world. Grandson José Luís's English wife Sarah grew up in Majorca, where her parents were friends of poet and novelist Robert Graves (1895-1985). On the walls are photographs of Prince Rainier of Monaco visiting in 1962 with Grace Kelly. There is also a picture of legendary soprano Maria Callas. "They were grandfather's friends," José Luís explained, in aristocratic English. Aristotle Onassis was not present in the photos because of a dispute with Rainier over the ownership of the Monte Carlo Casino, which the Greek shipping magnate had controlled since 1956.

Annual production is 990 tons of grapes, 70% from 92 ha (227 acres) of own vineyards. "Around 700,000 bottles," said José Luís. Once harvested (some by machine), grapes are chilled in a 20-ton capacity chamber before hand selection. Around 20% of its 1,600 barrels are renewed annually and include French Tronçais, Allier and Vosges as well as Russian, Romanian and even Mongolian oak. Unusually, there are some Swiss-made square barrels of American oak. "Winemaker Ernesto Navas doesn't like them, not because of the taste, but because they're a problem to clean," said José Luís.

Wines feature Moll, Callet, Manto Negro, Tempranillo and Syrah, while work goes on to incorporate the as-yet not legally-recognized native Gargollassa (also Gorgollasa), which has been retrieved from the brink of extinction. Stony, ferruginous vineyards convey tightly-knit mineral nuances, José Luís said. D2UES 2008, which combines Syrah with Callet, is deep ruby and has beautifully integrated aromas of sweet fruit cocooned in clean oak after eight months in barrel. Ripe berry fruit from Callet (40%) is not overpowered

by Syrah in a wine that has soft tannins and just enough acidity for success. The winery's most recognized label, its Crianza, is nicknamed "Franja Roja" (red band), a deep, smoky, velvety-palate red with 53% Manto Negro, 22% Cabernet Sauvignon, 19% Tempranillo, 3% Callet, 2% Syrah and 1% "others", aged 10-12 months in US oak. The name was not registered in the 1930s, and when they came to try it in the 1940s, the then-Franco dictatorship prohibited the use of rojo (red), José Luís said. "Only 10% of wine sold on the island is Majorcan, 57% is Riojan," lamented José Luís.

Surprising antiquity

The village of Consell lies four minutes drive east of Binissalem and is where Bodegas Ribas has been making wine for nearly 300 years. "Our family will celebrate its third century of vinifying from our 40 ha (100 acres) in 2011," said winemaker Araceli Servera, who gained experience at Clos Mogador and Erasmus in DOCa Priorat (Catalonia, northeast Spain) as well as at Harlan Estate in Napa Valley and at Achaval Ferrer in Luján de Cuyo, Argentina. Ribas's production is 130,000 bottles, employing 300 barriques. White Sió 2007 (the name is the Majorcan diminutive for Concepción, Araceli's grandmother) is made from old vine Prensal (40%), young Viognier (30%) and Chardonnay. The varieties are fermented and oak aged separately. Only 2,000 bottles are produced annually. Subtle oakiness surrounds citric notes and the Viognier is notable for its almost Rhône-like presence. "A minority doesn't like young whites and prefers something more substantial and complex. This wine is for them," said Araceli. Not all wine is made to blockbuster standards. Around 300 island residents stop by every week to buy table wine from what look like fuel dispensing pumps in the winery's lobby. "It's like fulfilling an ancient community commitment," said Araceli.

Ribas Negre 2008, Vino de la Tierra Illes Balears, was made from table-selected, destalked grapes. Whole berry fermentation has promoted a joyously fruity nose from 25-year-old Manto Negro (50-60%), Syrah (30-35%) and the rest Merlot with Cabernet Sauvignon. Araceli said Manto Negro in Majorca is like Garnacha in DOCa Priorat. "We've had up to 17% alcohol in tank," she said. "We don't dilute down like they do in California. What we've got is what we've got." It spent 12 months in mainly new French oak and a week after bottling was wonderfully combative and rumbustious on the palate.

Ribas has been at the forefront of trying to get official clearance to sell the indigenous Gargollassa. "It was Majorca's predominant grape before phylloxera and we've been working on it for 10 years," she said, admitting that the bureaucracy involved has been complex and costly. The foreseeable benefits are that the grape reaches full harvest maturity in October yet never exceeds 13 degrees, so it's an ideal blend for the power-packed Manto Negro, Araceli said.

Masià Batle takes its name from its eponymous founder (Masià is Matthias in Mallorquín, the local language) and is located in Santa María del Camí, 5 km (3.1 miles) southeast of Consell. It harvests around 100 ha (247 acres), owned and rented, to produce 800,000 liters of wine annually, making it the island's largest producer. "One in every four bottles of quality wine made in Majorca is vinified by us," said Ramón Servalls, director and co-owner, a fifth generation family member. Only 20% of its wine is sold outside the island, mainly in Germany and Switzerland, but the list is growing, he said. "I never imagined exporting to Hong Kong, but here we are, and someday the United States will join the list too."

Ramón said he too was interested in Gargollassa, as well in as the native white Giró Ros variety. The curiously labeled 39°39'06"N, 02°46'22"E

Reserva Privada 200 is a new project made of 60% Manto Negro, 30% Cabernet Sauvignon and 10% Callet, said Ramón. While 90% of its barrels are French oak, Ramón said the winery is moving away from wood. The wine, which pinpoints the geographic location of its vineyard, is aromatically multi-layered with hints of smokiness. Winemaker Ramón Vaca plays with different levels of barrel toasting.
The bodega expanded its market presence in 2007 with the purchase of Santa Catarina, the property of a Swedish man whose winery was in the mountains but whose vineyards were adjacent to Masià Batle. This second label is situated within the value-for-money spectrum and its products are sold as Vino de la Tierra Illes Baleares with the knowledgeable Lena-Luiza Hertle in charge.

DO Pla i Llevant, in the east

Nestled deep within the village of Petra, 50 km (31 miles) east of the capital, Palma, lies the Miquel Oliver winery, dating from 1864. Among the 400 barriques made of wood from diverse forests by 17 different coopers, you can find an ancient 25,000-liter chestnut container called a *cubell*, similar to those once used all over the island.
Fourth generation winemaker Pilar Oliver delights in ingenious wood interplay. Her Xperiment label goes into new wood and the 2008 was aged in barriques from four forests and harvested from five vineyards in which she cultivates 32- to 48-year-old Callet. "French oak is the most respectful with this variety," Pilar said. Xperiment 2007 (100% Callet) is superbly complex, with layered aromatic nuances sustained by finely integrated oak. Its fleshy monovarietal fruit is accompanied by balanced acidity and soft tannins. But it was with whites that she first cut her teeth. Original Muscat 2009 is made from Muscatel of Alexandria and a clone of Muscat Blanc à Petits Grains from Frontignan in southern France, whose vines were brought over from Alsace, where Pilar did her practice. It is quite Alsatian in aromatic character, with a light and crisply dry mouthfeel that in 1993 earned it a distinction in a national contest. "It gave people a first insight into the fact that this island makes great wine," said Pilar. That wine led the bodega to buy the first winemaking stainless steel on the island.

Son Caló Blanc 2009 is 100% Prensal and Pilar says that freshness is what she aims for, allowing the variety to speak for itself. Its aroma conveys nuances of ripe pear and fresh lychees; on the palate it's very exciting and fruit-driven, with 3 g (0.1 oz) of residual sugar. Ses Ferritges 2006 (vineyard's name) is 45% Callet, 25% Cabernet Sauvignon and 5% each Merlot and Syrah. "I work the Cabernet's more aggressive tannins into the elegance of Merlot and the texture of Syrah so as to build up the Callet's aroma," said Pilar. It exudes a rich array of fruit aromas mirroring the diversity of grapes and is fresh and vibrant in the mouth, with a long finish. Pilar's love of Merlot is clear in her varietal Aía 2007 (from her mother's name, Ana María), which grew on stony ferruginous clay soils. Deep garnet in color, it is bright, mineral Merlot in character, a rare thing in Spain. Its well-rounded mouthfeel is held together with soft, elegant tannins.

Felanitx, the dark soul of Callet

It's an unlikely setting for a significant birth. Yet, when a group of friends first set out hell-bent on proving to themselves and the world that Callet was a grape worthy of respect, the only space they could afford was a property called Son Burguera, near the eastern village of Felanitx, which only had a cow shed available. Fifteen years later they produce 220,000 bottles and cultivate around 150 small plots all around them. "We began renting garden plots from old folk who grew vines set among fruit trees," said Miquel Ángel Cerdà i Capó, the powerhouse behind ÀN, better known as Ànima Negra. "Our idea was to find the balance of our vineyards with as little intervention as possible," he said. Initially they vinified in former milk tanks. "Now we're removing stainless steel to revert to concrete because we find it more stable and less energy intensive," Miquel said.

ÀN/2 2007 is 60% Callet, 20% Manto Negro, 5% Fogoneu with Monastrell, Syrah and Cabernet making up the rest. Pere Obrador, a partner in the venture, said Manto Negro is oxidative, so they use Syrah to lend "protection and volume". Beneath its wood-inspired aromas are hints of warm fruit, including unusual nuances of banana. "In the past we got a bit obsessed with concentration and

found the balance of our wines was not making us happy," acknowledged Miquel. He said they were now trying to make a more balanced wine, even if it had less concentration. "To begin with, we had to buy in a lot of grapes, and their condition was never quite right," said Miquel.

ÀN 2006 is 100% Callet. Miquel said grapes are selected manually and then protected with dry ice to avoid oxidation. "We do a pre-fermentative maceration of three to four days, then raise the temperature for fermentation," said Pere. Aromas of cherries surrounded by wood lead to sweet fruit protected by gentle acidity and soft tannins. Miquel explained that there are three "extreme" vineyards which have always been vinified separately. In 15 years they have bottled 1999, 2001, 2004, 2005 and possibly there will be a 2007, said Miquel. This wine is called Son Negre, after the area where the vineyards are found. Son Negre 2005 is 100% Callet that spent 17 months in oak. Huge amounts of fruit surrounded by leathery and tobacco aromas escorted by firm acidity and tannins assault the senses. Pere said the malolactic fermentation almost combined with the tumultuous fermentation. "Sometimes it all happens before we've finished pressing the wine," he said, adding proudly that it is now available in 40 countries. "We visit each importer every year and spend four months traveling," he said.

Up a secluded path near Felanitx is 4 Kilos Vinícola, a small winery built by partners Françesc Grimalt and Sergio Caballero on what once was a goat farm. Their passion for locally-grown Callet, Fogoneu and Manto Negro is palpable as caretaker Monica Cubel drives past the Albocasser vineyard, planted with 30-year-old vines on *call vermell* (the name given in Majorca to soils stained red by iron oxide) clay soils. Nitrogen-fixing legumes are planted between neat rows to enrich poor soils. But it is at nearby Petita de Son Nadal vineyard that their non-intervention philosophy is visible, as older vines vie with grass and little yellow *vinagrelle* flowers for subsistence. "It rained a lot just before harvest and we were the only ones that could pick grapes without sinking up to our knees," said Monica.

4 Kilos 2007 exudes an impressive, leathery perfumed nose derived from 40% Callet and Fogoneu bolstered by 10% Merlot and 50% of a rather mute, untypical Cabernet in need of bottle age. Françesc uses barrels from just three coopers: a 500-liter Vernou tonne and French and American oak barriques by Demptos and François Frères. A Manto Negro 500-liter tank sample intended for 4 Kilos is dark, sultry and still shallow after four months in oak. Monastrell destined for the same blend is meaty, wild and utterly attractive despite its as-yet untutored tannins. You can see why a winemaker would want to include it. Callet and an unusually Rhône-like Syrah 2009 aimed at second label 12 Volts are fresh and full of sweet fruit. The final blend includes Cabernet and is very well structured.

A sandy, phylloxera-free paradise

Some of the most glorious sandy beaches in Europe are found on the tiny, windswept island of Formentera, where hardy locals speak a form of Catalan called Ibicenco inherited from the adjacent island of Ibiza. Xavier Álvarez, foreman of Bodegas TerraMoll, said it produces 30,000 bottles annually, with old block Monastrell as the jewel in the crown. That grape was brought to the island in the 12th century by Augustinian monks who founded the As Monastir monastery. The bodega owns 4 ha (9.8 acres) of 30- to 50-year-old Monastrell in its 11 ha (27 acres) of vineyard holding where it also grows Merlot, Cabernet Sauvignon, Viognier, Malvasía, Muscatel of Alexandria, Moll and some experimental Garnacha Blanca. Another 4 ha (9.8 acres) are rented. Formentera is a low island subjected to winds like the Tramontana, which make it a humid environment prone to fungal attacks. However, fig trees and Monastrell vines have over centuries adapted well and rarely require treatment, Xavier said. Old vines produce 300-700 g (10-25 oz) per plant, just enough for 1,000 bottles. Formentera is exceptional in that phylloxera never infested the island's sandy soils and hence vines here can grow ungrafted, unlike most of the rest of the world. This paradise island is free of the American vine-withering louse.

TerraMoll's winemaker, Jose Abalde, uses a selection table to fill the 50,000-liter bodega at Can Costa. The 61 barriques are mainly Allier, with some Hungarian oak. Moll in the name is not a reference to the islands' native white grape, but, rather, to the owners. A tank sample of Primus, a barrique-fermented Viognier-Malvasía blend subjected to three months of battonage, was richly endowed with fruity, herbal nuances including dill, with wood lurking in the background. Es Monastir 2007 from ungrafted vines (800 bottles) is dark ruby in color and boasts wild Monastrell aromas despite a year in oak. For its huge aromatic size, with rosemary- and thyme-infused fruit, it is remarkably polished on the palate with a good structure that is improving with age. TerraMoll 2004, 52% Merlot, 45% Cabernet and 3% Monastrell, is brick red and has a mature Barolo-like nose. The mouthfeel is mature but pleasantly held together by fine tannins and refreshing acidity.

Cap de Barbaria: a rural idyll surprise

This rural hotel and winery has caused a sensation. Its 2.5 ha (6.1 acres) of Cabernet Sauvignon and Merlot were planted at San Ferran in 2000, and

Websites

- **www.illesbalearsqualitat.cat**
  Official site of the Balearic Department for Agriculture and Fisheries, with comprehensive information about Balearic Island agri-food quality seals and DOs for wines, oils, cheese and other products. It also includes information on local gastronomy and a list of agrotourist routes and gastronomy-related tourist information. (Catalan, English, French, German, Italian, Spanish)

- **www.binissalemdo.com**
  DO Binissalem. (Catalan, English, Spanish)

- **www.plaillevantmallorca.es**
  DO Pla I Llevant. (Catalan, English, German, Spanish)

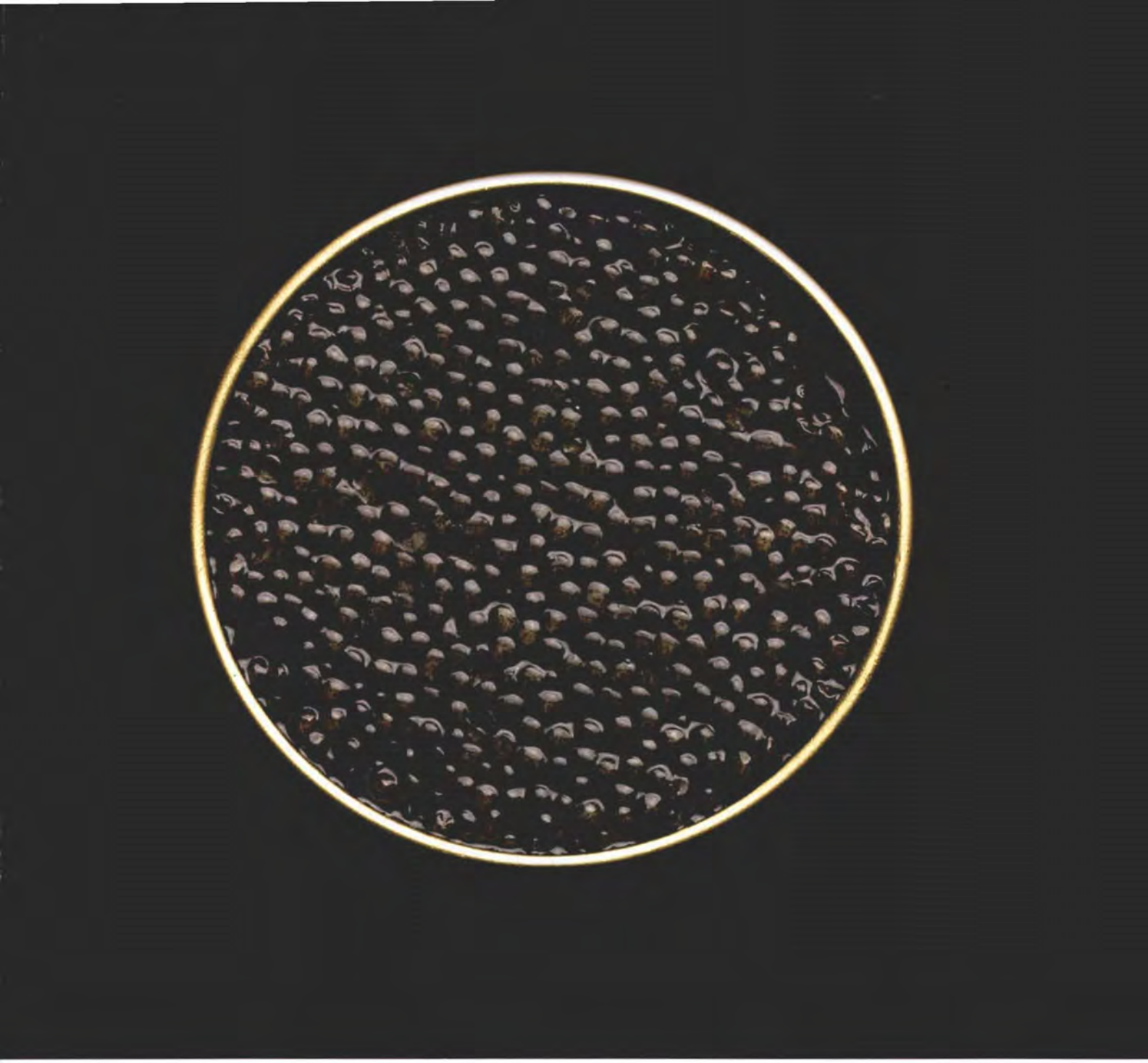
winemaker Xavier Figerola buys in old vine Fogoneu and Monastrell to produce around 8,000 bottles of magic. Cap de Barbaria 2007 is a coupage of all these varieties. The Monastrell and Fogoneu are harvested at the same time and vinified together. The rest are pressed and fermented separately before being oak aged for a year. Its garnet color is highlighted by flashes of ruby. On the palate it is all sweet, juicy fruit redolent of plums and figs with an almost salty, savory mouthfeel that is smooth and almost transparently light. Still, the Balearic Islands hold one final surprise. Josep Lluis Joan, who promotes Ibiza's quality wines and agri-food segment, informed me that Columbus was born on Formentera, no less. The idea is not so fanciful. Dr. Estelle Irizarry of Georgetown University in Washington DC has published research that makes a compelling case in *The DNA of the Writings of Columbus* (Ediciones Puerto, 2009). She argues that the great adventurer's manuscripts clearly demonstrate he spoke Ibicenco. Should she be right, there is something almost poetically ironic about how, out of all Europe's ancient vinegrowing lands, phylloxera, perhaps the most unwanted consequence of Columbus's discoveries, spared this tiny island, his birthplace.

Harold Heckle *is a correspondent for the Associated Press. Since he first visited Spain as a student he has kept himself connected with Spanish gastronomic culture. On this topic, he has contributed to the BBC and magazines such as* Decanter, Wine Magazine, *and* Wine & Spirits.

Posh **Nosh**

Spain's star chefs have made a trademark feature of cooking with superlatively good prime ingredients. They source them from small-scale suppliers—farmers with the knack of growing tiny but perfect peas, the market's finest oranges, the only caviar in Europe with organic credentials—whose products are of the exquisite quality that haute cuisine demands and for which its exponents are prepared to pay.

