

EAT & DRINK SPAIN

FOOD AND WINE CLASSIC
IN ASPEN

June 16-18, 2023

#SpainFoodNation



FWS Foods and Wines
from Spain

#alimentosdespaña

**FOODS AND WINES FROM SPAIN
PAVILION PARTICIPANTS**
Food and Wine Classic in Aspen
June 16-18, 2023

Table 1	Rioja Wine – DOCa Rioja
Table 2	Bodegas Cepa 21
Table 3	Cardenal Mendoza / Real Sangría
Table 4	CIV USA / J. García Carrión
Table 5	Codorníu
Table 6	D.O. Rías Baixas
Table 7	Bodegas Faustino
Table 8	Familia Torres
Table 9	Félix Solís Avantis
Table 10	Ferrer Miranda
Table 11	Seguras Viudas Cava
Table 12	Grupo Bodegas Olarra
Table 13	La Rioja Alta, S.A
Table 14	Marqués de Cáceres
Table 15	Marqués de Riscal.
Table 16	Parés Baltà
Table 17	Raventós i Blanc
Table 18	Torres Brandy
Table 19	Tourist Office of Spain
R1/R2	Barcelona Wine Bar

Table 1
Rioja Wine – DOCa Rioja

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Wines:

- Beronia Gran Reserva, DOCa Rioja
- Campillo Blanco 2021, DOCa Rioja
- Cerro Añón Gran Reserva 2015, DOCa Rioja
- Izadi Reserva 2018, DOCa Rioja
- Livius Rosado Reserva 2018, DOCa Rioja
- Marqués de Cáceres Rosé 2022, DOCa Rioja
- Monte Real Gran Reserva 2016, DOCa Rioja
- Muga S.E. 2019, DOCa Rioja
- Muga White 2022, DOCa Rioja
- Monte Real Gran Reserva 2016, DOCa Rioja
- Ramón Bilbao Reserva 2016, DOCa Rioja
- Viña Pomal Ecológico 2019, DOCa Rioja

Table 2
Bodegas Cepa 21

Patricia de los Ríos
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Wines:

- Cepa 21 2019, DO Ribera del Duero
- Hito 2020, DO Ribera del Duero
- Horcajo 2016, DO Ribera del Duero
- Malabrigo 2018, DO Ribera del Duero

Table 3
Cardenal Mendoza / Real Sangría

Tatiana Columbus
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Wines:

- Cardenal Mendoza Solera Gran Reserva, Brandy de Jerez
- Cardenal Mendoza Angélus, Brandy de Jerez
- Cardenal Mendoza Nebulis, Brandy de Jerez
- Real Sangría Red
- Real Sangría White

Table 4
CIV USA/ J. García Carrión

Kerry Isaac
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Wines:

- Pata Negra S.E. Crianza 2017, DOCa Rioja
- Pata Negra S.E. La Mancha Roble 2021, DO La Mancha
- Pata Negra S.E. 2022, DO Rueda
- Pata Negra Tempranillo 2021, DO Toro
- Jaume Serra Bouquet Semiseco, DO Cava
- Jaume Serra Bouquet Brut, DO Cava
- Jaume Serra Bouquet Rosé, DO Cava

Table 5
Codorníu

Clay Daum
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Wines:

- Codorníu Ars Collecta Blanc de Blancs, DO Cava
- Codorníu Ars Collecta Rosé, DO Cava
- Codorníu Limited Edition Brut, DO Cava
- Codorníu Limited Edition Rosé, DO Cava
- Codorníu Clásico Organic, DO Cava
- Codorníu Zero Rosé Brut, Penedés
- Codorníu Zero White Brut, Penedés

Table 6
D.O. Rías Baixas

Natasja Mallory
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Wines:

