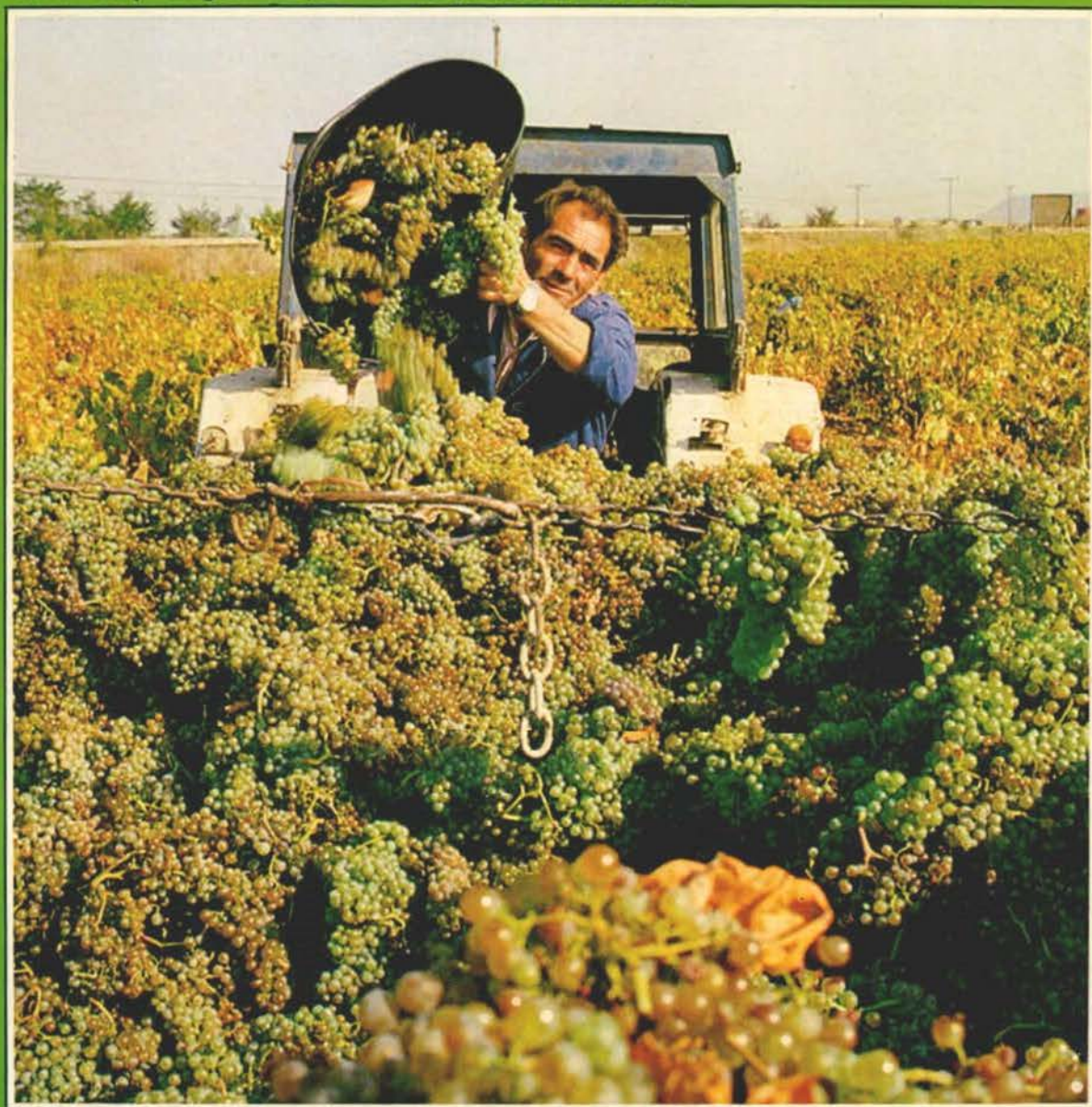


SPAIN

GOURMETOUR

FOOD, WINE & TRAVELS QUARTERLY MAGAZINE

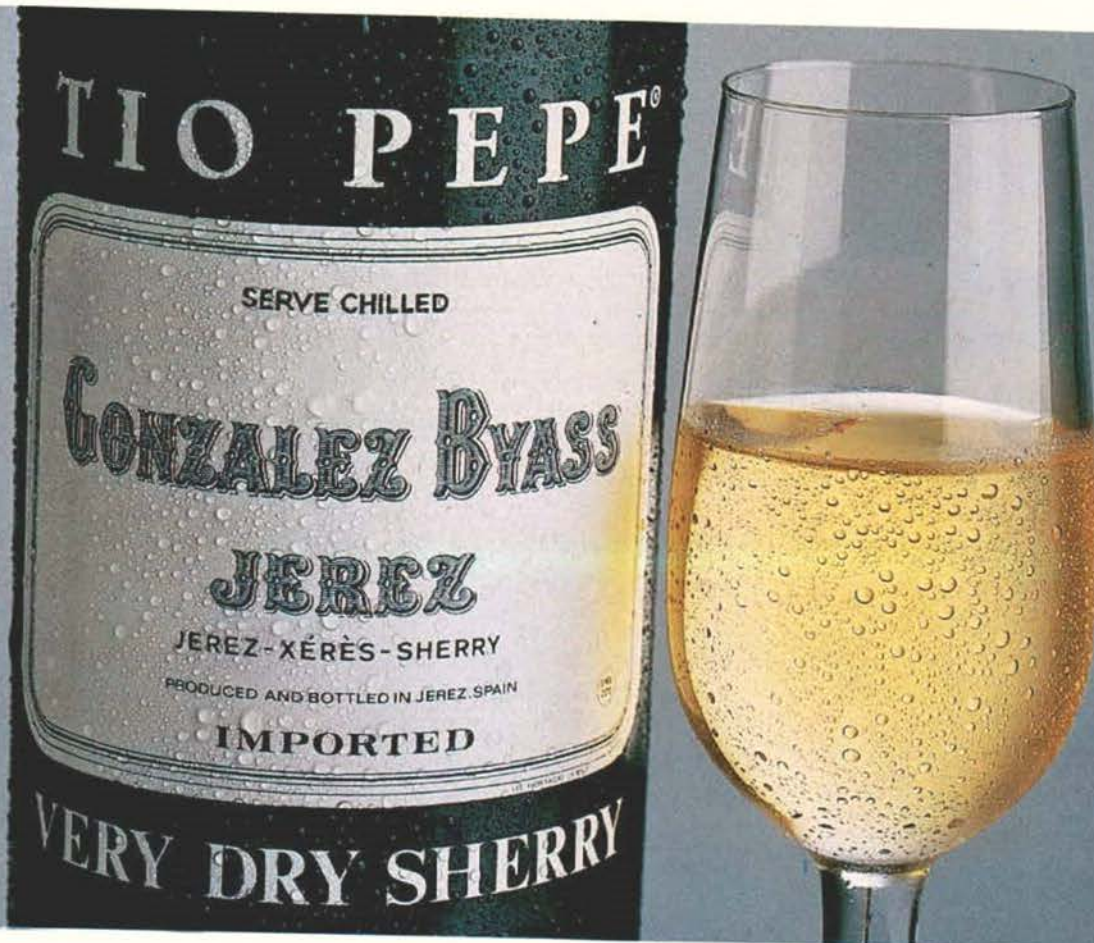
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A NEW LOOK AT VALDEPEÑAS

SOMONTANO,
THE LATEST DENOMINATION OF ORIGIN
IBIZA, ISLAND IN THE SUN

Chilled TIO PEPE



The natural aperitif.