Text Raquel Castillo/©ICEX **Translation** Hawys Pritchard/©ICEX **Photos** Juan Manuel Sanz/©ICEX



SUPPLIERS

to the Stars

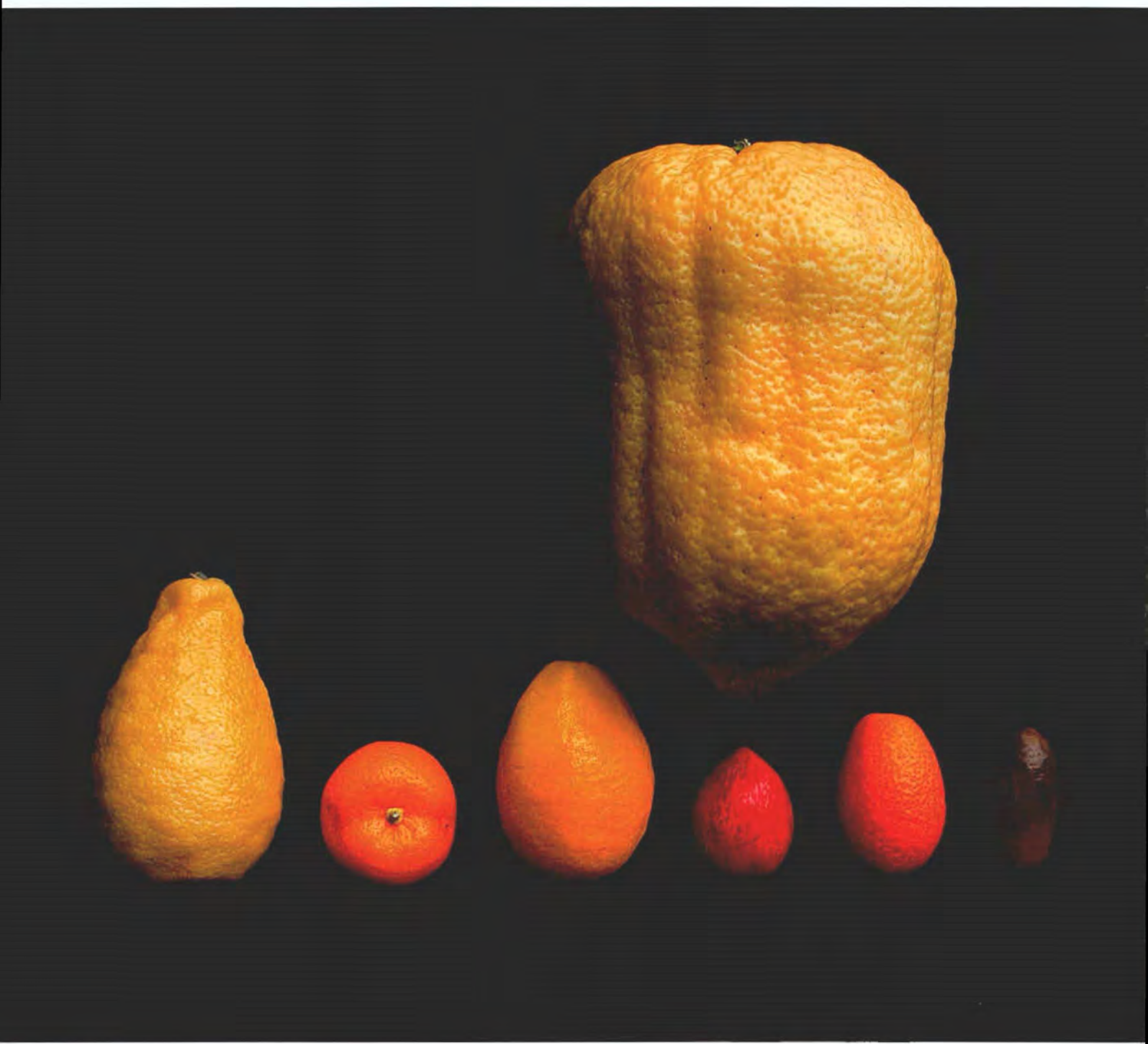
A chef is only as good as his ingredients. A truism, perhaps, but talk to any top-of-the-range chef in Spain today and that message is sure to crop up in some form or another. We expect haute cuisine to use the best of everything, but there's more to it than that: well-sourced ingredients also give a distinctive edge. To serve one's customers vegetables, fish, meat and special delicacies that few others can is to serve them exclusivity. That is why some of these chefs are almost obsessional in their pursuit of the freshest produce with tastes and smells still vibrantly intact, and hard-to-get ingredients that come only in small quantities, fine foods in the true sense of the term. And that is why the field leaders look beyond the usual channels for their sources of supply.

"The local produce around here is good," declares Rodrigo de la Calle, proprietor-chef of De la Calle restaurant in Aranjuez (south of Madrid, Spain's capital). "I can get everything I need from the village and the surrounding area because I'm happy with the quality." De la Calle, who was named Revelation Chef at the 2009 edition of Madrid Fusión (the prestigious international gastronomic fair held in Madrid each year), stocks up part of his larder with the vegetables he buys from the small farmers of Aranjuez, an area renowned for fresh produce grown on the fertile land along the Tagus River. "I order a particular vegetable from the farmer,

he picks it, and half an hour later it's being eaten in the restaurant. Now that's real luxury."

Prime ingredients count for a lot in De la Calle's scale of values: he has acquired quite a reputation as an exponent of gastrobotanics (a subdivision of haute cuisine that champions new vegetable species and others rescued from obscurity, having long since been dropped by mainstream commercial sources of supply). His use of exotica such as Australian finger lime, ice plant and dragon fruit (an orange-like citrus fruit), which has earned him rave reviews, stems from years of work and research conducted in collaboration with biologist Santiago Orts, manager of El Huerto de Elche.

El Huerto de Elche is a family firm originally set up to run a decorative palm nursery in Elche (Alicante, on Spain's east coast). Ten years ago, the owners changed tack and started producing dates. This proved to be tricky (dates are not easy to grow north of the equator because they need a lot of sun in summer, which is when they ripen), and it took five years of research to produce the first crop of fresh dates in 2003. Santiago Orts explains: "The dates that the public is familiar with have been candied in sugar so they withstand storage and distribution. Fresh dates, however, which are only available in fall, have much more aroma, flavor and texture." These clear candidates for gastrobotanical adoption were taken up by Rodrigo de la Calle, who developed their culinary potential and has been using them in various dishes ever since. This positive response from De la Calle and others, including Martín Berasategui (his 3-Michelin-star restaurant is in Lasarte, Guipúzcoa, northern Spain), spurred Orts on to grow new products, seeking out unfamiliar species with the sort of gastronomic appeal that spells added value. Two years later, he harvested his first exotic citrus fruits: for the most part these were Mediterranean species that had been marginalized by commercial growers to the point of virtual disappearance. These days, he grows up to 14 different types, (orange-like calamondins, limequats, citron, fingered citron, dragon fruit...) the most famous of which is citrus caviar—an extraordinary fruit composed not of the usual segments but, rather, of little acidic spheres that burst open in the mouth—."Each of them has something special about it:



the juice, the rind, the pith... And we also deal in citrus leaves and flowers, both of which lend sweet, bitter or acidic nuances to a dish."
El Huerto de Elche's latest contribution to the culinary vegetable repertoire is desert greens—plants that grow wild in the area around Elche—. These are highly seasonal plants (they are grown for only three to four months of the year, between spring and summer). Ice plant, glacier lettuce and land algae are succulent plants that fix salts from the soil and absorb them into their tissues, which accounts for their crunchy texture and very distinctive salty taste. They are such a recent crop that their gastronomic potential is as yet largely untapped: for the moment, only De la Calle and Ferran Adrià (of 3-Michelin-star elBulli restaurant in Roses, Girona, northeastern Spain; *Spain Gourmetour* No. 66) have taken them on board. The same could not be said of the amazing citrus fruits currently broadening the gastronomic horizons of diners at El Celler de Can Roca (Girona, 3 Michelin stars), Martín Berasategui, Mugaritz (Rentería, Guipúzcoa, 2 Michelin stars) and Sant Pau (San Pol de Mar, Barcelona, 3 Michelin stars, *Spain Gourmetour* No. 62). "Though they are completely unfamiliar to us, these plants make for good eating. They were introduced by the Arabs for culinary use, but had long since been allowed to revert to the wild and been absorbed into the landscape. All we had to do was retrieve them and bring them back into use as in olden times," explains Orts.

Precious peas

El Huerto de Elche shares its customer portfolio with Aroa, one of Spain's best-known gourmet sources, supplier to such stars of Basque gastronomy as Martín Berasategui, Juan Mari Arzak, Pedro Subijana (*Spain Gourmetour* No. 63) and Andoni Aduriz (*Spain Gourmetour* No. 65). Like Orts, this Basque company also grows vegetables, albeit of a more conventional kind.
Aroa is based in Guetaria, Guipúzcoa (northern Spain), where it has 3,000 sq m (32,291 sq ft) of greenhouses and 5 ha (12 acres) of land planted with crops. Its star product is the *guisante de lágrima* (teardrop pea), a delicacy on which proprietor Jaime Burgaña lavishes TLC. Over the years, he has succeeded in producing his own seed stock, perfectly acclimatized to this specific terrain. Aroa also sells broad bean "petals" (tiny beans with their skins removed), leeks, baby chard, baby carrots, tomatoes, peppers, canned and bottled vegetables and all sorts of flowers, shoots and leaves which are marketed as mesclun aimed at the restaurant trade. "It takes 12 kg (26.4 lb) in the pod to yield 1 kg (2.2

Oranges: straight from the tree

Citrus firm Naranjas Lola is probably one of the best-known suppliers to the hospitality industry in the whole of Spain, not least for its successful pioneering of internet sales 12 years ago. The company deals in table and juice oranges, lemons, grapefruit and clementines, which it grows on three farms totaling just over 9 ha (22 acres) of land in Cullera, Valencia (eastern Spain). Orders received are fulfilled straight from the field (no chilling involved) and delivered to the customer by express delivery service. Fresh, juicy and aromatic, their sun-ripened oranges are all a gourmet product should be, and fans include the nation's top chefs, including Ferran Adrià. The company is currently preparing for the launch next spring of Tomates Lola, which will apply the same formula to supply tomatoes online. The chosen variety, Raf (a local type successfully rescued from oblivion), will be grown and sun-ripened in the open air: another example of gourmet simplicity.

lb) of shelled peas because they are rigorously selected and podded by hand. On top of that, the season is very short, lasting less than three months in spring," Burgaña explains. "We usually supply 150 to 175 kg (330 to 385 lb) of peas a year: the entire production is sold in advance, mostly within Spain, though a certain quantity also goes to France." Teardrop peas (which are grown only in the Basque Country) are tiny, sweet, delicately textured and scarce—a sort of vegetable equivalent to caviar. And this goes for the price, too. They currently sell for around €1,500 a kg (2.2 lb).

Teardrop peas make a regular seasonal appearance on the menu at La Tasquita de Enfrente, the Madrid restaurant owned and run by chef Juan José López Bedmar. It recently won a prize for using the best products, awarded by *Lo Mejor de la Gastronomía*, one of Spain's most prestigious guides for eating out, compiled by food critic Rafael García Santos. This will have come as no surprise to López Bedmar's professional colleagues, among whom he is known for the impeccable quality of his prime ingredients, many of which take a lot to track down.

Juan José is a tireless seeker-out of suppliers; he capitalizes on the traveling about that this involves to ask lots of questions about the local culinary panorama and identify its most respected producers. "When you've been at it as long as I have," he says, "people approach you directly with their produce. That's how I get my truffles, my boletus mushrooms... a farmer brings me his beans... They're

people outside the commercial circuit. If you're after exclusivity and distinctiveness, you have to venture beyond the usual sphere. Trade fairs are fine for standard stuff, but I'm looking for something else."
For fish and seafood, Juan José López Bedmar knows exactly where to go. Pescados Chivite is a wholesaler based in Mercamadrid (Madrid's central food market); its specialty is Mediterranean red prawns, and it has been supplying López Bedmar for over a decade. One important feature of this company is that it buys on a daily basis at the quayside fish markets of Santa Pola, Villajoyosa and Denia (Alicante, eastern Spain), where the finest produce from that area of coast is landed and sold at auction: red prawn, white prawn, langoustine, small hake, red mullet... "The business is governed by what our customers ask for. Though we're known for our Mediterranean fish and seafood, we get all sorts of things for our customers," explains company manager José María Galván. Examples include wonderful Asturian elvers, Galician oysters, goose barnacles and sole. "The produce we sell is of superlative quality and our customers, who are mostly from the hospitality industry, share our standards. It's an approach that pays dividends in the form of added value," he declares. In practical terms, this means that fish bought on the quayside at midday is delivered that afternoon. "I sell Mediterranean sea bass landed only hours before. There's plenty of sea bass in the market, but none as recently caught as ours. Produce as fresh as that is worth paying for."

Delicacies made in Spain

It may not be as famous as the Iranian and Russian varieties, but Spanish caviar is readily available in gourmet shops in Japan, the United States and France (and Spain, of course). Since December 2000, Piscifactoría de Sierra Nevada, better known as PSN (*Spain Gourmetour* No. 71), has been producing Riofrío caviar, the only caviar in Europe certified as organic (certification by the Andalusian Committee for Organic Aquaculture was issued in 2001).
It is a surprising fact that the little Granada town of Riofrío (Andalusia, southern Spain) produced 2,200 kg (4,850 lb) of caviar last year, 40% of which was absorbed by foreign markets. The explanation is that a) it is an excellent product, and b) wild Russian and Iranian caviar is in short

supply. The Caspian Sea sturgeon from which these traditional types are obtained are on the brink of extinction and have been declared a protected species, so fishing for them is illegal. Caviar obtained from sturgeon bred in fish farms offers not only a solution, but a sustainable one.

The products sold under the Riofrio brand are fresh caviar, slightly salted and non-matured, packed in glass jars, delivered to the customer freshly extracted in just 24 hours. This type is certified organic. Another type (designated "traditional") is also fresh, but comes packed in tins and contains preservatives so that it has a longer shelf life. A third type ("matured") comes in large tins, Iranian style: it is kept in maturing rooms for around four months and presents subtler, more complex flavors. This type, which is sold under the Per Se brand, has the greatest demand outside Spain, accounting for 60% of total sales. These latter two types do not have organic certification because they contain preservatives required by the canning process.

Last season, PSN slaughtered 1,500 sturgeon of the nearly 70,000 that they breed in accordance with organic fish farming requirements. Their sought-after roe find their way to delicatessen shops and appear in dishes created by some of the best chefs in Spain.

Like caviar, black truffles—the renowned *tuber melanosporum*—are synonymous with luxury foods. Truffle-producing company Manjares de la Tierra (*Spain Gourmetour* No. 70) was established in Sardón (Teruel, Aragón, northeastern Spain) seven years ago; today, that part of Aragón has the biggest area devoted to truffle-growing in all of Spain (though not all of it is productive at present). Company manager María Jesús Agustín explains that Manjares de la Tierra deals mainly in fresh truffles, of which there is a winter and a summer type (*tuber aestivum*). However, they also sell frozen truffles all year round, as well as products containing this expensive delicacy (truffle in its own juice and in brandy, mature cheese with truffle, cream of truffle, foie gras with truffle, and extra virgin olive oil with truffle).

"We've increased production year on year," she declares. "Last year we reached around 250 kg (551 lb) of fresh truffle. All truffles released onto the market weigh at least 20 g (0.7 oz) apiece. They will have reached the company facility within a few hours of being harvested, then been cleaned, selected and tasted, and a little incision is made so that the degree of ripeness can be checked."

Restaurants and distributors (they are sold in England, Germany and France, too) constitute a customer list that includes "Spain's five or six leading chefs, who appreciate the quality, degree of ripeness and the fact that they are black right through: the blacker the truffle, the more flavorful and aromatic they are."

Another favorite with haute cuisine chefs is specialist foie gras supplier Can Manent, based in Santa Eulàlia de Ronçana (Barcelona, northeastern Spain). Since it was set up 15 years ago, this company has been producing foie gras from free range, specially-fed duck. The breed they use is Moulard (considered the best for foie gras), and they buy in live birds which then complete their fattening-up process

on a diet of boiled maize at Can Manent. The birds are then slaughtered and the liver is extracted and sold fresh. In addition to foie gras, the company also produces foie-based products (mousses, pâtés, blocks, semi-preserves, canned foie) and duck meat, ranging from fresh magret to preserved thighs, gizzard and various other preparations.

Can Manet handles some 20,000 duck a year, all of them destined to end up in luxury food shops and in the kitchens of 40% of Spain's Michelin-starred chefs, who source their fresh duck liver from them. "Top-notch cooks such as Ferran Adrià, Quique Dacosta (*Spain Gourmetour* No. 54), Manolo de la Osa and Rodrigo de la Calle are very demanding," reports company manager Emilio Cucala. "They order specific sizes because that influences both what they can do with it and the flavor. And of, course, they insist on quality. Our foie may be the most expensive on the market, but that's a relative concept since they shrink less than others and therefore work out cheaper in the long run."

Can Manet's policy of dealing only in the finest quality examples of minority, hard-to-get products is, by definition, exclusive, and exactly mirrors the principles that earn top billing for restaurants in Spain's influential guides for dining out. Joan Roca's restaurant El Celler de Can Roca, in Girona (northeastern Spain), is a good example (it gained its third Michelin star this year). Roca is an impassioned

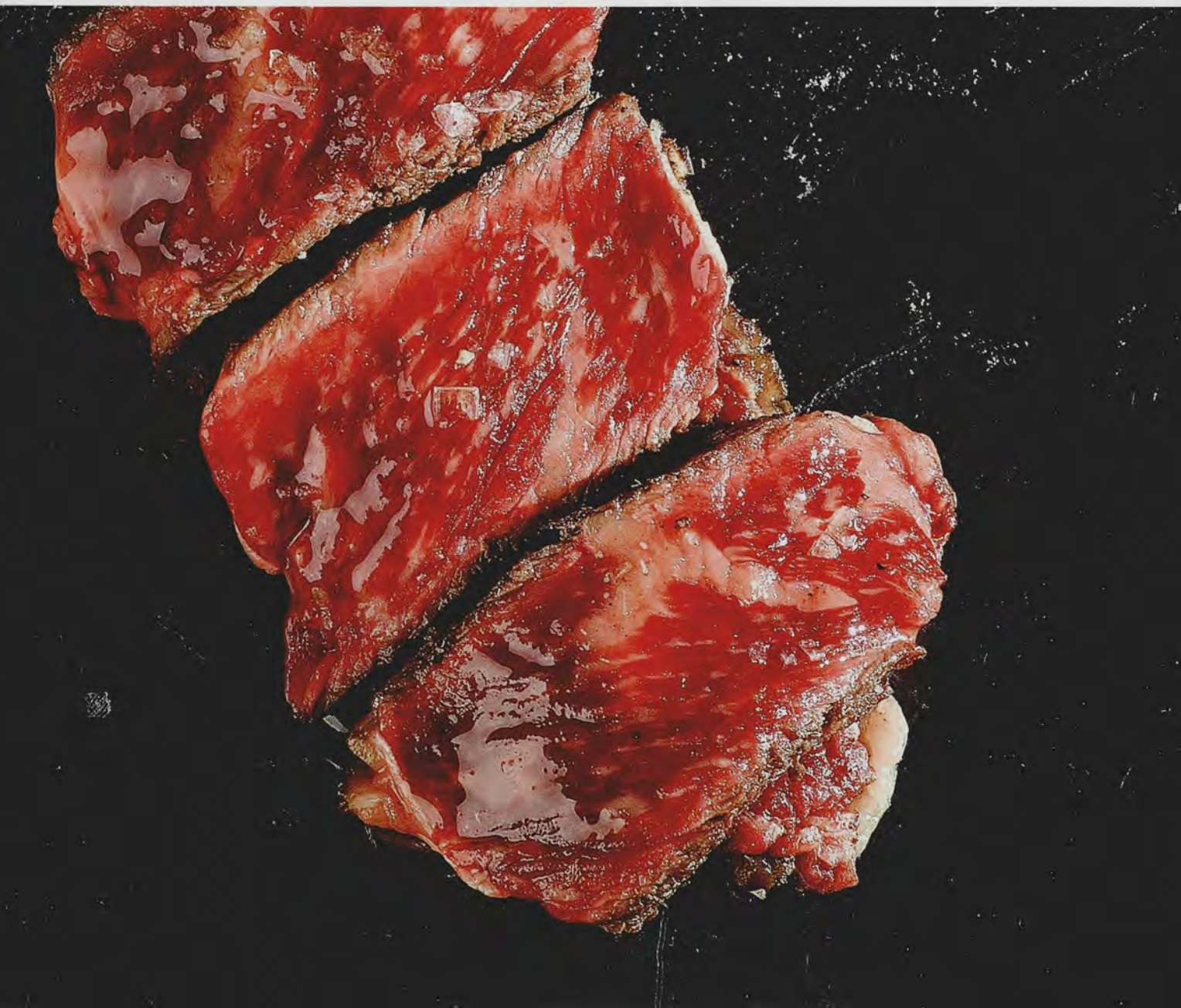
champion of top-quality ingredients, and is of the opinion that "haute cuisine should make a point of supporting those small producers who are doing so much to restore a culinary heritage that was in danger of being lost." Asked where he ranks prime materials on the scale of importance when cooking at his level, he replies unhesitatingly: "Top priority!" adding: "In the long term, restaurants like mine may well be the last redoubt of proper flavors. And proper products too, yes, particularly products: the very fact of seeking out small growers and producers for our supplies shores up the status of prime ingredients not generally available in the more accessible, traditional marketplace. Creating exclusivity is part of our job; it's what gives us our edge."

Bread for gourmets

Son, grandson and great-grandson of baker Paco Fernández took over the century-old family bakery in Madrid 25 years ago. He gave it a new name—Viena La Baguette—and introduced variety, baking different types of bread using both white and rye flour. Today he produces around 80 different types, many of them incorporating gourmet ingredients (sun-dried tomato, extra virgin olive oil, truffle, wine...). The range is enormous and the bread is still completely artisanal. Each dough takes an average of 14 hours a day to prepare, long fermentation being one of the secrets of his success. The flavor and aroma of bread derive from the acidic gases produced during fermentation, which become trapped in the gluten sacs (alveoles, or holes) in the dough; this is why the more holes the bread has, the better it is. He uses select flours and works in close collaboration with many chefs who ask him for special breads (he recently received a request for seaweed bread). His bakery is therefore represented in many restaurants all over Spain.