- Burgans Albariño 2022, DO Rías Baixas
- Granbazán Albariño 'Limousin' 2019, DO Rías Baixas
- La Caña Albariño 2021, DO Rías Baixas
- Laxas Albariño 2022, DO Rías Baixas
- Nora Albariño 2021, DO Rías Baixas
- Paco & Lola Albariño 2021/2022, DO Rías Baixas
- Pazo das Bruxas Albariño 2020, DO Rías Baixas
- Valminor Albariño 2022, DO Rías Baixas

Table 7
Bodegas Faustino

Juan Pablo Penagos
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Wines:

- Faustino Gran Reserva I 2011, DOCa Rioja
- Faustino Reserva V 2016, DOCa Rioja
- Faustino Art Collection Viura Chardonnay 2022, DOCa Rioja
- Faustino Art Collection Tempranillo 2021, DOCa Rioja
- Gran Faustino I 2004, DOCa Rioja
- Portia Prima 2018, DO Ribera del Duero
- Portia Roble 2020, DO Ribera del Duero
- Portia Verdejo 2022, DO Rueda

Table 8
Familia Torres

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Wines:

- Pazo Das Bruxas Albariño 2022, DO Rías Baixas
- Celeste Crianza 2019, DO Ribera del Duero
- Altos Ibéricos Reserva 2015, DOCa Rioja
- Gran Coronas Cabernet 2019, DO Penedés
- Salmos 2018, DOQ Priorat

Table 9**Félix Solís Avantis**

Pedro García
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Wines:

- Pulpo Albariño 2020, DO Rías Baixas
- Arnegui Crianza 2018, DOCa Rioja
- Arnegui Tempranillo 2021, DOCa Rioja
- Condado de Oriza Gran Reserva 2014, DO Ribera del Duero
- Condado de Oriza Reserva 2017, DO Ribera del Duero
- Blume Verdejo 2021, DO Rueda
- Mucho más Red, Blend
- Viña Albali Gran Reserva 2015, DO Valdepeñas

Table 10**Ferrer Miranda**

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Wines:

- Amor de Madre Reserva, DOCa Rioja
- Orube Crianza, DOCa Rioja
- Valdubón Reserva, DO Ribera del Duero
- Vionta Albariño, DO Rías Baixas

Table 11**Segura Viudas Cava**

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Wines:

- Segura Viudas Heredad Reserva, DO Cava
- Segura Viudas Brut, DO Cava
- Seguras Viudas Brut Organic, DO Cava
- Segura Viudas Brut Rosé, DO Cava

Table 12**Grupo Bodegas Olarra**

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Wines:

- Altos de Valdoso Reserva 2016, DO Ribera del Duero
- Altos de Valdoso Roble 2021, DO Ribera del Duero
- Cerro Añón Reserva 2018, DOCa Rioja
- Valdebarón Blanco 2021, DOCa Rioja
- Valdebarón Tinto 2019, DOCa Rioja
- Olarra Clásico Reserva 2018, DOCa Rioja
- Ondarre Primeur 2021, DOCa Rioja
- Ondarre Gran Reserva 2015, DOCa Rioja

Table 13**La Rioja Alta S.A.**

Emma Otero
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Wines:

- Lagar de Cervera 2021, DO Rías Baixas
- Aster, DO Ribera del Duero
- Finca Martelo 2015, DOCa Rioja
- Viña Alberdi 2018, DOCa Rioja
- Viña Arana 2015, DOCa Rioja
- Viña Ardanza Reserva 2016, DOCa Rioja

Table 14**Marqués de Cáceres**

Luis Burqueño
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Wines:

- Marqués de Cáceres Reserva 2017, DOCa Rioja
- Marqués de Cáceres Gran Reserva 2015 DOCa Rioja
- Marqués de Cáceres Rosé, DOCa Rioja
- Gaudium 2016, DOCa Rioja
- La Capilla Crianza 2018, DO Ribera del Duero
- Marqués de Cáceres Sauvignon Blanc, DO Rueda
- Marqués de Cáceres Verdejo, DO Rueda
- Marqués de Cáceres, DO Cava

Table 15**Marqués de Riscal Wines**

Tatiana Columbus
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 Phone: +1 (305) 773 1613