GONZALEZ BYASS 
SHERRY & BRANDY

Dear Reader,
You are looking at the first number of GOURMETOUR SPAIN, a quarterly magazine packed with information about food, wine and travel in Spain. GOURMETOUR SPAIN is another publication from the same group which, over the past ten years, has published the monthly magazine CLUB DE GOURMETS, the gastronomic and touristic guide to Spain, GOURMETOUR (the seventh edition has just appeared), and the PRACTICAL GUIDE TO THE WINES OF SPAIN. We are also currently preparing a GUIDE TO THE CHEESES OF SPAIN.

What GOURMETOUR SPAIN aims to do is to spread the word about Spain's gastronomy in its fullest sense; to create a channel of communication about it with English speakers,

and to help them get to know the real Spain, using food, wine and tourism as points of departure.

We intend to provide a source of practical information for the tourist who avoids the beaten track and has an appetite for new experience. Spain has a lot to offer any devotee of good living, given her history, deeply-rooted traditions and particular customs, not to mention a degree of idiosyncrasy.

We should be pleased to hear your views — favourable or unfavourable — and will be starting a readers' letters section in the next issue, to which you are invited to contribute.

In short, we want our readers to have a hand in GOURMETOUR SPAIN.

Why not drop us a line?



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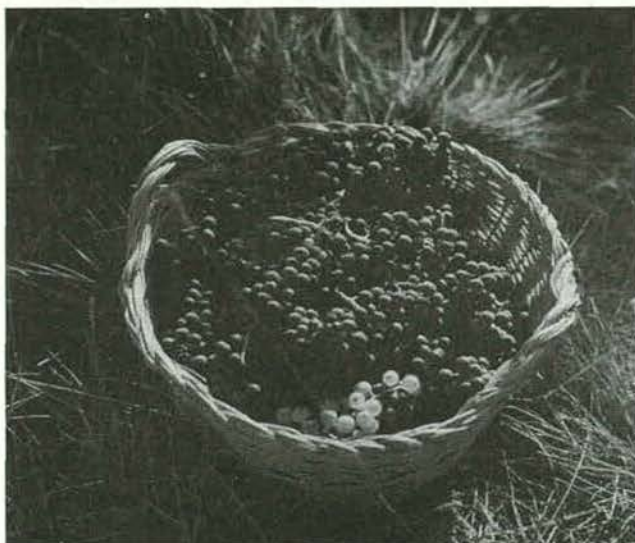
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Spain is a news

MORE VINEYARDS FOR RIOJA



The controversy over the expansion of the wine sector in Rioja has been sidestepped for the moment thanks to a policy agreement reached by the agricultural advisers of the autonomous communities of Navarra, the Basque Country and La Rioja, which opts for limited expansion in the medium term on the basis of a 10% increase in the new planting of vines in 1985, 1986 and 1987.

The agreement authorizes the planting of 1,000 hectares of new vineyards in Alava, 600 in Navarra and 2,400 in La Rioja. The Basque representatives had argued that below these levels they were not prepared to negotiate any agreement. In consequence, the Agricultural Council of Rioja had to forgo the slower rate of growth they would have preferred, in favour of postponing the replanting problem for three years, thus making it possible for

their area to formulate a medium term winegrowing policy.

Nonetheless, this agreement has not met with universal satisfaction. The

RIOJA WINES ATTRACT CANADA'S ATTENTION

A delegation from the Canadian wines and spirits monopoly visited the winegrowing region of Rioja late last November at the invitation of the *Instituto Nacional de Fomento a la Exportación* (INFE). The Canadian delegation was made up of five representatives of the provincial monopolies from Alberta, Quebec, Ontario, Saskatchewan and Manitoba, and the visit was part of campaign instigated by INFE through the *Vinos de España* center in Toronto.

Santiago Coello, president of the Regulatory Council of the Rioja Denomination of Origin, reports that the Canadian delega-

tion was considerably impressed by the visit, particularly by the high technological standards of winemaking in the area. Figures supplied by Sr. Coello show that exports of Rioja wines increased significantly in 1984, considerably exceeding the half million litres exported in 1983. In the first six months of 1984 alone, Rioja exported 480,000 litres of wine to Canada. Sr. Coello observed that Canada is a promising market for Rioja, given that it is an economy with a high level of consumerism and the Canadian preference for high quality wines.

groups of artisan winegrowers in La Rioja have presented a report which claims, on the basis of annual consumption over the last five years, that to meet the demand the correct rate of expansion would be to plant 4,238 hectares per year over the next decade, «half of it to replace old vines».