Luxury meat

Joan Roca continues to set himself apart by serving one of the most unique meats on the market: *cochinillo ibérico* (Iberico suckling pig, fed exclusively on mother's milk and slaughtered at 20 days). The Iberico breed is singular, and this young pork is extraordinarily tender and silky with a flavor all its own. Roca sources it from the specialists at País de Quercus, a company established barely a decade ago with Iberico pork as its star product, supplying ham and charcuterie as well as cuts of pork. What is particularly notable about the way this company works is that it monitors its products while still on the hoof. To that end, it has a 500-ha (1,235-acre) farm on the outskirts of Badajoz town (Extremadura, western Spain) where the pigs roam freely, eating acorns and foraging in the scrubland pasture, acquiring superb attributes for their meat in the process (*Spain Gourmetour* No. 68).
The company's annual production is estimated at around 10,000 pigs, though as manager José María Monteagudo explains: "There are certain parts of the animal that we don't deal in: pork belly is one example. There's no demand for it among our top restaurateur customers." However, cuts of Iberico pork such as *presa* (shoulder loin), *secreto* (fore loin), *pluma* (top loin), *solomillo* (tenderloin), *carrillera* (cheek) all feature regularly on the shopping lists of Spain's finest chefs. Indeed, elBulli, El Celler de Can Roca,



Mugaritz and La Tasquita de Enfrente source not only their Iberico supplies from País de Quercus, but also the kid, suckling lamb and Merino lamb they also breed and supply.
Cárnicas Luismi (San Sebastián, northern Spain) is another favorite meat supplier to the top end of the restaurant trade: 90% of its clientele are in the hospitality industry, and Martín Berasategui is a regular customer. It comes as no surprise to learn, then, that the meat Luismi Garayar distributes is some of the best in the country. While it is part of Garayar's job to select the best pieces, much of the credit for its reputation must go to the intrinsic quality of the Galician beef obtained from older animals that he buys each week at the abattoir in Bandeira (Pontevedra, northwestern Spain). This is the only type of meat that Luismi deals in: "As a rule, what chefs ask me for is leg and rack, or tenderloin and sirloin—in fact, 70% of orders are for the latter," explains Garayar. "We select animals that have been fed as naturally as possible; I choose cows for particular genetic characteristics—not too muscular—rather than for obvious meatiness." This explains why the meat he supplies has such outstanding sensory properties: succulence, tenderness, and the flavor that only a marbling of infiltrated fat can give. The average age of the animals he selects is around five or six, though there are older ones to be found, in fact, some chefs prefer them older. Nevertheless, Luismi Garayar explains: "Age isn't the deciding factor. There is a category of cow that, at three to four years old, has never calved and therefore gets sent to the abattoir. If these cows have been well fed, their meat is excellent—tender and flavor-packed. In fact, it's my favorite."

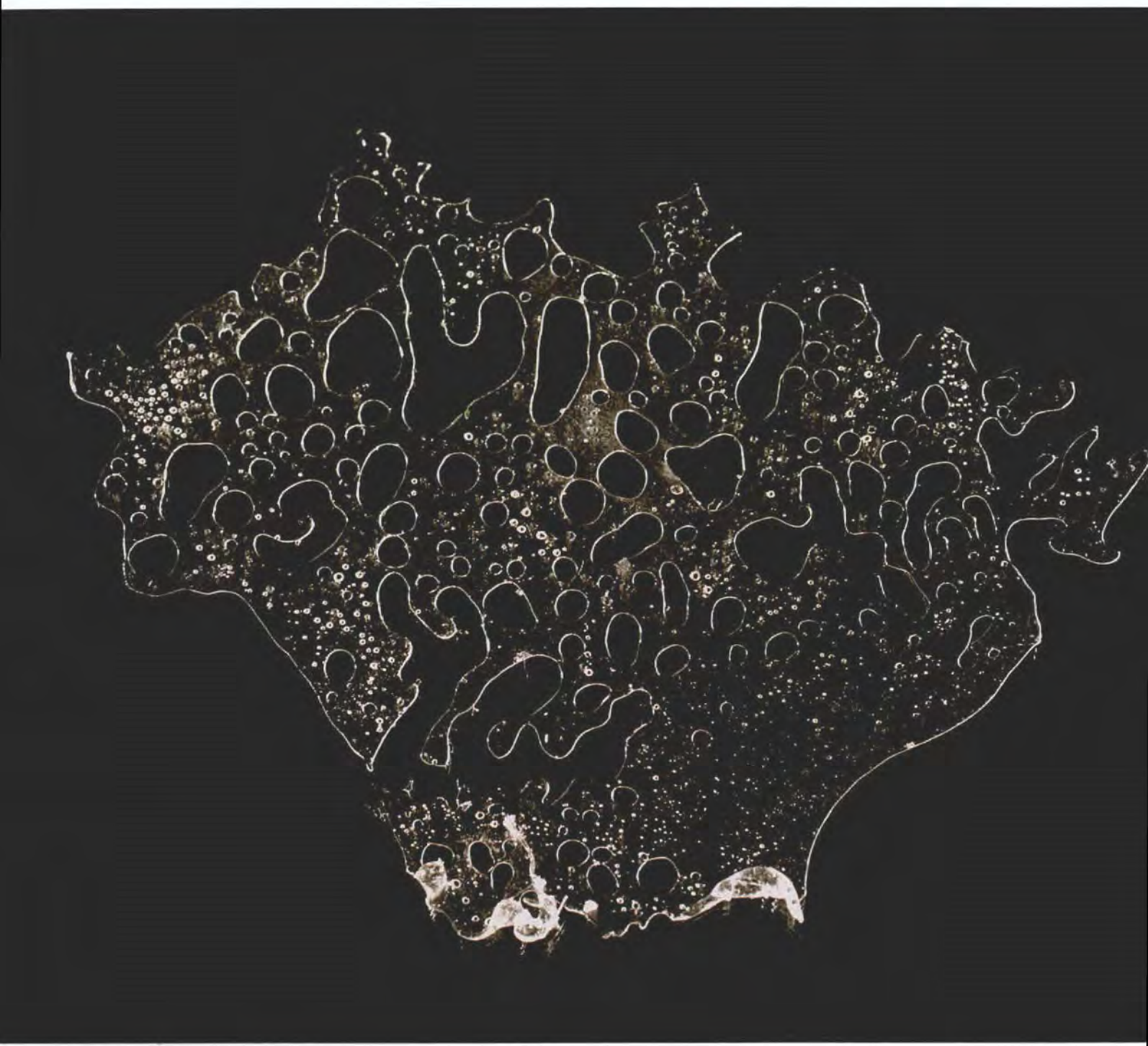
Raquel Castillo is a journalist with a special interest in food and wine. She is head of the gastronomic section of the daily business newspaper Cinco Días *and a regular contributor to such specialist magazines such as* Vino y Gastronomía, Vivir el Vino, Vinoselección and Sobremesa. *She is also co-author of* El aceite de oliva de Castilla-La Mancha *and of the* Comer y beber en Madrid *eating out guide.*

Contact details

- **Caviar de Riofrío**
  (Piscifactoría de Sierra Nevada).
  Tel.: (+34) 958 322 621
  www.caviarderiofrio.com
- **Manjares de la Tierra**
  Tel.: (+34) 978 780 036
  www.manjaresdelatierra.com
- **Can Manent**
  Tel.: (+34) 938 448 952
  www.canmanent.es
- **Pescados Chivite**
  Tel.: (+34) 916 400 037
  www.chivite.net
- **Cárnicas Luismi**
  Tel.: (+34) 609 292 609
  www.carnicasluismi.com
- **País de Quercus**
  Tel.: (+34) 924 276 953
  www.paisdequercus.com
- **Aroa**
  Tel.: (+34) 943 140 289
  www.aroasc.com
- **El Huerto de Elche**
  Tel.: (+34) 965 458 066
  www.gastrobotanica.com
- **Viena La Baguette**
  Tel.: (+34) 915 600 922
- **Viena La Crem**
  Tel.: (+34) 915 216 890
- **Naranjas Lola**
  Tel.: (+34) 961 720 067
  www.naranjaslola.com

Tradition and invention interplay in the most renowned kitchens in Spain. Couple that with an absolute devotion to native produce, and it seems only natural that olive oil would eventually make its way into the pastry chef's repertoire. From coast to coast, Spanish pâtissiers and confectioners are stretching the bounds of conventional sweet making to create tastier, healthier, creamier and lighter desserts.

The Sweetness of OLIVE JUICE



TEXT
SAUL APARICIO HILL/©ICEX

PHOTOS
TOYA LEGIDO AND TOMÁS ZARZA/©ICEX

By way of example, and before we begin the article, I invite you, the reader, to pick up a cookbook and flip through the pages to find how many recipes feature olive oil. If you are still willing to bear with me, I invite you to keep turning pages until you reach the dessert section, and continue the process. Unless my own collection is much less varied than yours, my suspicion is that you will find few to none. Why this gross difference? Thanks to a global interest in the Mediterranean diet, olive oil has become a regular feature of kitchens the world over, yet it is firmly implanted in our minds as a product to use in savory, not sweet dishes.

Making do with what's available

In Spain, however, this was not generally the case. The traditional cooking of any region always makes use of local produce. The green hills of the north aside, Spain has been predominantly a sheep- and pig-rearing country, so cooking fats very rarely included dairy. Butter was therefore a product that was always fairly alien to the cooking of much of Spain and, if at all used, was a delicacy to be enjoyed on its own and not generally as part of a recipe. Thus, the cooking of the pig-rearing region of Extremadura (in southwestern Spain) features the so-called *dulces de matanza* (slaughter day sweets), where pig lard featured heavily, and many of the sweets of Spain had this, or olive oil, as a major ingredient. A case in point is all of Spain's fried confections, such as *churros, pestiños* or *rosquillas* (doughnuts).

The use of butter instead of oil in sweet and pastry making, however, took hold in Spain thanks to the tremendous influence of French cuisine in the late '60s, '70s and '80s. Initially, this trend began in high-end establishments, but as butter became affordable and common, its use grew, substituting what was perceived as a less sophisticated option, namely olive oil.

The call of the past

However, beginning in the late '80s, Spanish chefs looked deep into the roots of Spanish cuisine in order to push its limits further. This, combined with an effort to produce healthy foodstuffs in the tradition of the Mediterranean diet, led to a re-examination of the role of olive oil in confectionery, and the staging of a major comeback of green gold (as it is referred to in Andalusia, southern Spain) to the repertoire of ingredients at the pastry chef's disposal in Spain's finest eateries.

One of the first building blocks in this re-examination was, funnily enough, set in a region in which dairy was an integral part of traditional cooking: the Basque Country (northern Spain). Intrigued by the physical properties of olive oil, three-Michelin-star chef Martín Berasategui devised a recipe that was truly ground-breaking: olive oil ice cream.

Judging by José Oneto's experience, the initial reaction to this recipe might

Miguel Sierra

well have been—please excuse the pun—chilled. Oneto, a chef, cooking teacher, food journalist and olive oil expert, was invited to participate in an Andalusian product and cooking demonstration in Miami's luxury InterContinental Hotel. One of his centerpieces was the recipe in question: extra virgin olive oil ice cream. "The chefs at the hotel thought it was a scandalous idea. Once they tried it, though, they made it a permanent feature on their menus."

Messages from the heartland of olive oil

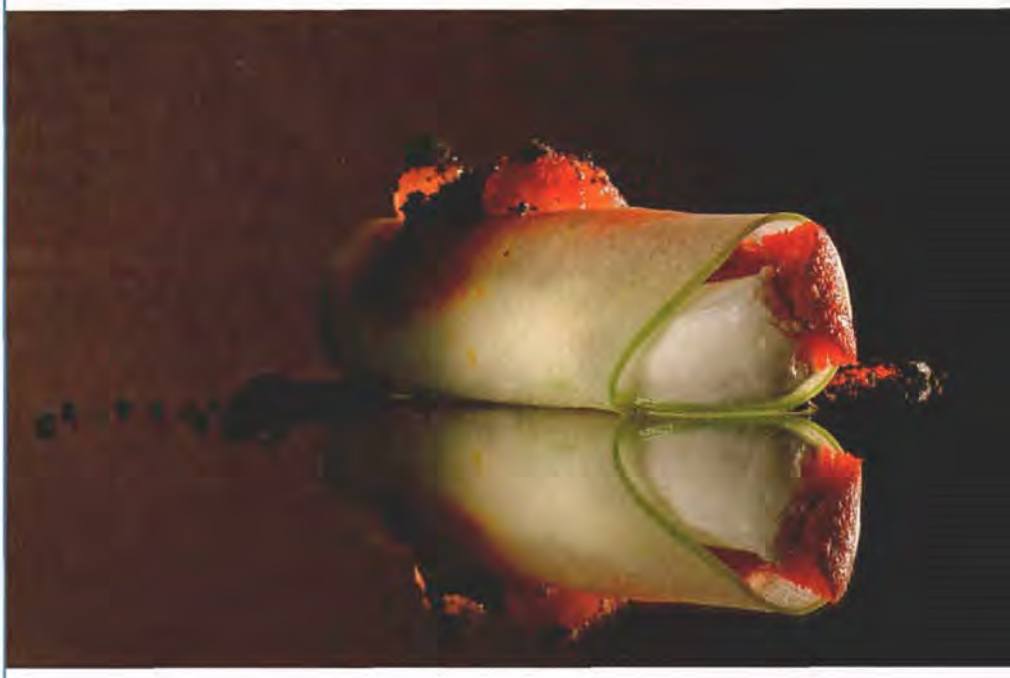
A resident of the province of Jaén (Andalusia), the largest producer of olive oil in Spain, Oneto has always had a passion for olive juice. This has ultimately led to the publication of his latest book *El aceite de oliva Virgen Extra en la repostería de ayer y hoy* (Extra Virgin Olive Oil in Pastry Cooking, Past and Present), a compendium of 100 dessert recipes made with extra virgin olive oil. Thinking back to the cookbook experiment proposed earlier in the article, it is stunning to see that Oneto's book features any number of preparations: from mousses to sponge cakes, Bavarian creams to sorbets. And, indeed, investigating for his book, Oneto found that "in the vast majority of desserts made today, olive oil can be a perfectly valid substitute for butter."

But why substitute butter at all, you might ask? Healthy eating is a growing concern in today's food industry, and the possibility of replacing saturated animal fats such as butter or lard with a monounsaturated option such as

Miguel Sierra

Cabo de Peñas sea urchins with cocoa and olive oil

(Oricios del Cabo Peñas con cacao y aceite de oliva)



Miguel Sierra's inventiveness and culinary ethos of reducing unhealthy sweeteners can sometimes yield surprising results. In this recipe, he combines a typical delicacy of his native Asturias, sea urchins, with the sweetness of fruit and a delicate sponge cake.

SERVES 4

For the sea urchins: 2 sea urchins; 1 apple; some droplets of extra virgin olive oil.

For the cocoa-yogurt sponge cake: 150 ml / 2/3 cups egg; 130 g / 4 1/2 oz sugar; 80 g / 3 oz full fat yogurt; 80 g / 3 oz extra virgin olive oil; 10 g / 1/3 oz raising agent (bicarbonate of soda and powdered citric acid mix); 50 g / 2 oz cocoa powder; 110 g / 3 1/2 oz corn flour; 70 g / 3 oz cornstarch.

Sea urchins and apple

Take two sea urchins, preferably from Asturias (those from Cabo de Peñas are especially appropriate), place in a plastic bowl and microwave at maximum wattage for 3 minutes. They mustn't cook through. Open them up and set aside the roe.

Take an apple, cut into 2 mm / 0.07 in slices, then cut those slices into thin threads.

Cocoa-yogurt sponge cake

Beat the eggs and the sugar until frothy. Add the yogurt and beat. Mix in the oil, adding it in a thin trickle to maintain the emulsion. In a bowl, mix the flours with the cocoa and the raising agent. Sift together. Add the flours to the previous mix. Mix until you get a fluid cream. Coat a 1 l / 4 1/4 cup baking pan with olive oil and corn flour, then place the mix in it.

Set the oven to maximum heat. When hot, place the baking pan inside and lower the heat to 160°C / 320°F. Bake for 40 minutes, or until a knife comes out clean.

To serve

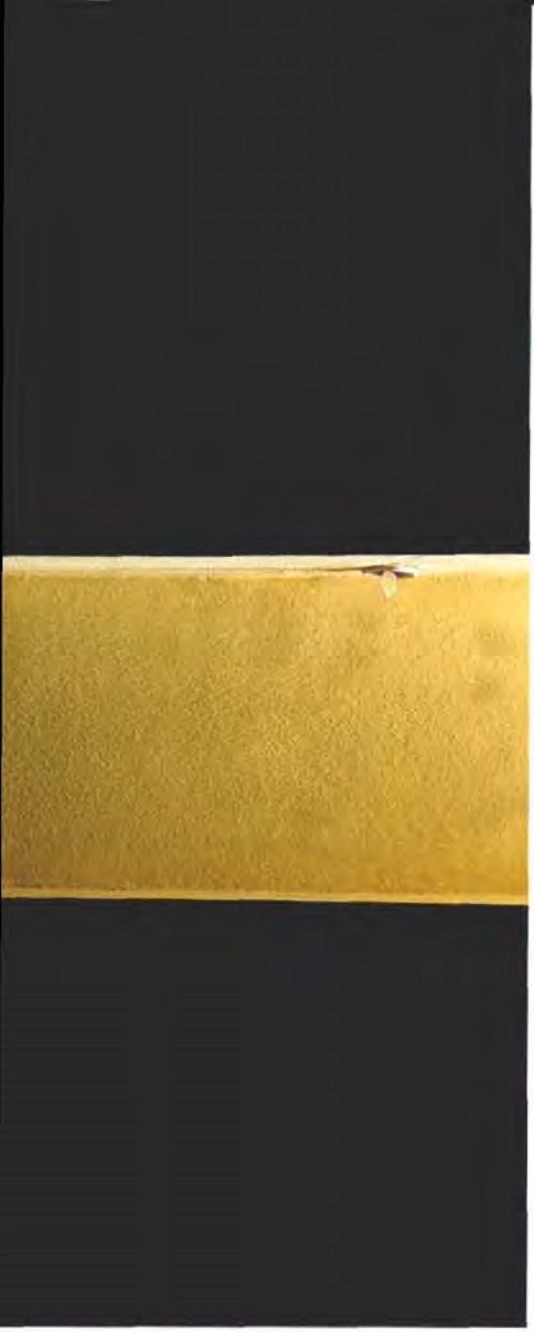
When cool, cut into 2 cm / 0.78 in cubes. Place some apple threads and sea urchin roe on top. Finish off with some droplets of extra virgin olive oil.

Preparation time 90 minutes

olive oil opens a new world of possibilities, both for the health conscious and vegetarians.
This concern was one of the issues that moved Miguel Sierra, winner of the Best Spanish Pastry Chef 2001 award, to begin to use olive oil in his pastries. Sierra cooperates with a number of healthy lifestyle associations in his native town of Avilés (Asturias), a modest-sized fishing municipality on the northern coast of Spain, which he has refused to abandon in spite of growing fame and praise for his work. Reducing the amount of refined sugar and substituting it with natural sweeteners, in fact, has been a mainstay of his style. It was through his work with a cholesterol care association that he first became interested in the possibility of reducing the saturated fat content of desserts by including olive oil in his recipes.

Unsaturating desserts

Since then, Sierra has spent years finding ways of eliminating animal fats from sweets, achieving particularly good results with biscuits, sponge cakes and *croustillants*. Sierra offers good advice to those with interest in experimenting. "Butter, for instance, has an 80% fat content, whereas olive oil is 100% fat. So, when substituting one for the other, you have to be careful and experiment with different quantities to achieve the desired effect." Sierra introduces a crucial point: the fundamental physical differences between olive oil and butter. These include their different fat content, the fact that one is a solid at room temperature and the other a liquid, and that their boiling temperatures are different. This must always be taken into account, but it can also be used to produce extraordinary outcomes.
Sierra, like other chefs of great renown before him, such as Paco Torreblanca (*Spain Gourmetour* No. 72) in the Valencia region (on Spain's east coast) and Paco Roncero (*Spain Gourmetour*



Julio Blanco

Nos. 71 and 72) in Madrid, found that the lower melting temperature of olive oil means that mousses, emulsions and chocolate fillings can remain creamy at colder temperatures. But the technical applications don't end there. In the case of cakes, fudges and sponge cakes, the effect can be to make them lighter and puffier in texture. A particularly good example is ice cream, for which the benefits are surprisingly numerous. Since olive oil, as a fat, melts easier and faster than dairy products, iced products can be made creamier. Additionally, the flavors in iced dishes are released faster and with greater intensity.

Extra virgin olive oil properties and techniques

"The introduction of new techniques has allowed us to use olive oil much more extensively in confectionery," muses Jordi Butrón of Espai Sucre when asked how this trend has evolved. "After all, until relatively recently, it was a fat which we could not even use in solid form."

Solid extra virgin olive oil? The reader might wonder what Butrón is thinking of when he says those words so off-handedly. But the fact remains that the last couple of years have yielded techniques that have allowed chefs to alter the natural state of olive oil. The two Spanish chefs that have probably done the most to change this concept are Dani García (*Spain Gourmetour* Nos. 70 and 72) of Calima Restaurant in Málaga (Andalusia, southern Spain), and Paco Roncero (*Spain Gourmetour* Nos. 71 and 72) of La Terraza del Casino in Madrid. Using radically different approaches, solid olive oil has become a regular feature of their menus.

García's approach has been through temperature alteration. Often dubbed the "King of Cold Cooking", García has been one of the driving forces behind the extension of the use of liquid nitrogen in kitchens today, and extra virgin olive oil was one of his first test subjects. Through rapid freezing techniques, he was able to come up with creations such as a olive oil semolina and olive oil, peach, lychee, green apple and almond "gold lingot".

Roncero, on the other hand, experimented with gellifiers, thickeners and emulsions. In this way, he was able to make olive oil gum drops, olive oil butter (served with bread before the meal, a healthier option to regular butter), and even olive oil rice grains and spaghetti.

Olive oil confections in the land of butter

A few miles away from Sierra's Avilés, and still in the dairy farmland of Asturias, another young pâtissier is making waves on the Spanish pastry scene. Gijón is the site where Julio Blanco's shop, Pomme Sucre, is attracting sweet tooths from all over Spain. Perhaps unsurprisingly for a former student of the famous Paco Torreblanca (widely considered the godfather of Spanish pastry chefs), he is currently experimenting with using olive oil to make a spongier, lighter and healthier *panettone* (despite its Italian origin, Torreblanca has made panettone one of his signature creations).