Wines:

- Marqués de Riscal Verdejo 2021, DO Rueda
- Marqués de Riscal Arienzo 2018, DOCa Rioja
- Marqués de Riscal Gran Reserva 2016, DOCa Rioja
- Marqués de Riscal Reserva 2018, D.O.Ca. Rioja
- Barón de Chirel 2017, DOCa Rioja

Table 16**Parés Baltà**

Ryan Stotz
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 Phone: +1 (541) 337 2458

Wines:

- Parés Baltà Cava Brut Nature, DO Cava
- Parés Baltà Cava Blanca Cusiné 2013, DO Cava
- Parés Baltà Cosmic 2022, DO Penedès
- Parés Baltà Indígena 2020, DO Penedès
- Parés Baltà Amphora 2022, D.O. Penedès
- Parés Baltà Hisenda Miret 2019, DO Penedès
- Gratavinum 2πr 2021, DOQ Priorat
- Dominio Romano 2016, DO Ribera del Duero

Table 17**Raventós i Blanc**

Josep Samso
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Wines:

- Blanc de Blancs 2020, Conca del Riu Anoia
- De Nit 2020, Conca del Riu Anoia
- De La Finca 2019, Conca del Riu Anoia
- Textures de Pedra 2018, Conca del Riu Anoia
- Manuel Raventos 2015, Conca del Riu Anoia
- Can Sumoi Rosa 2021, DO Penedès
- Can Sumoi Xarello 2021, DO Penedès
- Can Sumoi Sumoll-Garnatxa 2020, DO Penedès

Table 18**Torres Brandy**

Tim Gural
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Spirits:

- Torres 10, IGP Brandy Penedès
- Torres 15, IGP Brandy Penedès
- Torres 20, IGP Brandy Penedès
- Jaime I, IGP Brandy Penedès
- Magdala Orange Liqueur
- Casals Rojo Vermouth, Penedès

Table 19**Tourist Office of Spain**

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www.spain.info/en/

[Spain's](#) culinary prowess has captured the hearts and palates of food lovers worldwide, with its cuisine standing as a resplendent tapestry of tantalizing flavors, healthful ingredients, age-old traditions, and boundless creativity. This delectable reputation is bolstered by its many tapas bars and fine dining restaurants, and the well-deserved global acclaim of its illustrious chefs.

Embarking on a gastronomic adventure across [Spain](#) is a prerequisite to acquainting oneself with the breadth and depth of [Spain's](#) diverse landscapes and culinary identity. Each distinct region boasts its own treasure trove of traditional dishes and locally-sourced ingredients.

And let us not overlook the viticultural wonders that await wine aficionados. While Rioja, reigns as the grand ambassador of Spanish wine, your journey across [Spain](#) will unfurl an enological landscape replete with vinous delights, each glass waiting to captivate with their distinctive character and terroir.

R1**Barcelona Wine Bar**

@barcelonawinebar

barcelonawinebar.com

- Arroz caldoso: summer vegetables, Spanish saffron, [calasparra rice](#), [Islas Canarias maxorata with pimentón cheese](#).

Pulpo a la gallega: Spanish octopus, Spanish arbequina extra virgin olive oil and pimenton de la Vera. (Friday & Saturday)

- Pulpo a la gallega: Spanish octopus, Spanish arbequina extra virgin olive oil and pimenton de la Vera. (Sunday).

R2**Barcelona Wine Bar**

Visit us each day for:

- Gildas: Spanish boquerones, organic manzanilla olives and basque guindilla pepper.
- Jamón serrano montadito with 6 months aged Manchego cheese and Valencian membrillo.
- Hand-carved jamon iberico
- Spanish arbequina extra virgin olive oil cake Maldon Sea salt.
- [Handmade sweet flatbread Marcona almonds and orange](#).

Special thanks to our in-kind food sponsors:www.consorcioserrano.eswww.forevercheese.comwww.goya.com

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