Holding a similar view, which would mean expanding from the present 40,000 hectares to over 60,000 within the next ten years, is the union *Asiara*, whilst the other winegrowing organisations have proposed more moderate increases ranging from the 4,500 hectares accepted by the *Unión de Agricultores*, subject to an overall restructuring plan.

A recently-passed law prohibited new planting of vines during the 1984-85 season (from 1st August 1984 to 31st July of this year), though it did leave open the possibility of authorising new planting in certain areas coming under the auspices of the Denominations of Origin should it become necessary for maintaining the quality of output.

The Spanish Government has indicated, through its spokesman at the Department of Agriculture, that it wants to comply exactly with the recommendations on agricultural matters made by the European Economic Community (EEC) so that no further obstacles get in the way of Spain's entering the Community as a full member.

INDO INTEGRATED INTO MINISTRY OF AGRICULTURE

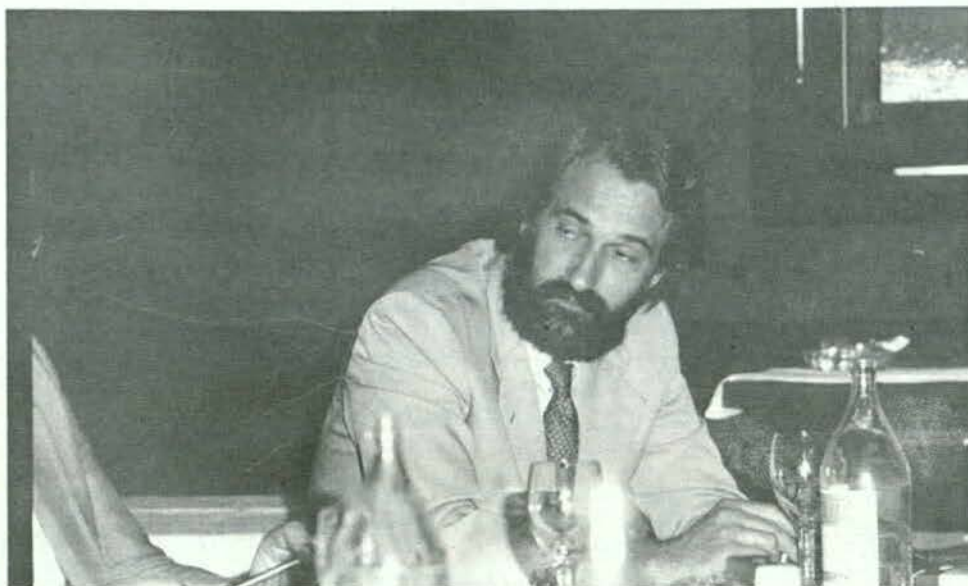
The National Institute for Denominations of Origin — INDO — changed its status as an autonomous body as from 1st January when the stipulations of the Budget came into force. On the 5th, Rafael García Faure gave up his post as Director of the Institute.

The functions of INDO could be summed up as monitoring, coordinating and orientating the products which come under the auspices of the Denomination of Origin; promoting those products both in the home and foreign markets, and compiling registers of vines and wines. It was currently involved in the functioning of 38 Denominations of Origin for wines, 12 of them provisional; 1 Specific Denomination, for sparkling wines; 4 for olive oil, 2 of them provisional; 4 for cheeses, and 2, both provisional, for cured ham.

Mariano Marever, Director General of *Política Alimentaria* (Food and Drinks Marketing Policy), confirmed to *Club de Gourmets* that both the functions of INDO and its staff would be integrated into the *Dirección General* of the *Política Alimentaria* department of the Ministry of Agriculture to which it was formerly affiliated as an autonomous body. The new department, which would have the status of *Subdirección General* would have its sphere of competence extended to cover a wider range of products and responsibility for the minimum standards required for denominated quality products.