One of his first approaches to incorporating extra virgin olive oil into his confections came in co-operation with one of the most respected figures on the Asturian food and wine scene, Marcos Morán, of Michelin-starred Casa Gerardo restaurant. Together they created a recipe for a *turrón* (a sweet paste made with almonds and honey) that combined chocolate, mandarin and extra virgin olive oil, to much acclaim. Today, Blanco offers a similar product in his shop, and it was one of the biggest sellers of the winter season. Blanco's interest in olive oil, however, was awakened for more

Julio Blanco

Popcorn and olive oil turrón

(Turrón de palomitas y aceite de oliva)

Despite being away from the main media hubs of Spain, Julio Blanco's talent has transcended his native Asturias, gaining praise from all the relevant specialists in Spain. For this article, he provides us with a recipe for *turrón*, a typical sweet which is especially popular around Christmas. Although traditional turrón is made with nothing but almonds and honey, many more modern interpretations such as this are made in Spain.

SERVES 4

For the popcorn toffee: 100 g / 3 1/2 oz popcorn; 1 soup spoon salt; 100 g / 3 1/2 oz sugar; 50 g / 2 oz water.

For the olive oil and chocolate ganache: 200 g / 7 oz 35% heavy cream + 520 g / 1 lb 3 oz Arbequina extra virgin olive oil; 120 g / 4 1/2 oz invert sugar; 1.32 kg / 3 lb milk chocolate (40%); 820 g / 1 lb 12 oz dark chocolate (64%).

For the mandarin ganache: 375 g / 13 oz mandarin pulp; 300 g / 10 1/2 oz 35% heavy cream + 125 g / 4 1/2 oz Arbequina extra virgin olive oil; 360 g / 12 oz 35% white chocolate.

Popcorn toffee

Fry the corn kernels to make popcorn, in a little olive oil, using the traditional method. Add salt. Mix, while hot, in a syrup made from the water and sugar at 120°C / 248°F and caramelize. Pour into a 0.5 cm / 0.2 in frame and allow to cool.

Olive oil and chocolate ganache

Heat the cream, oil and invert sugar to 40°C / 104°F. In another pan, melt the chocolate at 40°C / 104°F and emulsify together until you have a bright, smooth cream. Pour on top of the popcorn toffee and allow to crystallize a few hours at 18°C / 64.4°F.

Mandarin ganache

Heat the fruit pulp, cream and oil to 40°C / 104°F. In another pan, melt the chocolate at 40°C / 104°F and emulsify until you have a bright, smooth cream. Pour on top of the previous layer (adding another 0.5 / 0.2 in frame) and allow to crystallize 72 hours. Once crystallized, give gloss, cut to desired size and decorate.

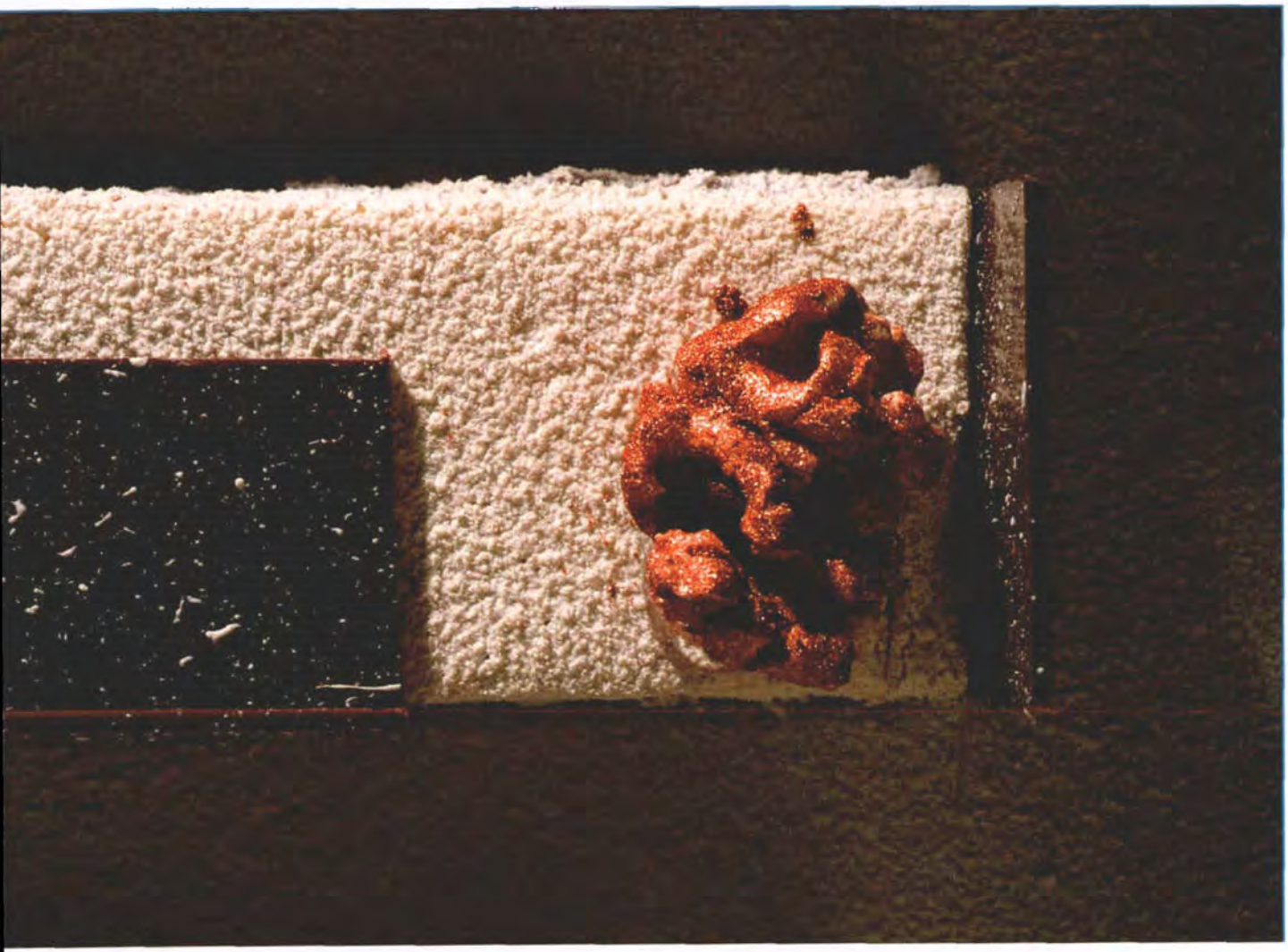
Preparation time 40 minutes

reasons than simply the technical possibilities offered and the ability to alter textures. Tastes and scents are what attracted his attention. Olive oil, according to Blanco, has a wide palette of "very usable and interesting aromas and flavors." The aromas that extra virgin olive oil can present, depending on the variety of olive or the coupage can be "floral, fruity, herby or spicy", to name a few, and there is no reason why they cannot be successfully introduced into a sweet dish, expanding the range of flavors at the disposal of an adventurous chef.

In this respect, Blanco, sharing the comments of his colleagues Torres and Oneto, favors the use of smooth and fruity olive oils in sweet preparations. Olive oils made from the Arbequina variety, for instance, seem to be the solid favorite. "The freshness and fruitiness of Arbequina make it ideal to combine with sweetness," said Oneto. "Stronger and more intense oils like those made from Picual olives can be a little overpowering."

The more, the better

There does not, however, appear to be a consensus on this point. In the heart of Barcelona, Jordi Butron (of Espai Sucre dessert restaurant and



Jordi Butrón

cooking school) is a passionate advocate of the use of all olive oils in preparing confectionery. "Traditionally, the use of olive oils in sweet foods in Catalonia was quite common. Here at Espai Sucre we picked up on this, and use it for all sorts of recipes: sponge cakes, biscuits, ice creams, chocolates... anything, really."

Although Arbequina (the predominant oil in Catalonia) was the first oil they used when they incorporated it into their recipes, they found that, due to the subtlety of its flavor and high volatility, aromas were lost in recipes that required long cooking times, such as a sponge cake. The answer: a stronger, more intensely aromatic olive oil, like Picual. In fact, "more and more, we are trying not to cook Arbequina, and use it simply to dress desserts once they are cooked, so all the notes of fruit, herbs, grass and flowers are not lost."

Once they started to experiment in earnest, they found that when olive oil is thought of as a usual ingredient in a dessert kitchen, the amount of available options is exponentially expanded. The more olive oils you are willing to use, essentially, the more flavors become available to you.

3 brothers, 3 stars, one shared opinion

This assessment is shared by another Jordi, this one of El Celler de Can Roca fame. An hour's drive away from Barcelona, Jordi Roca and his two brothers, Joan and Josep, recently collected a long-expected third Michelin star and placed El Celler in 5th place on the San Pellegrino 100 Best Restaurants in the World list.

A world of **varieties** and flavors

Extra virgin olive oil is nothing more than olive juice from the first press, so there are as many flavors and aromas in olive oil as there are varieties. Here is a sample of some of the most common Spanish varieties:

Arbequina

Mainly hailing from Catalonia (in northeastern Spain), Arbequina oils are fruity and light, with aromas of apple, green almond and freshly cut grass.

Cornicabra

The regions of Toledo (in central Spain) and Valencia (on the east coast) is where this variety is predominant. Bitter and with peppery overtones, it also has a fruity character and a touch of bitterness and almond on the finish.

Empeltre

Grown mainly in Catalonia, the Balearic Islands (in the Mediterranean Sea) and Aragon (in northeast Spain), green apple, ripe almonds and a peppery character dominate the flavor palette in this oil.

Hojiblanca

Widely grown throughout Andalusia (southern Spain), Hojiblanca is predominantly herby, with a distinct aroma of green grass and herbs.

Manzanilla Cacereña

Named after the part of Extremadura (western Spain) in which it is predominantly cultivated, it has an extreme ripeness to it that reminds one of apples and bananas.

Picual

The most widely grown variety in Spain, it is an extremely fruity and aromatic variety, where notes of figs settle onto a base peppery bitterness.

Jordi Butrón

Extra virgin olive oil sponge cake with white peach, green olive and San Simón cheese

(Bizcocho de aceite virgin extra, melocotón blanco, oliva verde y San Simón)

For many years, Jordi Butrón and Xano Xaguer's Espai Sucre dessert restaurant and cooking school in Barcelona has been at the forefront of Spanish culinary innovation. Starting from a flavor, an aroma or a texture, Espai Sucre constructs dishes in which all the preparations contribute to highlighting the initial idea. This creation plays with a classic combination: cheese and oil.

SERVES 4

For the olive oil sponge cake: 4 eggs; 100 g / 3 1/2 oz sugar; 60 g / 2 oz milk; 160 g / 5 1/2 oz flour; 125 g / 4 1/2 oz ground almond flour; 250 g / 9 oz olive oil.

For the smoked San Simón cream: 250 g / 9 oz smoked San Simón cheese, with rind; 200 g / 7 oz milk (1); 50 g / 2 oz cream; 100 g / 3 1/2 oz milk (2); 1 g / 0.03 oz agar agar.

For the white peach and jasmine sorbet: 1 kg / 2 1/2 lb white peach pulp; 60 g / 2 oz Sosa pro-sorbet; 30 g / 1 oz sugar; 10 drops Jasmine essence.

For the white peach agar agar: 350 g / 12 oz white peach pulp; 1:1 syrup; 1.8 g / 0.06 oz agar agar; 1 1/2 gelatin sheets.

For the green olive foam: 250 g / 9 oz olive juice; 100 g / 3 1/2 oz cream; 10 g / 1/3 oz sugar; 1.8 g / 0.06 oz Xantana; 1 gas charge.

For the green olive caramel: 60 g / 2 oz green Seville olive dust; 100 g / 3 1/2 glucose; 100 g / 3 1/2 oz fondant.

Others: 6 cubes San Simón cheese; extra virgin olive oil in a squeeze bottle.

Olive oil sponge cake

Genovese system. Beat the eggs and the sugar together until clear and creamy. Add milk in a slow trickle, mixing gently. Sift the remaining solids into the mix, mixing gently in a circular motion. Carefully add the olive oil, mixing it in 3 pours. Line a rectangular baking tin with aluminum foil, add the mix and cook for 20 minutes in an oven, preheated to 165-170°C / 329-338°F, on a Silpat sheet. Turn around on the sheet so that both sides of the sponge cake have a flat surface and the oil distributes itself homogenously through. Put in a refrigerator so that the sponge compacts properly, then cut into 3 x 6 x 1 cm / 1.1 x 2.3 x 0.4 in rectangles.

Smoked San Simón cream

Cut off the rind from the cheese and infuse the milk (1) with it for 7 minutes. Dissolve the cheese without the rind in a Thermomix with the milk (2) and cream at 60°C / 140°F during 5 minutes. In the meantime, boil the milk, the agar agar and gelatin. Mix both preparations together, cool down. Keep cold, covered with plastic wrap so that the top does not congeal.

White peach and jasmine sorbet

Mix all the ingredients together. Allow to rest for 2 hours. Mix again and then pour into an ice cream maker. Keep in freezer.

White peach agar agar

Dissolve the agar agar in a small fraction of the pulp and syrup, then bring to a boil. When the temperature has dropped, add the gelatin and integrate properly. Add the rest of the peach pulp. Pour into a 16 x 16 cm / 6.2 x 6.2 in frame on a stainless steel plaque and with plasticine on the sides to stop it from pouring out. Allow to cool and cut into 3 x 3 cm / 1.2 x 1.2 in cubes.

Green olive foam

Dissolve Xantana and sugar in the olive juice. Mix in the cream. Keep refrigerated until it is time to serve. Using a siphon, make a foam just before dish is served.

Green olive caramel

Prepare a caramel with the glucose and fondant by bringing it to a temperature of 150°C / 302°F in a pan. When it reaches that temperature, take off the heat and add the olive dust, mixing carefully so that the caramel doesn't crystallize. Allow this mix to cool in a dry place (e.g. in a silica gel bag). To prepare for serving, take a piece of this base caramel, place on a Silpat and place in oven at 180°C / 356°F until it melts. Stretch out between two Silpats. Remove one of the Silpats, cover with kitchen roll and turn over to remove. Place on a hot plate and cut into 2 x 8 cm / 0.8 x 3.2 in rectangles. Allow to cool and separate the caramel sheets.

Keep in a dry place until served (in silica gel bag).

To serve

Place a rectangle of sponge cake and a cube of peach agar agar in the center of the plate. Place a tear of San Simón cream along the cubes in the center. Place the 6 small cubes of cheese on the cream. Place the foam on the top part of the plate. Place a quenelle of sorbet on the sponge cake, perpendicular to the rectangle. Finally, place a sheet of caramel with one end on the sorbet and the other on the cream.

Preparation time

210 minutes

Critics the world over shower praise on their soulful and stunningly creative menu with its distinct Mediterranean spirit.

Jordi, who is in charge of not only sweets and pastries, but also of any number of sweet preparations included in main courses, feels that any extra virgin olive oil can yield results if appropriately used. "Arbequina, Picual, Cornicabra, Koroneiki... every olive oil has aromas and flavors that are distinct and can combine well or enhance different ingredients. Once a harmony is found, it simply becomes a question of finding the dosage and technique that will bring the most out of every element."

The youngest of the Rocas is particularly enthusiastic about the combination of citrus flavors and olive oil, which has multiple applications beyond the creation of desserts. "We are currently serving a fillet of sole with Mediterranean aromas (including bergamot and orange rind) which we complete with droplets of Dauro olive oil caramel" (Dauro, manufactured by Rioja winemaker Roda, is a coupage of Arbequina, Hojiblanca and Koroneiki oils, *Spain Gourmetour* No. 63). Another example is one of the classic Can Roca appetizers: caramelized olives, served hanging from an olive bonsai.

Beyond particular dishes, the introduction of olive oil into confections also allows the Rocas to reinforce one of the pillars of their culinary ethos: a menu that shifts in response to the changing seasons. "A dish made with an animal fat will tend to be heavier and harder to digest than

one made with olive oil," he explains, "so we use that trait to serve lighter sweets made with extra virgin olive oil during the hot summer. Come winter, when the cold means that a heartier, more filling dessert is more appropriate, we include more animal fat."

A final word

As in many developments in modern cooking today, old taboos seem to crumble under examination and the will to put any worthy ingredient to good use. The potential of extra virgin olive oil in any area of the kitchen—even where it traditionally didn't feature—is there to be exploited if one dares. With the serenity and level-headedness that is characteristic of the Roca approach, Jordi dispels any fear of using olive oils in confectionery. "In cooking, fats are a necessary element, and extra virgin olive oils are, ultimately, nothing but an aromatic fat." It's as simple as that.

Saul Aparicio Hill is a Madrid-based freelance journalist and translator whose work as a writer and broadcaster has appeared in media in Spain, the UK, Ireland, India, Australia and the USA, among other countries.

Websites

- **Sweet World (Miguel Sierra)**
  www.miguelsierra.es
- **Espai Sucre**
  www.espaisucre.com
- **El Celler de Can Roca**
  www.cellercanroca.com

Jordi Roca Caramelized apricot
(Albaricoque caramelizado)

After many years of work, El Celler de Can Roca finally received a well-earned third star in the latest edition of *The Michelin Guide*, confirming what many already knew: that it was one of the great restaurants of the world. The recipe provided by Jordi Roca is typical of the Rocas' cuisine: delicate balance, a preoccupation with preserving and intensifying the flavors of natural ingredients, and exquisite visual presentation.

SERVES 4

For the warm apricot foam: 100 g / 3 1/2 oz sugar; 500 g / 1 lb 2 oz apricot pulp; 50 g / 2 oz extra virgin olive oil; 325 g / 11 oz pasteurized egg whites.

For the apricot sauce: 100 g / 3 1/2 oz sugar; 50 g / 2 oz glucose; 24 g / 1 oz apricot liqueur; 25 g / 1 oz butter; 100 g / 3 1/2 water.

For the apricot pit and olive oil ice cream: 50 g / 2 oz cream; 300 g / 10 1/2 oz milk; 25 g / 1 oz invert sugar; 50 g / 2 oz sugar; 20 g / 1 oz powdered milk; 24 g / 1 oz dextrose; 2 g / 0.07 oz ice cream stabilizer; 50 g / 2 oz extra virgin olive oil; 5 apricot pits.

For the blown fondant: 250 g / 9 oz fondant; 125 g / 4 1/2 oz glucose; 125 g / 4 1/2 isomalt; 10 g / 1/3 oz 50% citric solution.

Warm apricot foam

Make a caramel with the sugar and stop the cooking process by adding the apricot pulp. Add the olive oil and boil. Put through a sieve, allow to cool. Once cold, add the egg whites.

Apricot sauce

Make a caramel with the sugar and glucose, stop the cooking process with the schnapps. Add the butter and correct the density with the water.

Ice cream

Heat the cream, milk and invert sugar. Mix all the solids: sugar, dextrose, powdered milk and stabilizer. Add the cream and milk when they are at 70°C / 158°F. Raise temperature to 85°C / 185°F. Chill as quickly as possible. Once cold, add the apricot pits and olive oil and put through a blender. Allow to infuse for 12 hours in a refrigerator at 4°C / 39.2°F.

Blown fondant

Cook the sugars to 150°C / 302°F, add the citric acid and raise the temperature to 160°C / 320°F. Stretch out on silicon paper. Compress into a ball and stretch out again 20 times. Cut into small, 1 cm / 0.4 in balls, and with the aid of a pump, blow into small apricot shapes. Cut off the tip that joins them to the pump and keep away from humidity.

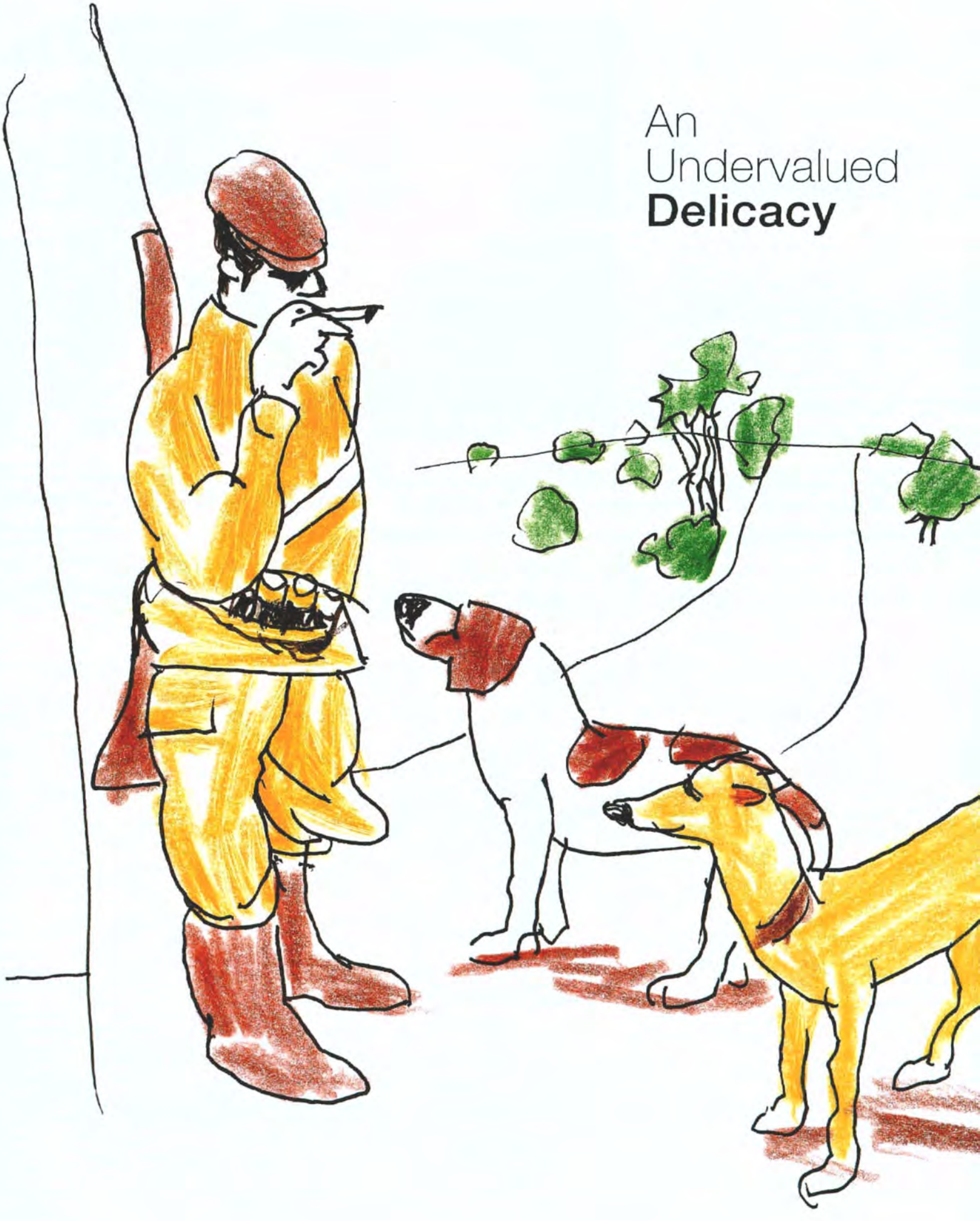
To serve

Draw a line of apricot sauce, place a quenelle of apricot pit ice cream on one side on the plate. On the other, place a caramel ball, filled with the apricot foam (using a siphon).

Preparation time

130 minutes

An Undervalued **Delicacy**



Text
Paul Richardson/©ICEX

Photos
Antonio Mata/©ICEX

Illustrations
Alfredo

AHEAD of the GAME

La caza and its culture have a unique place in Spanish life. Spanish game meat, from venison to partridge, wild boar to rabbit, is one of the jewels of the national gastronomy—yet it barely exists on the national menu, and consumption in Spain is among the lowest in Europe. Paul Richardson explores the contradictions of hunting, and tracks down the people who are working to resolve them.

Nine o'clock on a freezing morning in late December. The rolling plains of western Extremadura, some of the least populated landscape in Europe, stretch away into the far distance. If you can forget about the cold, it could be Africa.

Outside the bar Batalla, in the rustic village of Membrío (Cáceres, western Spain), the streets are jammed with big powerful cars that have driven in from Madrid (the nation's capital, in central Spain), Salamanca and Valladolid (Castile-Leon, in central-northern Spain). Inside the bar is an excited hubbub of coffee, smoke, and plates of fried *migas* (bread soaked and fried with pepper, chorizo and pork belly), the breakfast food of the Spanish hunt. The protagonists, wearing green and brown hunting clothes in felt, corduroy and leather, are just now casting lots for the various *puestos*: the positions they will occupy with their guns.

Today's event is a *montería*, a big game hunt, to be held on the 900-ha (2,223-acre) estate of La Puntería, near Alcántara (Cáceres). The *finca* is a vast expanse of scrubby woodland and rocky hills, with rivers running through it and an abundance of deer and wild boar. Alberto Muñoz of Caza Planeta, organizers of monterías on some of Spain's grandest country estates, has invited me to see with my own eyes what few people outside the hunting fraternity have ever seen: the spectacle, the complex organization, and the excitement of a montería with 60 rifles.

The 4x4s drive in a long caravan into the depths of the finca, which borders the Tagus River next to the Portuguese border. Once in the heart of the estate, Alberto assigns the hunters to their posts and calls in the dog handlers with their *rehalas* (dog packs). The packs are let loose and begin to run among the undergrowth, picking up scents. A hare darts past in front of my car.

By mid-morning the chill has barely been lifted by the sun. The air rings out with gunshots, distant shouts, the barking of excited dogs. Alberto gives orders on his walkie-talkie, directing the dog handlers to drive the animals out of their hiding places and into the path of the guns. These hunters have paid several hundred euros to bring down a deer or wild boar, and it is his job to ensure that they don't go home empty-handed. Vultures wheel in the air overhead, attracted by the scent of death.

It is all over surprisingly quickly. While the hunters tuck into a steaming *cocido* (a stew made of chickpeas, vegetables and various types of meat) back at the big house, the morning's tally is laid out on the grass among the oak trees. Five wild boar and 30 stags lie in rows. Now the business end comes into play. The vets arrive to test, measure and take samples. Then the men from the game warehouse in nearby Alcántara eviscerate the animals and take off the carcasses for processing. Almost all of this meat is destined for Germany; there is no demand for it here. What matters to the hunter is his trophy. A taxidermist appears to label up the horns and take clients' details; he will send them the finished trophies in the mail.

A popular pastime

The Spanish philosopher José Ortega y Gasset (1881-1955) defined the appeal of hunting in the modern era as a return to mankind's ancestral relationship with the natural world. "...Herein lies the grace and delight of hunting, where man, cast through his inevitable progress, beyond his ancestral proximity to animals, plants, minerals, at one with nature, takes pleasure in the skilful return thereto, the only occupation which allows him something semblant to a holiday from humanity... When you are sick of the irritating day-to-day, of being very 20th century, take your shotgun, whistle for your dog, head to the mountains and, for a few hours, relish in being Paleolithic..." (Prologue to *Veinte Años de Caza Mayor en España*, Twenty Years of Big Game Hunting in Spain, Conde de Yebes, 1943).

For centuries hunting was the major leisure pursuit of the Spanish aristocracy, in whose hands it took on the sophistication of something like an art form. *El Libro de la Caza*, written by Prince Don Juan Manuel (1282-1348) in 1327, is one of the most important treatises on the subject in medieval literature. Nowadays the country has almost a million paid-up members of *cotos privados de caza* (private hunting grounds), of which there are around 32,000, and hunting remains an enormously popular activity.

Despite its dubious public image, the hunt in Spain carries considerable economic weight. According to Andrés Gutiérrez Lara, president of the Royal Spanish Hunting Federation (RFEC),

FOOD BASICS

the sector generates as much as five billion euros per year and provides some 15,000 jobs in the countryside. Hunting fans have been known to spend up to 40,000 euros a year on monterías. As an activity, hunting in Spain divides into two basic forms. Big game includes larger species like the wild boar, fallow deer, and roe deer, while small game covers the range of smaller birds and mammals, from rabbit and hare to partridge, duck, pigeon, pheasant and quail. Where big game is concerned, according to the Ministry of Environment and Rural and Marine Affairs, Spanish hunters successfully bring down some 260,000 animals every year, of which 75,000 are deer and 140,000 are wild boar.

One man's meat...

The paradox and mystery surrounding la caza (the word refers to both the activity and the meat, in English, "game") is that a country so passionate about hunting should have so little place in its culinary culture for the products of the hunt. At a time when Western society is more concerned than ever by questions of health and purity in its food, it is striking that Spanish consumers have largely failed to notice the obvious facts about game meat: that it comes from a natural source, and is therefore additive and hormone free; and that it contains less cholesterol and fat than almost all other meat and fish. (Venison, moreover, has as much as 50% more protein than beef and around half the calories.)

Spain's relationship with game meat is, in any case, a notably discreet affair. Many Spaniards do not taste game meat from one year to the next, and average annual consumption per head is one of the lowest in Europe at 100 g / 3.5 oz (compare France's 600 g / 21 oz, and Finland's 9 kg / 19.8 lb per head per year).

That said, the Spanish repertoire includes one or two relatively familiar dishes. Partridge *en escabeche* (a mild pickle sauce made with vinegar, wine, oil, garlic and herbs, usually eaten cold) is popular in Castile-La Mancha (in central Spain), but can be found all over the peninsula and is widely sold preserved. (A favorite fast food trick of mine is to open a can of partridge en escabeche over a mixed leaf salad for a quick and easy summer supper.)

Rabbit and hare often form the basis for a rustic rice dish, a good example being the *paella de conejo y caracoles* (rabbit and snail paella) of Alicante (on the east coast of Spain). Rabbit in particular is still a well-liked meat in Spain, though nowadays the animal in question is much more likely to be farmed than wild. Catalonia (northeastern Spain) is fond of its *conill* (rabbit), while rabbit in tomato sauce is a traditional dish originating in the rich agricultural lands of inland Murcia (in southeastern Spain). When it comes to big game, traditional recipes are few and far between. The famously

encyclopedic *Manual Clásico de Cocina* of Ana María Herrera (1950) contains not a single recipe for venison, nor for wild boar. Herrera might well have included at least a stew of deer of the kind that home cooks prepare in the towns of the Montes de Toledo (Castile-La Mancha). Here the meat is allowed to steep for a day or two in an *adobo* (marinade) of red wine, herbs and olive oil before being slow cooked with plenty of onions.

Fur and feather

Though hunting takes place on a small scale in every autonomous community, without exception, a few Spanish regions have successfully transformed hunting into a commercial activity with a certain importance within the local economy. The mountains of the Sierra Morena in northern Andalusia (the southernmost part of Spain)—the last refuge of some of the peninsula's rarest mammals, not to mention large populations of deer and wild boar—are parceled up into huge private fincas, many of which derive their income from the business of big game. Another region with large extensions of thinly-populated countryside where hunting is practiced on a large scale is Extremadura (in western Spain), especially the San Pedro Mountains west of Cáceres and the vast *dehesa* (pastureland) around Badajoz. But the autonomous community that takes hunting most seriously, both as tradition and business, is undoubtedly Castile-La Mancha. The provinces of Ciudad Real, Cuenca and Toledo all possess large expanses of hunting land, but Toledo wears the crown: not only is more than 70% of the province's surface area available for hunting, but within its borders lie the Montes de Toledo, which might be described as the solar plexus of Spanish hunting culture and gastronomy. The Montes are a chain of modest peaks running roughly from west to east, a lesser arm of the *Sistema Central* (the mountain range splitting the Iberian plateau into two parts) lying to the south of both Madrid and Toledo.

I drove out of Toledo on a freezing winter morning when snow lay on the rooftops of the old town, making for a picturesque scene like something from a Christmas card. Up in the Montes, slush and ice had reduced the roads to barely passable single tracks. Despite their modest scale and closeness to civilization (you can be there in half an hour from Toledo, and just over an hour from Madrid), the Montes have the feel of a genuine wilderness. Together with Los Yébenes, Las Ventas con Peña Aguilera (Toledo) is the heartbeat of hunt culture in the Montes de Toledo and may very well be the Spanish town with the greatest understanding and appreciation of the qualities of game meat. Mariano Castillo of Vencaza, one of the town's three warehouses where the animals (in this case, mainly deer and boar) are brought in after the hunt to be butchered and prepared for sale or export, described the situation thus:

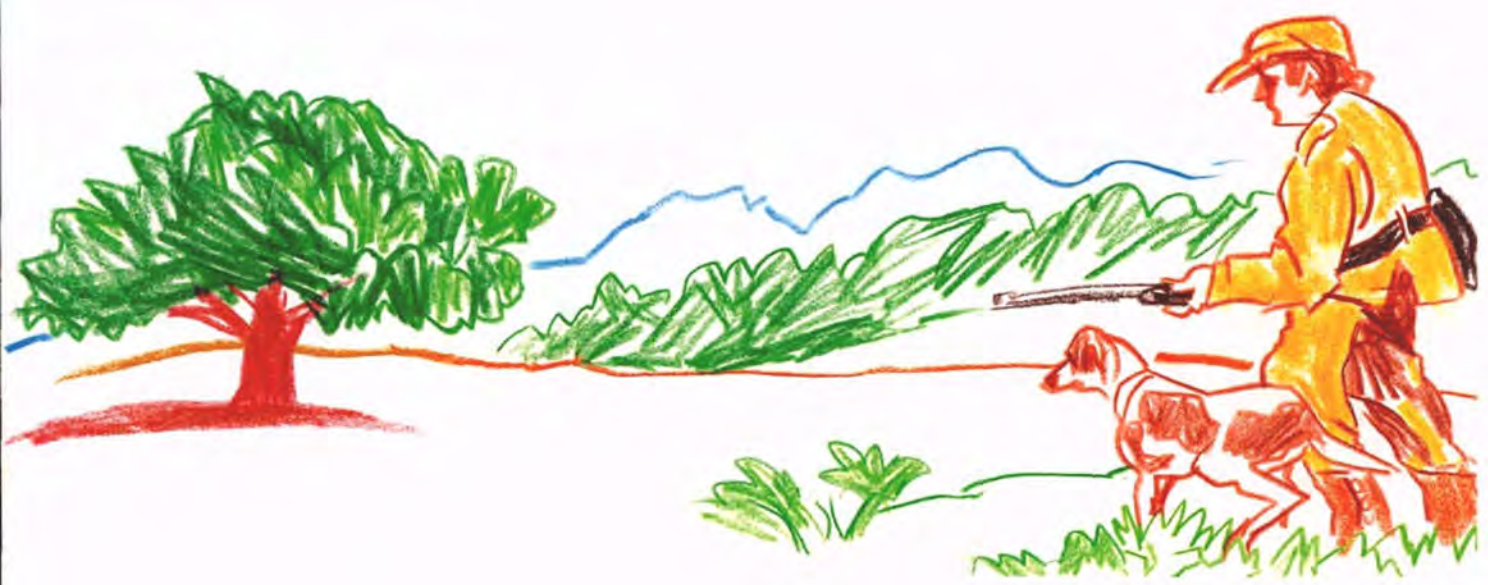
"You might go to Segovia (Castile-Leon) to eat suckling pig, and to Cáceres to eat Iberico pork, but you go to Ventas con Peña Aguilera to eat game." The town lives from the hunt—that much is clear—as you walk among its grey granite streets. The whole place is deer-themed: I saw taxidermists' parlors, gun stores, butchers specializing in game meat, and leather shops selling rifle cases, game bags, and the like.

Casa Parrilla, the town's best restaurant, follows the common Spanish prototype of a traditional eating place brought up to date by the young generation, in this case by the son of its founders. Despite remaining loyal to the traditions of the area, the menu at Casa Parrilla shows signs of renovation and originality. On the day I visited, Álvaro Parrilla prepared for me a six-course tasting menu beginning with a robust salad of *cecina de jabalí* (raw wild boar that is salted, smoked and cured); a dish with the traditional charcuterie specialties of the Montes de Toledo, with tomato, escarole and *quesuco de los Navalmorales* cheese; followed by partridge cannelloni; then deer sirloin with apricots and pumpkin purée; and finally a soup and cake of almonds with *turrón* (almond and honey nougat) ice cream—a trio of variations on the locally grown almond.

I drove back to Toledo taking the long way round, along a country road that wound through a black-and-white landscape of snow and dark trees. In a cornfield beside the road, gangs of people waving yellow flags were moving swiftly around the fringes of a snow-covered field, some of them on horseback. A few seconds later the truth dawned on me as a flutter of partridges hurtled into the road, their wings whirring. This was a partridge hunt (*ojeo* in hunting argot), in which the birds are driven from the undergrowth into open ground where they can more easily be shot.

The drive for quality

The industry of hunting turns around two poles: the hunt itself, and the meat resulting from it. The activity, and the product. One side of the equation—the business of hunting, the money to be made from the sale of puestos, and so on—looks to be in good economic health. At the edible end of the story, the picture is not quite so rosy. The Spanish game meat industry currently has a series of pressing concerns. One is the overwhelming competition from New Zealand, the world's number one game producer, where deer are reared



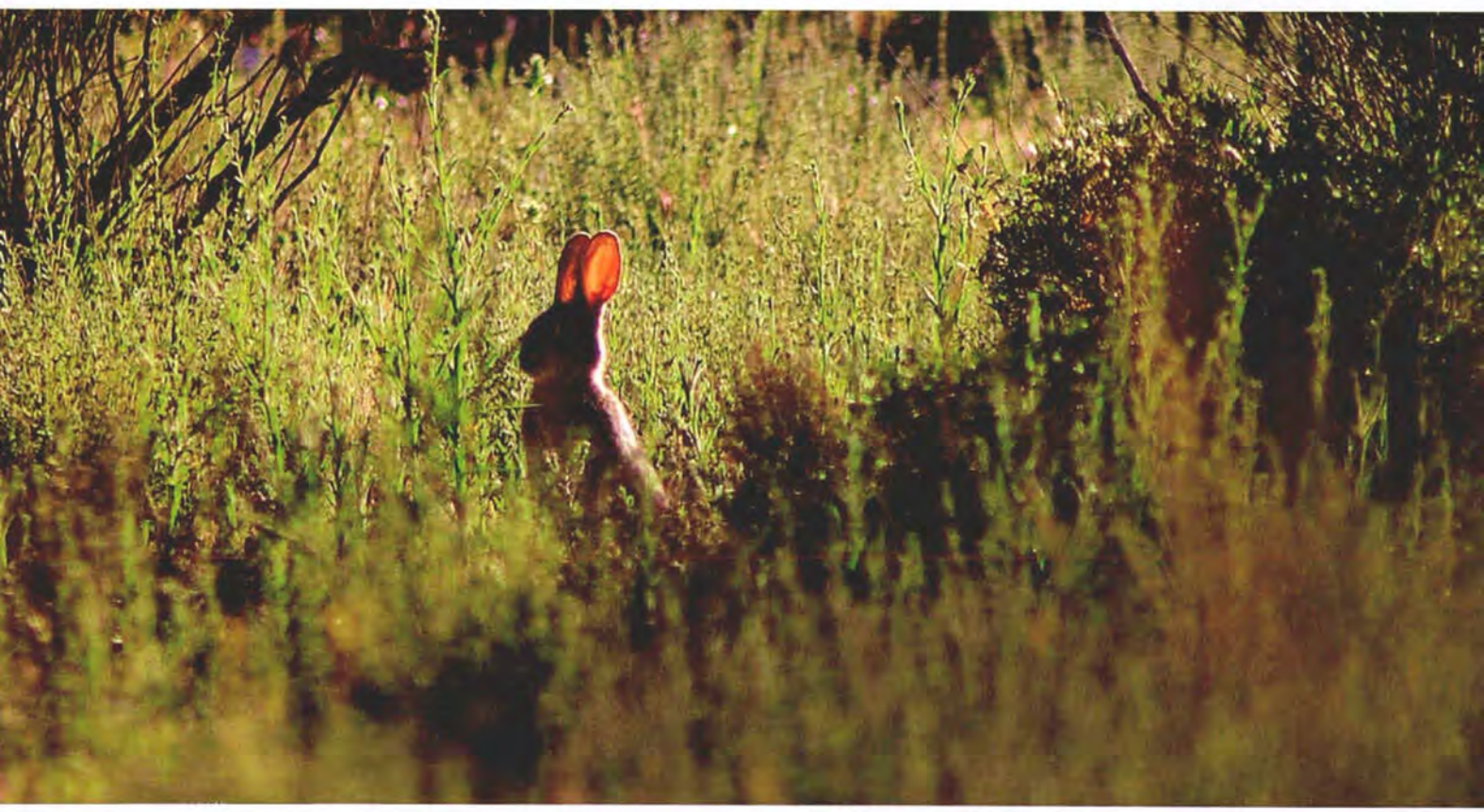
intensively on an enormous scale on a year-round basis (Spanish game depends on the season, from October to February), producing a white meat with none of the flavor and color of Spanish venison. According to Tomás Fernández of Chacinerías Extremeñas, one of Extremadura's three warehouses specializing in game, New Zealand accounts for up to 70% of world production, Spain a mere 10%.
Another disadvantage is the low demand from the domestic market, effectively requiring Spanish producers to sell elsewhere in Europe, notably Germany and France. But here there is another problem: the Germans and French are not only notoriously picky in terms of quality; they can afford to be aggressive on price. Talking of price, Spanish game is currently one of the cheapest meats on the market. Absurdly cheap, you might say. As of December 17th 2009 at the Lonja de Caza in Ciudad Real, the country's only game meat clearing house, the price of venison was fixed at 1.50 euros per kg (2.2 lb), that of wild boar at 0.7 euros per kg. (Amazingly this represents an increase on the previous year, when venison was at 0.75 euros per kg and boar at a derisory 0.30 euros per kg.)
One course of action seems obvious: to raise the quality bar as high as possible. Luis Fernando Villanueva is clear about what needs to be done. The association of which Villanueva is president, APROCA, brings together no less than 425 owners of hunt-based fincas in the region of Castile-la Mancha, representing a surface area of 635,000 ha (1.5 million acres). (APROCA at the national level accounts for no less than 2.5 million ha / 6.1 million acres.) Villanueva and his association have been working to create a quality seal for game meat, offering a rigorous quality-control system including traceability from the finca to point of sale. Based on a three-year ongoing research project with the University of Ciudad Real, the scheme currently applies only to venison but will eventually widen to include other game meats: first wild boar, then partridge, rabbit and so on.
When I visit APROCA at their office in Ciudad Real, Villanueva proves a coherent and vigorous advocate of the benefits that hunting brings, not only in strictly economic terms but in a wider social sense. He points to the income that the hunt generates both directly and indirectly. Furthermore, he suggests, hunting and conservation are mutually co-dependent. The majority of the protected landscapes in the south of Spain exist within areas of private hunting land. Investment in and maintenance of this land therefore contributes to the health of the wider ecosystem. Hunt tourism, bringing in foreign hunters in search of an experience that is not available at home, constitutes a source of income for rural communities with few other forms of economic support.

The *Calidaz* scheme (the first quality seal for game meat in Spain) imposes strict control on what is by its very nature an unpredictable product. The principal characteristic of game meat is its variability: the quality of the meat depends on a large range of factors, from the age of the animal to its natural diet, the ambient temperature and conditions of the hunt. APROCA's quality seal is more remarkable for what it prohibits than what it allows: meat with any sign of damage from gunshot or dog bites (a perennial problem for game dealers), or from animals hunted during the month of October (when the temperature is often high enough to bring about premature deterioration in the meat), is automatically excluded. No more than five hours may pass from the death of the animal until its collection by the warehouse. Of the 17 warehouses in Castile-La Mancha, only 8 have been selected to take part in the scheme. All meat placed on sale is preselected for quality (only 10-15% of all animals shot eventually reaching the market) and traceable at every stage by means of a computerized barcode system.
The scheme is supervised both by APROCA's internal audit and by the national certification body Bureau Veritas. There remains one other major issue to be tackled: the lack of interest in game meat evinced by Spanish consumers. This year sees the start of a major campaign in national newspapers and magazines. Products will go on sale

concurrently in high-end supermarkets and delicatessens. APROCA calculates that if the Spanish consumer can be persuaded to eat an average of 1 kg (2.2 lb) of game per year, the campaign will have been successful. No doubt there are advantages to working "from a low base".

Game plan

If Spanish game meat is to become more widely appreciated, believes Villanueva, the role of the restaurant will be crucial. If Spain's important chefs can be persuaded to feature game meat on their menus, it will offer a unique chance for consumers to become acquainted with the product. In fact, this is already happening. For example, Toño Pérez and Jose Antonio Polo at the restaurant Atrio (two Michelin stars, *Spain Gourmetour* No. 68) in Cáceres (*Spain Gourmetour* No. 70) commonly use meats from Extremadura in such dishes as roast venison with grapes or roe deer loin with chestnuts, multigrain bread and red fruits. Manolo de la Osa is loyal to the red partridge of La Mancha. Juan Mari Arzak uses roe deer, Hilario Arbelaitz at Zuberoa and Pedro Subijana at Akelarre (*Spain Gourmetour* No. 63) are partial to pigeon, and the Moráns at Casa Gerardo in Asturias (in northern Spain) make a specialty of their rice with hare and woodcock. Perhaps the greatest flag-waver for game meat among top Spanish chefs is



Abraham García of Viridiana in Madrid, where you might find, depending on the time of year, such delicacies as casserole of turtledove with lentils, loin of venison with a mustard sauce, wild boar sirloin stuffed with Torta del Casar cheese, whole song thrushes crisp-fried and served on *gazpacho andaluz* (cold vegetable soup), or civet of hare with chocolate.

A morning walk around Toledo's historic old town was just what was needed to set me up for lunch in another fine restaurant that is doing all it can to showcase the excellence of local game. The dining room at Casa Adolfo, flagship of a well-known restaurant group that includes La Perdiz, Cigarral Santa Maria and the designer Adolfo Colección, is housed on the first floor of a 14th-century Jewish mansion with a magnificent painted *artesonado* (coffered) ceiling.

For as long as anyone can remember, one of the pillars of the menu at Casa Adolfo has been locally-shot game. Even in a city with a fondness for such things, the Adolfo group gets through an awful lot of game: 8,000 partridges a year, to be precise, and 500 deer, 20 roe deer, and 1,000 turtledoves. My tasting menu today was a series of variations on the theme, what with risotto of song thrush, partridge two ways (the leg stewed, and the breast grilled), and a sirloin of deer as tender and flavorsome as the best sirloin of Iberico pork.

After lunch I sat with Adolfo Muñoz over a glass of muscatel, discussing the problem of low domestic demand for Spanish game.

It's a problem of unfamiliarity, Adolfo believes. Until people try it, they worry. "Won't it be a little strong?" they say. Presented with a stewed partridge or a juicy loin of venison, such worries soon disappear. They might be tempted to try it again. They might even start looking for partridge or venison in their local supermarket, and if it carries the Calidaz seal, so much the better. Word spreads that these meats are not only natural, healthy and virtually fat-free, but have a rich and haunting aroma. And another once-undervalued Spanish product finally begins to be valued at its true worth. The secret, as ever, is knowing how to play the game.

***Paul Richardson** lives on a farm in northern Extremadura. A freelance travel and food writer, he is the author of* A Late Dinner: Discovering the Food of Spain *(Bloomsbury, UK and Scribner, USA).*

ASSOCIATION

APROCA
Castilla-La Mancha

(Asociación de Propietarios Rurales para la Gestión Cinegética y Conservación del Medio Ambiente)

c/ Paz 10
Ciudad Real
Tel.: (+34) 926 232 029

www.aprocaclm.org

RESTAURANTS

Restaurante Adolfo

c/ de la Granada 8,
c/ Hombre de Palo 7
Toledo
Tel.: (+34) 925 252 472/
(+34) 925 227 321

www.grupoadolfo.com

Casa Apelio

c/ Real Arriba 1
Los Yébenes (Toledo)
Tel.: (+34) 925 320 419

www.hostalcasaapelio.com

Restaurante Viridiana

c/ Juan de Mena 14
Madrid
Tel.: (+34) 915 311 039

www.restauranteviridiana.com

Jesús Gutiérrez "Faustino"

c/ Real Abajo, 61 and 63
Los Yébenes (Toledo)
Tel.: (+34) 696 706 463
Fax: (+34) 925 320 264

www.jgutierrezcarnecaza.com

Restaurante
Casa Parrilla

Avda. de Toledo 3
Ventas con Peña
Aguilera (Toledo)
Tel.: (+34) 925 418 207

www.casaparrilla.es

Restaurante **Torre de Sande** César Ráez

Introduction
María Moneo/©ICEX

Translation
Jenny McDonald/©ICEX

Photos, introduction
Tomás Zarza/©ICEX

Photos, recipes
Toya Legido/©ICEX

Restaurante Torre de Sande
Calle de los Condes, 3
10003 Cáceres
Tel.: (+34) 927 211 147
www.torredesande.com

RECIPES

Based on typical recipes from Extremadura (a region in the southwest of Spain), the cuisine produced by **César Ráez** that has placed his restaurant amongst the top establishments in Cáceres is an exquisite blend of the local produce with his own personal touches. His menus regularly feature retinto beef, mushrooms, Iberico pork and, of course, game, one of his specialties alongside rice dishes. In 2009, Ráez set up a Cooking Workshop, allowing lovers of gastronomy to learn the basic skills, find out about culinary research or pick up the finer points of Extremaduran cuisine. And, if unable to attend his classes, they can always dip into his book *Cocina de Caza* (Cooking Game), which in 2006 won him the Gourmand World Cookbook Award for the best book on local Spanish cooking (*Spain Gourmetour* No. 70). In it, he gives suggestions for using the products of the countryside and hunting trophies with creativity and imagination. Torre de Sande is known not only for its excellent cuisine but also for its landmark location in one of the historic towers of Cáceres. The restaurant's customers include Spanish writer Arturo Pérez-Reverte (1951) who mentions it in his novel *La Reina del Sur* (Alfaguara, 2002), when the book's main character visits this town. To give recommendations on wines to accompany the dishes featured here, César Ráez asked for the advice of local oenologist Antonio Garzón.

Venison

sirloin with a pineapple and coconut infusion

(Solomillo de venado con infusión de piña y coco)

Venison is one of the most important large game trophies in Extremadura. The sirloin is generally considered the prime cut because it offers all the best characteristics of venison: it is very tender, bright red and reveals all the flavor of the open air.

SERVES 4

For the sirloin: 400 g / 14 oz venison sirloin; 100 ml / 1/2 cup red wine; 100 ml / 1/2 cup extra virgin olive oil; salt; pepper.

For the jelly: 300 g / 10 1/2 oz pineapple; 100 ml / 1/2 cup coconut milk; 100 g / 3 1/2 oz sugar; 2 tbsp powdered gelatin; 100 g / 3 1/2 oz grated coconut.

Venison sirloin

Brush the trimmed sirloin with olive oil and wrap in plastic wrap, forming a cylinder shape. Freeze. Remove the wrapping and sauté, without defrosting, in oil with salt and pepper. Remove, cut off the tips and set aside. Add the wine to the pan juices and reduce well.

Jelly infusion

Liquidize the pineapple and add the coconut milk and sugar to make an infusion. Add the gelatin. Mix, transfer to a round mold and leave to set for half an hour. Turn out and cover both top and bottom of the jelly with grated coconut.

To serve

Place the sirloin at the center of the plate and the pineapple jelly to one side. Add a little of the reduced wine and meat juices and finish with a thyme flower and pineapple crisp.

Preparation time

30 minutes for the sirloin; 40 minutes for the jelly.

Cooking time

10 minutes

Recommended wine

Monastrell Crianza 2007 (DO Jumilla), by Bodegas Juan Gil. Long aging brings out the full flavors of this complex, well-balanced Jumilla wine. Its long aftertaste is reminiscent of the rough terrain it comes from, tying in well with the venison.

Ballotine of hare leg with grilled melon
(Ballotina de pierna de liebre con melón a la parrilla)

The constant activity of the hare enables it to develop strong leg muscles, making the thighs the most aromatic and flavorsome part. But a good marinade is needed and as much blood as possible should be collected so that the dish can be properly finished.

SERVES 4

For the hare leg ballotine: 2 hare thighs; 50 g / 2 oz fresh foie gras; 200 g / 7 oz melon; 2 egg yolks; 1 tbsp white breadcrumbs; 100 ml / 1/2 cup extra virgin olive oil; 200 ml / 3/4 cups of port; salt; pepper.

For the grilled melon: 200 g / 7 oz melon; 50 g / 2 oz sugar.

Others: 100 ml / 1/2 cup hare's blood.

Hare leg ballotine

Bone the thighs, cut into four portions and flatten to make as thin as possible. Fill with any meat trimmings, the foie gras, 200 g / 7 oz of chopped melon, egg yolks and breadcrumbs. Using plastic wrap, form each thigh into a ball shape. Place in a vacuum pack with the port and a little oil. Bake for 4 hours at 80°C / 176°F. When cooked, remove from the bag, drain and brown in the oven for 15 minutes with oil. Meanwhile, reduce the cooking juices from the vacuum pack.

Grilled melon

Cut the melon into small dice. Dip in sugar and grill.

To serve

Serve the hare leg ballotine at the center of the dish and add the port reduction and the blood. To one side, serve the grilled melon and decorate the dish with aromatic herbs and flower petals.

Preparation time

25 minutes

Cooking time

Approximately 4 hours

Recommended wine

Cuatro Pasos 2007 (DO Bierzo), by Bodegas Martín Códax. This wine is aged in the barrel for just two months. It has an intense aroma of red berries and wood and the flavor is mild and pleasant, making it an excellent partner for any type of game.

Partridge in the classic Alcántara style

(Perdiz al modo de Alcántara clásica)

This may well be one of the oldest of monastic recipes. It was found in the late 17th-century in the San Benito de Alcántara Convent in Cáceres. The updated version includes three top-ranking culinary products: black truffle, foie gras and port. The result is a very aromatic dish with a hint of sweetness that comes from the long cooking, similar to what happens with chocolate.

SERVES 4

4 partridges; 20 g / 1 oz truffle; 200 g / 7 oz foie gras; 1 l / 4 1/4 cup port; 50 g / 2 oz duck lard; salt; pepper.

Stuff the partridges with the foie gras and truffle and marinate in the port for 12 hours. Drain, then brown in the duck lard over a high flame. Transfer to an oven dish, pour over a little port, cover and cook in the oven for three hours at 175°C / 347°F. When cooked, remove the partridges from the cooking dish and reduce the sauce.

To serve

Serve the whole partridge at the center of the plate, opening it up a little to reveal the filling. Also separate the breast from the leg. Season with salt and pepper and add a little of the reduced cooking juices. Decorate with a petunia flower bud and a cardoon.

Preparation time

12 hours to marinate the partridge.

Cooking time

Approximately 3 hours

Recommended wine

Sotorrondero 2007 (DO Méntrida), by Bodegas Jiménez-Landi. This is a surprising, young red wine made from Syrah and Garnacha grapes and aged for 10 months in oak barrels. Bright maroon in color and with plenty of body, it is an aromatic wine that is smooth on the palate. The tannins in the long aftertaste complement this exquisite, timeless dish.

Gazpacho water soup with marinated thrush

(Sopa de agua de gazpacho con zorzal marinado)

The thrush is one of the liveliest and smallest of game birds. Its diet is varied, but thrushes in Extremadura especially love to feed on olives, which makes their meat tasty and firm.

SERVES 4

For the marinated thrush: 4 thrushes; 4 very ripe tomatoes; 25 ml / 2 tbsp olive oil; 25 ml / 2 tbsp sherry vinegar; salt; pepper.

For the gazpacho water soup: 250 ml / 1 1/8 cups water; 25 g / 2 tbsp tapioca; 2 very ripe tomatoes; 1/2 green pepper; 1/2 onion; 1 clove garlic; 25 ml / 2 tbsp olive oil; 25 ml / 2 tbsp sherry vinegar.

Marinated thrush

Cook the thrushes with the other ingredients over a high flame for 30 minutes. Remove the thrushes, and pour the liquid through a chinois.

Gazpacho water soup

Cook 25 g / 2 tbsp tapioca with 250 ml / 1 1/8 cups of water for 20 minutes. Add the tomatoes, green pepper, onion, garlic, olive oil and sherry vinegar and leave to stand for 12 hours. Strain through a very fine strainer.

To serve

Pour some of the thickened soup together with diced tomatoes, onions and peppers over the base of a plate. Place the thrush on top and add a little of the cooking liquid. Decorate with aromatic herbs and some wild berries.

Preparation time

12 hours

Cooking time

30 minutes

Recommended wine

Vizcarra 2007. A red crianza (DO Ribera del Duero), by Bodegas Vizcarra Ramos, aged for six months in the barrel. This is a clear, bright red wine with floral aromas and red berry fruity flavors. It is very pleasant in the mouth.

Extremadura escabeche of turtledove with cod and low-temperature egg

(Escabechera extremeña de tórtola y bacalao con huevo a baja temperatura)

This is a dish that used to be served at special gatherings of family and friends, so, for the locals, it is reminiscent of good times and good company. The unusual combination of ingredients is today cooked in a different way, but the flavors blend well on the palate. This is traditional cooking based on the best of local produce.

SERVES 4

4 turtledoves; 1 onion; 1 bay leaf; 1 red pepper; 1 green pepper; rind of 1 lemon; 100 ml / 1/2 cup olive oil; 100 ml / 1/2 cup white wine; 100 ml / 1/2 cup white wine vinegar; 2 cloves garlic; 300 g / 10 1/2 oz flaked salt cod; 4 eggs; salt.

Cook the turtledoves with the onion, bay leaf, red pepper, green pepper, lemon rind, oil, white wine, vinegar, garlic and salt for two hours. When cooked, remove the turtledove and vegetables and reduce the cooking liquid. Add the flaked cod to the reduced liquid and confit over very low heat for five minutes. Meanwhile, cook the eggs for thirty minutes but without letting the water boil.

To serve

Arrange all the vegetables at the center of the plate, add the cod and then top with the turtledove and the low-temperature cooked egg cut in half. Finally, drizzle the dish with the reduction and decorate with a bay leaf, thyme and lemon rind.

Preparation time

2 hours to cook the turtledoves; 30 minutes to cook the low-temperature eggs; 20 minutes to complete the dish.

Recommended wine

San Román 2005 (DO Toro), by Bodegas y Viñedos Maurodos. Twenty-two months in the barrel makes this a powerful, aromatic wine with a rounded acidity. It is fresh and long in the mouth with complex, lingering aromas.

Equipo NAVAZOS Treasure **Hunters**

Wines from Jerez were already top international products before anyone thought seriously about exporting Spanish red wines, but the durable success of the *tintos* appears to have overshadowed the Jerez name somewhat. A small group of connoisseurs and enthusiasts is now making waves around the world with limited editions from selected sherry casks. Equipo Navazos has been rummaging through the cellars of several bodegas and come up with some fantastic Finos, Amontillados, Palo Cortados and Pedro Ximénez, and then bottled them under their own name. The bodegas are participating because the joint effort serves to enhance the reputation of the region as a whole. Merten Worthmann met with the founders of Equipo Navazos, Jesús Barquín and Eduardo Ojeda, in Jerez.

TEXT
MERTEN WORTHMANN/©ICEX

TRANSLATION
SYNONYME.NET/©ICEX

PHOTOS
EQUIPO NAVAZOS

Jesús Barquín and Eduardo Ojeda are exceptionally modest about their Equipo Navazos project. "The volumes we market are negligible," notes Ojeda, "we are talking about miniscule quantities." Barquín adds, "We are an insignificant drop in the bucket compared to what the bodegas sell, and without the bodegas, we would be nothing." It is only once they have thoroughly talked down their efforts that Barquín throws in, "We want to be a drop. We could only ever be just a drop; nevertheless, for us the project is a very important and serious affair." Since 2006, Equipo Navazos has marketed fortified wines from the DOs Jerez and Montilla-Moriles in Andalusia (southern Spain) and attracted ever more attention from connoisseurs around the world. Currently, there are four to five editions each year, but in very limited quantities. The largest to date was 4,400 bottles, the smallest only 200 bottles, each containing 37.5 cL. The 20 editions have included Finos and Amontillados, Manzanillas and Olorosos, Palos Cortados, Creams and Pedro Ximénez wines, i.e. virtually the entire range of sherries. Each edition is called "La Bota de...", meaning "Cask from...", a reference to the 600-l casks made of North American oak commonly used in the region. The label on each bottle indicates the type and precise origin of each sherry, because Equipo Navazos itself produces nothing. They "find" their treasures in the cellars of well-known

bodegas. The team purchases individual casks, or even exactly defined quantities thereof, from the various bodegas and then markets the sherry under its own name, again with the precise indication of the origin. The company is based less on a business plan than on a passion for sherry. In December 2005, Barquín, Ojeda and Álvaro Girón (the third member of the inner circle) visited the antique Bodega Sánchez Ayala in Sanlúcar de Barrameda. Sanlúcar, Jerez de la Frontera and El Puerto de Santa María are the three towns in which sherry may be aged. As experienced and well-known visitors, the three men could taste the wine from different production years directly from the casks. The wines were drawn with a *venencia*, a sort of large, metallic test tube with a long, curved stem. During the tasting, the three men stumbled across a few casks of old Amontillado that were clearly not intended for any product lines marketed by the bodega, and thus had aged in peace for years. "Such wines were simply not available on the market," said Jesús Barquín, "and we were not content with just a few sips." Thus was born the idea of purchasing an entire cask from the bodega. Barquín, Ojeda and Girón called around and found enough interested people among friends and professional acquaintances to cover the investment, and finally convinced Sánchez Ayala to sell the cask for a private edition. In the beginning, the point was solely to share a very personal luxury among connoisseurs. The 600 bottles of "La Bota de Amontillado No. 1" were split between some 40 enthusiasts; not a single one was sold commercially. The second edition, comprising 800 bottles of a particularly well-aged Fino from Bodegas Valdespino in Jerez, was also a purely private affair.

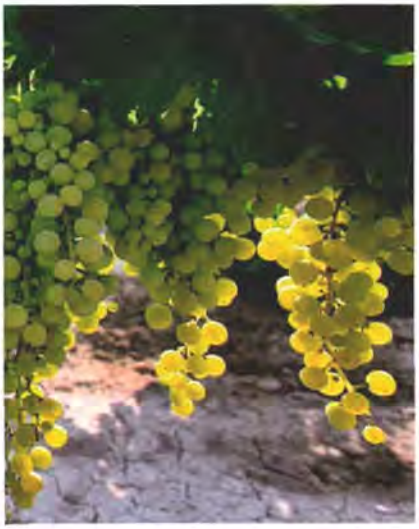
Three hunters, three brothers

It was only for the third Bota, a Pedro Ximénez that had aged for decades and become increasingly concentrated, from Bodegas Pérez Barquero in Montilla, that the professional wine merchants in the large Navazos circle of friends asked if they could sell a few of the bottles. Ojeda and Barquín transmitted the request, and Pérez Barquero saw no objection as long as

the label clearly indicated where the Pedro Ximénez came from. At any rate, it would not have made much sense for the bodega to market a special batch of just a few hundred bottles, out of 800 in total. The hunters Barquín and Ojeda were also open to the idea of a few, trusted merchants selling part of the edition. But they wanted to avoid any personal implication in the commercial aspects. And that is the way things run, even today. Barquín, Ojeda and occasionally Girón select the wines, the members of the circle each order as they see fit and the professional partners most often receive a larger share, particularly for the most "popular" editions of Fino and Manzanilla.

Over 60% of the marketed wines are exported from Spain. Coalla Gourmet from Gijón (in Asturias) is in charge of organizing export activities. There are now specialized suppliers in the US, the UK, Singapore and Sweden offering Navazos editions. All are sherry enthusiasts and sell their few bottles more in the spirit of their passion than as a business venture. Talks are currently under way with potential partners in Italy, Denmark and Canada, because international demand is steadily growing. The only question is how many suppliers can be served by such a small quantity.

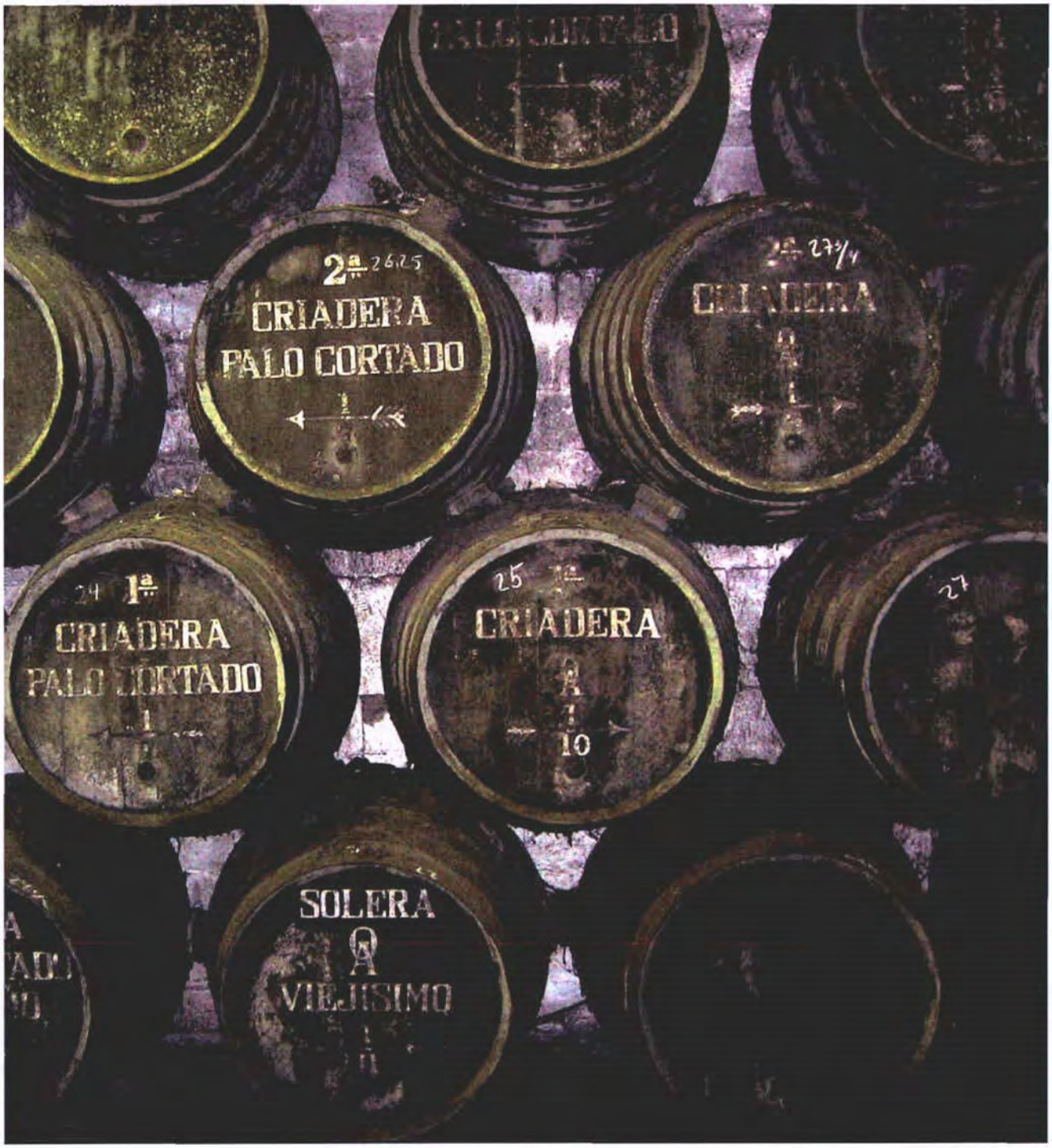
At this point, we should perhaps reiterate that the three main initiators of Equipo Navazos earn nothing for their work with the team. At most, they gain recognition in Spanish and international wine circles. In "real life", they continue with their normal jobs. Girón is a science historian in



Barcelona, Barquín is a professor of penal law in Granada and Ojeda is employed as an oenologist in Jerez. Above and beyond his academic achievements, Barquín is obviously acknowledged as an international expert on sherry; he writes regularly for the British magazine *The World of Fine Wine* and has contributed to a number of books by Hugh Johnson, including *1001 Wines You Must Taste Before You Die*. Barquín says: "I love great wines from all over the world, but for me, Jerez is the best. And the tradition of wine growing in this region goes back over 2,000 years, which in itself is intellectually stimulating." Girón encountered Barquín via wine discussion groups on the internet, and Ojeda met him at a wine fair. The oenologist was overwhelmed with so many highly-detailed questions from Barquín during a presentation that he offered to meet with him afterwards. This was the beginning of a wonderful friendship. Even today, the three almost always agree on everything about sherry. "We are soul brothers," says Ojeda and Barquín adds, "When in doubt, we each point out the little things to the others, the details that they may not have picked up on."

Sherry, the unknown wine with a great reputation

Their sincere passion has opened not only the doors of the bodegas, but also the casks. "Jesús Barquín and Eduardo Ojeda are the two people in the world who best understand the vinos *generosos* from Andalusia," says Rafael Delgado, export manager for Bodegas Pérez Barquero, during a tour of the different cellars at the bodega. Equipo Navazos tasted the wine in many of the dark, old casks, covered with the chalked markings of the cellar master's complex management system, before they brought out the two Pedro Ximénez editions to date. "The editions from Equipo Navazos are outstanding proof of the exceptional quality of local wines," notes Delgado. "They put our region back in the spotlight, and when our casks are among those selected, the international reputation of the bodega is enhanced." Andrés Soto Cebrian, director of Bodegas Rey Fernando de Castilla in Jerez, is of the same opinion. "Jesús Barquín is not paid by the sherry industry. He is honest and very independent in his judgment. It is precisely for that reason that everyone


2ª 26/25
CRIADERA
PALO CORTADO
1ª
CRIADERA
PALO CORTADO
1ª
CRIADERA
10
SOLERA
VIEJISIMO

respects him." Edition 17, "La Bota de Palo Cortado" came from the cellars of Fernando de Castilla, located in the heart of the traditional sherry region of Jerez, and was awarded 99 points out of 100 by *Guía Peñin*, the most important wine guide in Spain.
"Equipo Navazos is fighting to uphold the prestige of our DO," says Soto, "and their work represents a very special quality label that draws the attention of the market to hidden treasures. The bonds between me, other producers, Barquín and Ojeda are based not only on friendship, but also on the awareness that we are all on the same mission."
For the two leaders of Equipo Navazos, teamwork in fact means much more than a lot of fun and exciting discoveries in the cellars. Each bottle must reveal the full potential of the wines from Jerez and Montilla because Barquín and Ojeda have often observed that, although the name sherry is known and respected around the world, very few people are capable of appreciating what the bodegas currently have to offer. Barquín explains, "I'm occasionally at informal meetings of real wine connoisseurs where everyone brings a few special bottles along. And our sherries are regularly the big surprise. Some of the people there simply cannot believe it. Later, they write me e-mails saying I'm truly ashamed to say how little I knew..."
Red and white wines from Spain are regularly in the news, year after year. In comparison, the wonderful sherry tradition appears to have taken a back seat, even though the Solera technique with the characteristic yeasts is unique worldwide. In a nutshell, Palomino-Fino grapes are grown in the whitish, very chalky Albariza soil to produce an 11 to 12% white wine must. After fermenting, it is fortified to 15% for Fino, Manzanilla and Amontillado, and up to 17.5% for Oloroso. The new wines are then aged in casks that are only five sixths filled. In a 15% wine, that results in the formation of a special yeast layer, the *flor*, that blocks the wine off from oxygen and at the same time produces the typical sherry taste. In an Amontillado, this "biological" ageing is generally followed by a long period of "oxidized" ageing. In an Oloroso, however, no flor is used for ageing. During the production process, the wines travel through a number of casks. Only a third of the sherry may be drawn from a "mature" cask. The removed third is replaced with sherry from a cask one year younger, which itself receives sherry from a cask still one year younger, etc. Three steps, i.e. three years minimum, are mandatory. But there are also 8-year Finos, over 20-year Amontillados and over 30-year Palo Cortados, the very rare and highly controversial mixtures of Amontillado and Oloroso with their specific nuances. It follows that the year indicated on a bottle is not the year the grapes were harvested, but is generally the average age of the wines in the cask.

A white wine from the 1700s

The treasure hunters from Equipo Navazos are of course particularly interested in the oldest botas, in casks hidden away in corners, in wines that are wildly complex or excitingly unusual. However, they also defend the day-in day-out work of the major brands and their continuously high quality. Barquín observes that "A Fino, such as the well-known Tio Pepe, is a truly exceptional and reasonably-priced wine for its market segment." That is why the very special editions from Equipo Navazos in fact represent the entire sherry sector, the great wealth of the DOs Jerez and Montilla-Moriles. Their exclusiveness is inclusive in that they are attempting, in a new manner, to raise awareness of a cultural heritage built up over centuries. Ojeda personally represents that inclusiveness because, as the production manager for Bodegas José Estévez, he works with Amontillados and Pedro Ximénez sherries in the VORS (Very Old Rare Sherry) class that are stored in the cellars of the Valdespino subsidiary, as well as with popular brands such as La Guita, a Manzanilla, or Inocente, the in-house competition for Tio Pepe. Valdespino and La Guita have each provided botas for Navazos editions, with a minimum of red tape, one would assume!
The team has other partnerships in their sights. "The more the merrier," say both Barquín and Ojeda, though the number of editions each year remain fairly stable. They want diversity. "A diverse and new offering

is important in wine markets today," notes Barquín. "Wine is not like bread or yogurt, which should always taste the same. Someone who likes wine wants to compare regions, terroirs, years and bodegas, and they want to taste the difference. Otherwise, it is boring." They are even willing to encourage disputes. Ojeda says, "In Jerez, there is the eternal Fino debate between the devotees of Tio Pepe, La Ina and Inocente. It is like soccer: and we want more of it, that is why we strive for a diverse offering." The editions from Equipo Navazos show what is possible, including estate wines, special editions of surprising and unique Solera wines, and bottling with minimal filtering to ensure that the impression of drinking from a bota is preserved as much as possible in the bottle. And on the side, Barquín and Ojeda have launched a very unusual project. With Dirk Niepoort, a Navazos member from Portugal and an internationally-recognized Port producer, they just finished preparing in Jerez 4,500 bottles of a non-fortified white wine using Palomino-Fino grapes. It is a remarkable experiment and a tribute to the history of the region because in the 1700s, it was still highly common not to fortify the wines intended for local consumption. By the way, anyone trying to find a "Bota" from Equipo Navazos in Jerez will come up empty handed. The editions are not available in the traditional sherry region and the two leaders of the Navazos team find that perfectly normal. "We work with the bodegas, not against them," observes Barquín. "It is precisely here in the region that we want to avoid being seen as a competitor." Ojeda adds, "And besides, what could we add to the ancestral wealth of wines here in Jerez? The whole point is to blaze new trails out in the rest of the world."

Merten Worthmann lives in Barcelona. He is a member of the German Weltreporter network and writes for various newspapers and magazines on culture, travel and fine dining. His book Gebrauchsanweisung für Barcelona (Barcelona: Instructions Manual) *was recently published by Piper Verlag.*

Website

- **www.equiponavazos.com**
  Tasting notes from each edition of La Bota and current contact information for distributors abroad. (Catalan, English, Spanish)

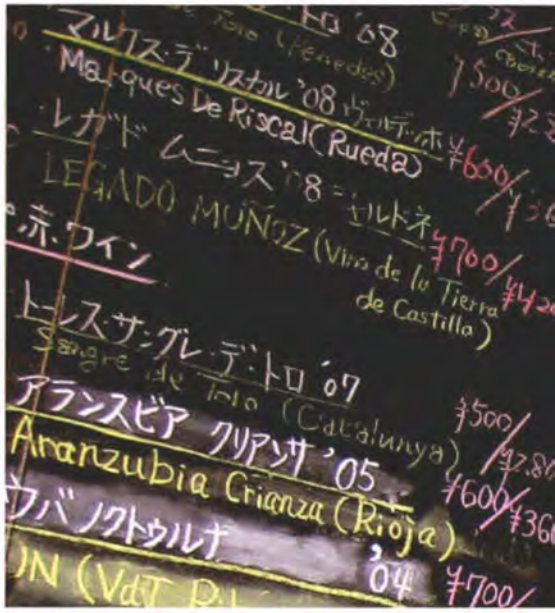
Have a Spanish **Break!**

Yoshiko Akehi from

Text and Photos
Yoshiko Akehi/©ICEX

Translation
Jenny McDonald/©ICEX

TOKYO



"Hola, ¿qué tal?"... That's how my visit starts, just as if I were entering a bar in Spain, but the difference is the language I hear around me: Japanese. I'm in the Tio Danjo bar in the Ebisu district of Tokyo, one of the many varied bars and restaurants in the area surrounding the station. But if it's Spain you're looking for, you've come to the right place.

As I approach, I see a lively group chatting, glass in hand; on the table, placed atop an old barrel, is a wine bottle with a selection of tapas. Once inside, the atmosphere is just what you would expect in a bar in Spain. Hanging from the walls are pork sausages and hams, and along the counter next to the beer taps are the typical ham slicing racks, a range of wines and an appetizing display of tapas. A large blackboard lists the drinks available: cava, manzanilla, two sherries, three white wines and three reds, cider and sangria. The wine selection changes frequently, but today the suggestions are DO Cataluña, DOCa Rioja, DO Rueda, VdT Castilla and VdT Ribera del Gállego.

From a brick arch that crosses the room hangs a second blackboard, this time for the tapas. I'm tempted by the Catalan-style spinach, the dressed cod roe, lamb chop, liver pâté... Sometimes the recommendations include blood sausages (my favorite), but today I'm not in luck. Regular features include classics such as Spanish omelet and Manchego cheese. The tapas served are traditional and made from select products. In an attempt to offer the usual Spanish vegetables, the owner orders them direct from growers outside Tokyo, but his menu obviously adapts to the season and availability. The creator of this corner of Spain in Tokyo, Mr. Danjo, likes to welcome his customers personally. His warm personality combines with top-class culinary skills. His career began in a French restaurant in one of Tokyo's top hotels; then he became curious about Spanish cuisine, and set out for Spain to learn the craft in situ. Fifteen years ago he set up his own restaurant, Tio Danjo, on the second floor of this building; ten years later he opened the more informal tapas bar beneath it. It soon drew in a wide variety of customers: local office workers, girls studying flamenco, teachers with their students, wine lovers. This is their "locale", and everyone enjoys themselves in their own way. And, as they leave, they call out "*¡Hasta luego!*"

Tio Danjo

2F, Hagiwara Bld.3, 1-12-5, Ebisu, Shibuya-ku, Tokyo, 150-0013, Japan
Tel.: (+81) 354 200 747

Yoshiko Akehi is an independent journalist specializing in Spanish food and wine. Her work has been included in many publications in Japan over the last 20 years, and she is the author of the first book in Japan on fortified wines, Sherry, Port and Madeira. *She coordinates promotion in Japan of the DO Jerez y Manzanilla and the DO Vinos de Madrid Regulatory Councils. During the FENAVIN trade fair in 2007, she received the award for "A life dedicated to wine". Having lived in Madrid for many years, she now travels frequently to Spain, visiting wineries all over the country.*

LASTING IMPRESSIONS

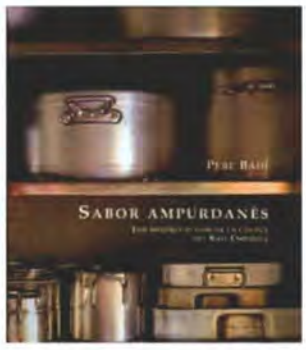
Text
Samara
Kamenecka/©ICEX

CR20. Carme Ruscalleda. Los 20 años de Sant Pau

(CR20. Carme Ruscalleda. 20 Years of Sant Pau) by Carme Ruscalleda. Spanish. This book pays homage to Carme Ruscalleda's spectacular career as a world-class chef during the last two decades. Her first restaurant, Sant Pau, is located in Catalonia, and in 2004 Ruscalleda opened another one in Tokyo. This book is divided into two sections. The first is a selection of 20 recipes, one for each year her business has been open. They include suggestions such as cod, almond and mushroom soup; prawns with soupy rice; and a very delicious dessert she calls "E-mail Japan" (definitely worth checking out). The second part of the book features 20 Spanish and Japanese artists celebrating Ruscalleda. *(Reserva Mont-Ferrant, S.A., www.montferrant.com, montferrant@montferrant.com)*

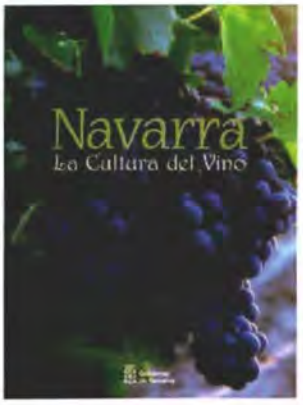
Las primeras palabras de la cocina. Pequeño glosario gastronómico

(Basic culinary vocabulary. Short gastronomic glossary) by Unai Ugalde, Dani Lasa, Andoni Luis Aduriz. Spanish. Crystalize. Confit. Pasturize. Emulsify. Infuse. Marinate. Do you really *know* what these words mean? If not, you are in luck, because the chefs behind Mugaritz restaurant (San Sebastian) are stepping out from behind the pots and pans to tend to the chalkboard. Get a top-class lesson from top-class cooks as they break down 40 terms, explain them in detail, and then illustrate with a recipe. Poaching (poached peaches in rum and cinnamon caramel) and oxidizing (fried artichokes with cod brandade) are just two tasty examples. You won't want to skip this class. *(IXO editorial, www.ixoeditorial.com, info@ixoeditorial.com; www.mugaritz.com, arantza@mugaritz.com)*



Sabor Ampurdanés. Los mejores platos de la cocina del Baix Empordà

(The flavor of Ampurdán. Baix Empordà's top cuisine) by Pere Bahí. Spanish. Welcome, dear readers, to Ampurdán (Empordà in the local language)—arguably one of Catalonia's most breathtaking regions. But beyond its intoxicating Mediterranean air and awesome landscapes, it is also known for its delicious food. In this book Pere Bahí (self-taught chef and owner of area restaurant La Xicra) offers an inside look at traditional cuisine. His recipes fall into categories such as rices and pastas; snails, mushrooms, frogs and sauces; cod; and fish and seafood, among others. Try the *cap i pota*, *salsifins*, or the world-famous *catxoflino*. Sorry! You'll have to check out the book to find out what these unique Catalonian dishes entail. *(Ediciones Omega, S.A., www.ediciones-omega.es)*

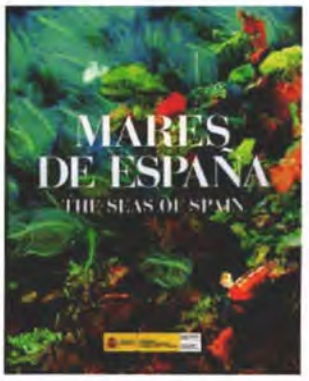


Navarra. La cultura del vino

(Navarre. Wine Culture) by Ion Stegmeier. Spanish. This book weaves together photographs, personal and political stories, anecdotes and history to provide an in-depth look at an important relationship: wine and Navarre. Chapters cover topics such as the history and characteristics of the sector, wine in daily life, its roots in ancient times, wine in literature and art, vine cultivation and convents and monasteries, wine tourism, winery architecture, and the future and industry challenges, among others. Complete with a list of regional wineries and a glossary to boot, this text covers all the bases and will leave you with the urge to head to northern Spain and see and taste for yourself. *(Fondo de Publicaciones del Gobiero de Navarra, fondo.publicaciones@navarra.es, www.cfnavarra.es/publicaciones)*

Comer arte. Una vision fotográfica de la cocina de Ferran Adrià

(Eating Art. A Photographic Vision of Ferran Adrià's Cuisine) by Francesc Guillamet. Spanish. Food or art? That's the question posed and answered in this book, which celebrates the cuisine of a chef who needs no introduction—Ferran Adrià, and the photography of a man with a masterful touch—Francesc Guillamet. This collaboration goes beyond joining a chef and photographer, a dish and a lens. It offers a vision of Adrià's cuisine from a totally unique perspective, neither the cook's nor the diner's: the artist's. Guillamet decontextualizes the dishes and puts a spotlight on the aesthetic. Get up close and personal with coconut-chocolate mosaic and carmelized trout roe like you've never seen them before. *(Somoslibros, www.blogsomoslibros.com)*



Mares de España

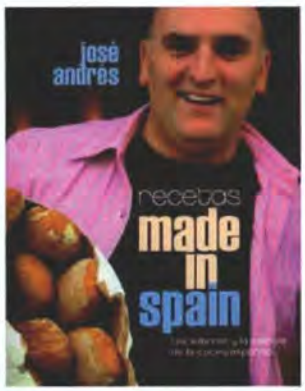
(The Seas of Spain). English, Spanish. The Bay of Biscay, the Cantabrian Sea, the Gulf of Cadiz, the Strait of Gibraltar… bodies of water are an integral part of Spain. With over 9,656 km (6,000 miles) of coastline, the country is intrinsically linked to the sea, from fishing, which dates back forever, to today's culinary world. This 500-page book is a collaboration of more than 50 specialists in oceanography, geology, zoology, botany, and marine science, among others. Ecosystems? They're in there. Estuaries and salt marshes? Whales, dolphins and turtles? Them too. International frameworks to protect the marine environment? You bet they're covered. Pick up this comprehensive overview of Spain's seas, complete with breathtaking photos and images. *(Ministry of Environment and Rural and Marine Affairs, www.marm.es; Grupo Tragsa, www.tragsa.es, comunicacion@tragsa.es)*

Hofmann

Spanish. Mey Hoffman, the world-renowned haute cuisine chef, is an expert three times over: in economics, interior design, and cuisine and pastry-making. These three areas come together in everything she does. In 1982 Hoffman founded a hospitality school in Barcelona, where classes go beyond gastronomy to include subjects like art, oenology, human resources and languages. Hoffman is always looking for ways to revolutionize the school and her cooking; versatility is key. This book is a collection of her recipes: breads, cakes, desserts and petit fours. Mini focaccia, brownies with chocolate cream, chocolate tower with Williams pear parfait and frozen ice cream cones, and strawberry eclair are just a few suggestions. This is truly delicious stuff. Try not to lick the book. *(Escuela de Hosteleria Hoffman, hoffman@hoffman-bcn.com, restaurante@hoffman-bcn.es, www.hoffman-bcn.com)*

Invitación a la felicidad. La alimentación y la comida en las Islas Baleares

(Invitation to Happiness. Balearic Food and Cuisine) by Andreu Manresa. Spanish. In this book, the author pays tribute to the smells and flavors of his experiences in the Balearic Islands. He offers nostalgic stories and food memories and extends readers an invitation to revisit them with him. To eat, he maintains, is to enjoy, remember, and discover, all in an effort to search for happiness. His text is organized into very short chapters on everything from dish aromas to landscapes, including topics such as snails, mushrooms, asparagus, milk, cheese, herbs, mayonnaise, artichokes, fruit, pork and potatoes. His stories offer a unique perspective, as they are peppered with poignant personal memories. *(Hiperdimensional Edicions, SL, hiperdimensonaledicions@gmail.com, www.hiperdimensional.com)*



Recetas made in Spain

(Recipes Made in Spain) by José Andrés. Spanish. In recent years Americans have come to truly appreciate (or dare I say love) Spanish food, and the best ambassador for Spanish gastronomy in the US is José Andrés. His TV program *Made in Spain* has been a huge success there, and this book is a by-product of his show. In it he focuses on the imagination behind Spanish cuisine, traveling the country and selecting recipes, from Galicia to Andalusia. His choices not only reflect local tradition, but the heart and soul of typical Spanish cuisine. More than 100 recipes include russian salad with trout roe, rabbit with rice and saffron, and pork meatballs with squid. Taste Spain's diversity right on the end of your fork. *(Editorial Planeta, S.A., www.planeta.es)*

Un lujo para el paladar. El mundo de pata negra

(Treat Your Palate. The World of Iberico Ham) by Pilar Carrizosa. Spanish. Pigs. Spain's claim to fame. Its greatest export. Its pride and joy. *Pata negra* is like the George Clooney of ham. It's the Warren Buffet among investors, the Lamborghini among cars. This book reports on where these Iberico pigs are raised, what they are fed, and their nutritional properties. Travel Spain's ham geography and understand more about quality, the best places to eat it and wine matching. The book also includes recipes from 10 top chefs, including Roca, Adrià and Subijana. Try the suckling pig confit in Picaul olive oil or the potato, cod and Iberico ham mille-feuille, and enter a ham paradise you never even knew existed. *(El Tercer Nombre, S.A., www.eltercernombre.com, info@eltercernombre.com)*

Barcelona.

The Palimpsest of Barcelona by Joan Barril and Pere Vivas. Catalan, English, French, German, Italian, Spanish. Whoever said "A picture's worth a thousand words" clearly had this book in mind. Take a visual journey to Barcelona, where history has been written and rewritten over 2,000 years, and where human, artistic and architectural wealth come together. Take in the fantastic photos: the Zoology Museum, the Arc del Triomf, the National Theatre of Catalonia, street art—from sculptures to graffiti—, Las Ramblas, and Pla de Boqueria. Ponder the view from the tops of buildings and their inner courtyards, of Barceloneta beach, regional festivals, a soccer game in Camp Nou, special taxis, churches and palaces, 12th-century chapels, intricate architecture and Plaza Catalunya. Welcome to Barcelona, in all its glory. *(Triangle Postals, www.trianglepostals.com)*

10,000 Spanish consumers have chosen FRAGATA SNACK 'N OLIVE as "PRODUCTO DEL AÑO 2010", a consumer product award that identifies the best annual innovations in FMCG and is voted on by a nationally representative sample of consumers.

The consumer survey has been conducted in Spain by the leading research company TAYLOR NELSON SOFRES E-Access Panel ® in October 2009 on a selection of innovations in FMCG and was voted on by 10,000 Spanish consumers that fairly represents the country's population.

www.granpremioalainnovacion.com

ELEGIDO PRODUCTO DEL AÑO
GRAN PREMIO A LA INNOVACIÓN 2010

Fragata

Snacks on the loose!

New olive pack with resealable zipper.

With Fragata Snack 'n Olive you will be able to enjoy exiting olive flavours any time any place, thanks to the innovative, light weight retail olive packaging -without any brine and a resealable zipper- that is perfectly in tune with today's lifestyle.

info@acamacho.com
www.acamacho.com

OLIVES FROM SPAIN

AD INDEX

Discover the taste top chefs have used for years. Olive Oil from Spain.

From Barcelona to Paris to New York, the world's finest chefs have gotten more than just familiar with Olive Oil from Spain. The rich, intense flavors that have enhanced dishes throughout the Mediterranean are now the foundation for many culinary cuisines throughout the world. As the largest producer and exporter of olive oil in the world, we've been known for creating oils that are as distinct as the regions they're from. Olive Oil from Spain, known for its quality and wide variety of flavors, has captured the hearts and palates of some of the toughest critics.

Olive Oil from Spain

The Signature of Good Taste.

Left to Right: **Kerry Simon** *Simon Kitchen & Bar, Las Vegas, NV* • **Wylie Dufresne** *WD-50, New York City* • **Dean Fearing** *The Mansion on Turtle Creek, Dallas, TX* • **Melissa Perello** *The Fifth Floor, San Francisco* • **Paul Kanan** *Blackbird, Chicago* • **Jose Andres** *Café Atlantico, Washington, DC* • **Andy Nusser** *Casa Mono, New York City*

Foods From Spain, Trade Commission of Spain, 405 Lexington Ave, 44th floor, New York, NY 10174. For more information visit our website www.oliveoilfromspain.com

SPAIN OVERSEAS

For more information, contact the ECONOMIC AND COMMERCIAL OFFICES AT SPAIN'S EMBASSIES in the countries below:

AUSTRALIA
Tels.: (2) 93 62 42 12/3/4
sidney@comercio.mityc.es

CANADA
Tel.: (416) 967 04 88/28 62
toronto@comercio.mityc.es

CHINA
Tel.: (10) 58 799 733
pekin@comercio.mityc.es

Tel.: (21) 62 17 26 20
shanghai@comercio.mityc.es

DENMARK
Tel.: (33) 31 22 10
copenhague@comercio.mityc.es

HONG KONG
Tels.: 25 21 74 33 - 25 22 75 12
hongkong@comercio.mityc.es

IRELAND
Tel.: (1) 661 63 13
dublin@comercio.mityc.es

ITALY
Tel.: (02) 78 14 00
milan@comercio.mityc.es

JAPAN
Tel.: (3) 55 75 04 31
tokio@comercio.mityc.es

MALAYSIA
Tel.: (3) 2148 73 00
kualalumpur@comercio.mityc.es

NETHERLANDS
Tels.: (70) 364 31 66 - 345 13 13
lahaya@comercio.mityc.es

NORWAY
Tel.: (23) 31 06 80
oslo@comercio.mityc.es

RUSSIA
Tels.: (495) 783 92 81/82/83/84/85
moscu@comercio.mityc.es

SINGAPORE
Tel.: 67 32 97 88
singapur@comercio.mityc.es

SWEDEN
Tel.: (8) 24 66 10
estocolmo@comercio.mityc.es

UNITED KINGDOM
Tel.: (20) 7467 23 30
londres@comercio.mityc.es

UNITED STATES
Tels.: (212) 661 49 59/60
nuevayork@comercio.mityc.es

For tourist information, contact your nearest SPANISH TOURIST OFFICE:

CANADA
Tels.: (416) 961 31 31/40 79
toronto@tourspain.es

CHINA
Tels.: (10) 65 32 93 06/07
pekin@tourspain.es

DENMARK
Tel.: 33 18 66 30
copenhague@tourspain.es

ITALY
Tel.: (02) 72 00 46 17
milan@tourspain.es

Tel.: (06) 678 31 06
roma@tourspain.es

JAPAN
Tels.: (3) 34 32 61 41/42
tokio@tourspain.es

NETHERLANDS
Tel.: (70) 346 59 00
lahaya@tourspain.es

NORWAY
Tel.: (47) 22 83 76 76
oslo@tourspain.es

RUSSIA
Tel.: (495) 935 83 99
moscu@tourspain.es

SINGAPORE
Tel.: 67 37 30 08
singapore@tourspain.es

SWEDEN
Tel.: (8) 611 19 92
estocolmo@tourspain.es

UNITED KINGDOM
Tel.: (20) 7317 20 00
londres@tourspain.es

UNITED STATES
Tel.: (312) 642 19 92
chicago@tourspain.es

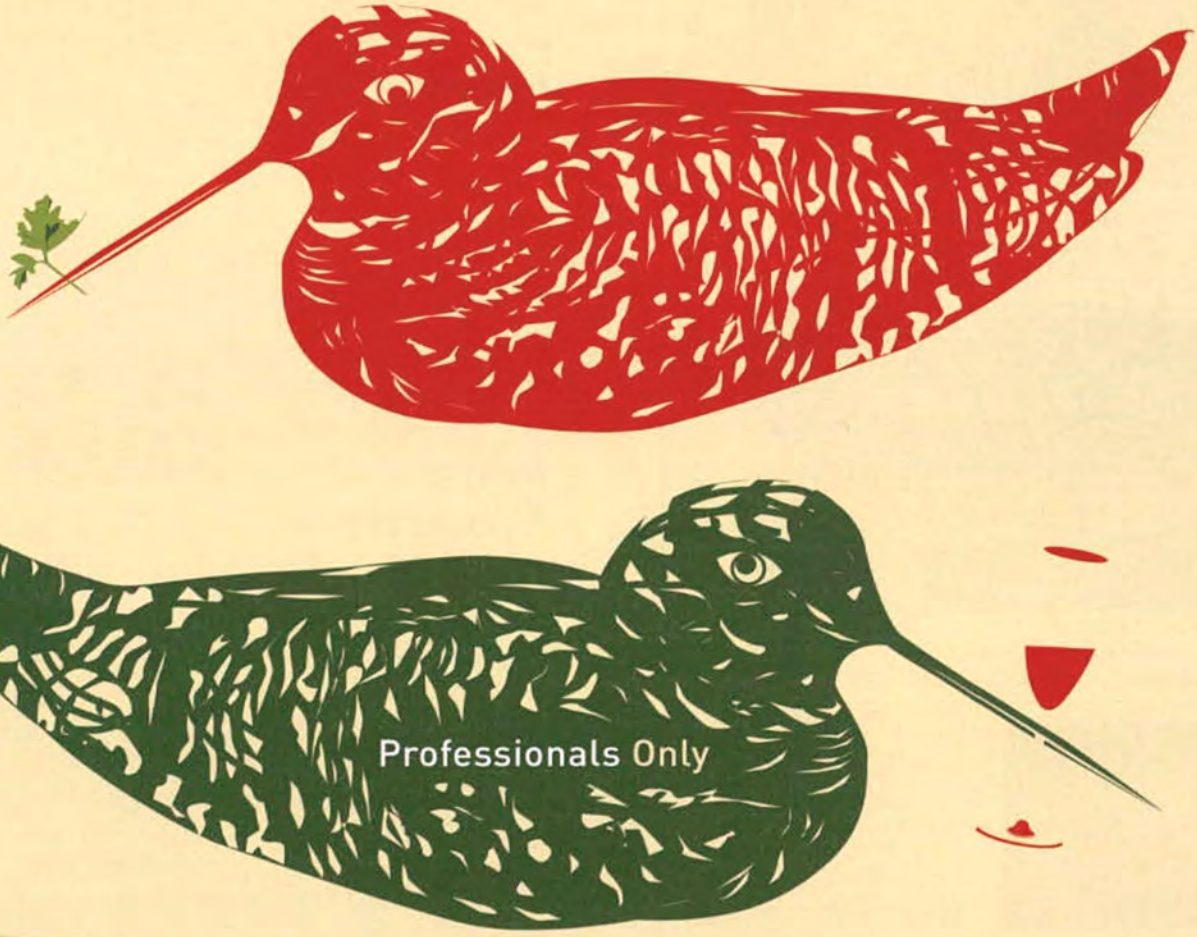
Tel.: (323) 658 71 95
losangeles@tourspain.es

Tel.: (305) 358 19 92
miami@tourspain.es

Tel.: (212) 265 88 22
nuevayork@tourspain.es

CENTRAL BOOKING OFFICE
Tel.: (+34) 915 166 700
www.parador.es
reservas@parador.es

XXV SALÓN INTERNACIONAL DEL CLUB DE GOURMETS



25 Años

11, 12, 13 Y 14 DE ABRIL DE 2011

→ IFEMA / RECINTO FERIAL JUAN CARLOS I / MADRID

ufi Member

en Feria de Madrid

GRUPO GOURMETS

EXPORTERS

Food Products

This is a selection of exporters supplied by the individual sources.

Game

Vencaza S.L.
Tel.: (+34) 925 418 154
info@vencaza.com
www.vencaza.com

Chacinerias Extremeñas
Tel.: (+34) 927 390 243
www.chacinerias.es

Jesús Gutiérrez "Faustino"
Tel.: (+34) 696 706 463
www.jgutierrezcarnecaza.com

Source: ICEX

Gourmet Suppliers

Caviar de Riofrío
(Piscifactoría de Sierra Nevada)
Tel.: (+34) 958 322 621
comercial@caviarderiofrio.com
www.caviarderiofrio.com

Manjares de la Tierra
Tel.: (+34) 978 780 036
info@manjaresdelatierra.com
www.manjaresdelatierra.com

Aroa
Tel.: (+34) 943 140 28
info@aroasc.com
www.aroasc.com

Naranjas Lola
Tel.: (+34) 961 720 067
info@naranjaslola.com
www.naranjaslola.com

Can Manent
Tel.: (+34) 938 448 952
canmanent_comer@terra.es
www.canmanent.es

Source: ICEX

think natural

Think watermelons, 100% natural, 0% boring.

Think 250 million sold across Europe. Think **BOUQUET Seedless Watermelons**, Europe's leading brand. A family of four varieties: Red, yellow or mini striped watermelons and standard red watermelons for traditional consumers. All seedless, all full of imagination… Think watermelons always stunning in flavour, colour and freshness. Think our new BIO range, our response to market trends. Think modern packaging. This is Anecoop's commitment to 100% natural, 100% innovative watermelons. **Our commitment to Nature and Innovation**. Our way of thinking. The only way. The way to go. Do you think natural? Welcome to Anecoop.

BOUQUET stars

BOUQUET bio

ANECOOP
think natural
www.anecoop.com

Anecoop, S. Coop., Monforte 1 - Entlo. 46010 Valencia • Spain
Tel: +34 963 938 500 • Fax: +34 963 938 510 • e-mail: info@anecoop.com

CREDITS

Cover

Juan Manuel Sanz/©ICEX

Contents

p. 2 Illustration: Alfredo
p. 3 From left to right: Antonio Lafuente/©ICEX; Juan Manuel Sanz/©ICEX; Óscar Pipkin/©ICEX; Toya Legido/©ICEX

DO Vinos de Madrid

p. 10 Fernando Madariaga/©ICEX; Amador Toril/©ICEX; Félix Lorrio/©ICEX
p. 11 Patricia R. Soto/©ICEX
p. 12 From top to bottom: Carlos Tejero/©ICEX; Patricia R. Soto/©ICEX
p. 13 Pablo Neustadt/©ICEX
p. 14 Fernando Madariaga/©ICEX
p. 15 Patricia R. Soto/©ICEX
p. 16 Pablo Neustadt/©ICEX
p. 17 From top to bottom: Fernando Madariaga/©ICEX; Patricia R. Soto/©ICEX
p. 18 Patricia R. Soto/©ICEX; Tomás Zarza/©ICEX
pp. 19-20 Pablo Neustadt/©ICEX
p. 21 From left to right: Ayuntamiento de Madrid; Patricia R. Soto/©ICEX
pp. 22-23 From left to right: Bodega Gosálbez Orti; Pagos de Familia Marqués de Griñón; Bodegas Tagonius; Bodega y Viñedos Bernabeleva; Bodega Marañones; Bodegas Licinia; Vinos Jeromín; El Regajal; Carlos Roca/©ICEX
p. 24 Patricia R. Soto/©ICEX
p. 25 From top to bottom: Ayuntamiento de Madrid; Blanca Berlín/©ICEX; Map: Javier Belloso

Island Wines I. Balearic Islands

pp. 26-30 Óscar Pipkin/©ICEX
p. 31 4 kilos vinícola
pp. 32-33 Óscar Pipkin/©ICEX; Maps: Javier Belloso
pp. 34-35 Óscar Pipkin/©ICEX
p. 36 Bodegas Ànima Negra
p. 37 Harold Heckle/©ICEX

Gourmet suppliers

pp. 38-44 Juan Manuel Sanz/©ICEX
p. 45 From top to bottom: Aroa; Juan Manuel Sanz/©ICEX
p. 46 Juan Manuel Sanz/©ICEX
p. 47 Pescaderías Chivite
pp. 48-49 Juan Manuel Sanz/©ICEX
p. 50 Toya Legido and Tomás Zarza/©ICEX
p. 51 Juan Manuel Sanz/©ICEX

The Sweetness of Olive Juice

pp. 52-54 Toya Legido and Tomás Zarza/©ICEX
p. 55 Juan Manuel Sanz/©ICEX
pp. 56-62 Toya Legido and Tomás Zarza/©ICEX
p. 63 Ignacio Muñoz Seca/©ICEX
pp. 65-67 Toya Legido and Tomás Zarza/©ICEX

Game meat

pp. 68-81 Antonio Mata/©ICEX; Illustrations: Alfredo

Recipes

pp. 82-83 Tomás Zarza/©ICEX
pp. 84-93 Recipes: Toya Legido/©ICEX; Restaurant photos and Cáceres photos: Tomás Zarza/©ICEX

Equipo Navazos

pp. 94-99 Equipo Navazos

Have a Spanish Break!

p. 100 stock.xchng; Yoshiko Akehi/©ICEX
p. 101 Yoshiko Akehi/©ICEX

The Taste Of The Mediterranean

The products of La Pedriza are fruits of a unique nature, that of the south of Spain. Selected one by one and enriched in the purest tradition of the Mediterranean. Specially made for those who wish to enjoy the best of a thousand years of a cuisine which is conquering consumers all over the world.

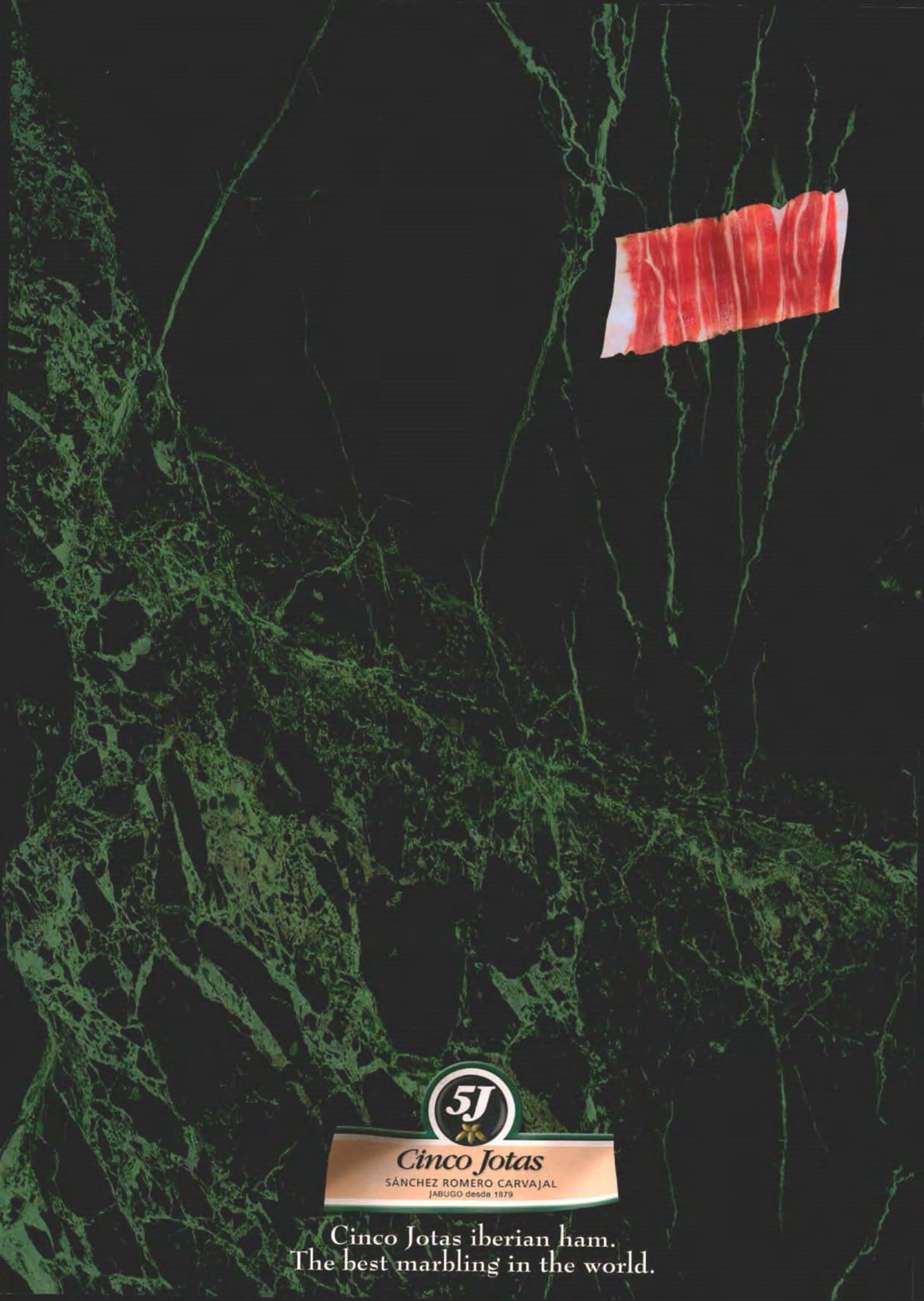
LA PEDRIZA

Produced by:

F. J. SANCHEZ SUCESORES, S.A.

C/ Campanario - Apartado Postal nº 4 - 04270 Sorbas (Almería) Spain.
Tel: 34.950.364038 - 34.950.364060 - Fax: 34.950.364422 - Telex: 75537 fjsf e
E-mail: fjsanchezsa@larural.es

Specialists in Capers, Olive Oil and Olives


5J
Cinco Jotas
SÁNCHEZ ROMERO CARVAJAL
JABUGO desde 1879
Cinco Jotas iberian ham.
The best marbling in the world.