The status of the Regulatory Councils of the various Denominations of Origin will not undergo any change, nor will anything to do with publications which were being produced.

Finally, all agreements made between INDO and



Javier Puig de la Bella Casa,

other organisations and publicity campaigns al-

ready under way now become the responsibility of

the *Dirección General* of *Política Alimentaria*.

BASQUES DRINK 133 LITRES OF ALCOHOL EACH

Consumption of alcoholic liquor in the Basque Country was 133 litres per person during 1983, according to the Basque Government's Department of Health and Social Security.

This means that each Basque citizen spent 30,546 ptas. on alcoholic drinks during that period of time.

Those 133 litres break down into 62.5% table wines, 25.2% beer, 6.7% spirits and 2.9% sparkling wines which, being interpreted, means 83 litres of wine per inhabitant, 33.5 litres of beer, nearly 9 litres of spirits and nearly 4 litres of sparkling wine. The figures are approximate.

The amount of alcoholic drink consumed in the Basque Country in 1983 totalled 285 million litres and cost 65,426 million pesetas.

GALICIAN FISH-FARMING

THE FUTURE LOOKS GOOD

The future looks bright for industrial fish-farming in the waters off the Galician coast, according to the conclusions of the first Fish-Farming Symposium held in Vigo. The initial cost is one of the most serious problems facing companies setting up fish-farming installations given that it can amount to some 100 million pesetas, needing an annual top-up of 30 million for maintenance.

In Galicia, the marine farming of mussels is already well advanced, producing 200,000 tons a year, or 96% of the total Spanish production, and other marine species like turbot and sea bass are now starting to be farmed. At present, one private firm in Galicia, based in Muxia (La Coruña), Finisterre S. A., cultivates oysters, clams, lob-



sters, sea bass and turbot. This company has achieved the highest production of lobsters in the world, with a total of 150,000, which have been used for restocking.

The last eight years have been decisive ones for Spanish wine. They have seen important changes in consumer habits and in the approach to wine-making.

Wine is on the move. The time has come to consider our pace and direction in what has come to be a highly competitive race — the commercial future of Spanish wine at home and abroad. It is not enough to know that we have come a long way. Spain is one of the great producing countries and it is vital that we should be equipped to compete on an equal footing with our neighbours France and Italy in important markets like the United States.



ANDRÉS PROENSA

THE QUEST FOR AGELESS WINE

THE WINE WORLD CONSIDERS THE FUTURE

We brought together around the same table some of the most important men in Spanish wine today: José Ignacio Domécq, Fernando Chivite, Carlos Falcó (Marqués de Griñón), Manuel Rojas (Bodegas Olarra), Francisco Hurtado de Amézaga (Herederos del Marqués de Riscal), Manuel Pagés Raventós, Magín Raventós (Rimat Codorníu), and Rafael García Faure (INDO). Completing the group were our Director, Francisco López Canís and specialist journalists Nines Arenillas, José Carlos Capel and Manolo Llano, to discuss, for example, how wine-drinking is influenced by trends...

Nines Arenillas: It seems that consumers have more confidence in branded wines that the sort of *ordinaire* you get in a jug or carafe. Sales of that have really dropped, whilst young wines are doing extremely well. The way that white wines have taken off in Spain reflects both a fashion and a necessity. They used to be looked down on — they lacked aroma and freshness. Then when the fashion started — triggered off by the Californians — young wines really caught on. Even matured whites were «lightened».

Now I see a danger here, and that is uniformity. Many winegrowers

are tempted to import proven foreign grapes. Sometimes they don't give the required degree of alcohol, that's the trouble.

M. P. R.: We've done clonal selection on all the indigenous Penedés grapes. They cleared them of virus at Davis University and we've replanted them. We've got perfect clones. But our grapes have a very short-lived aroma. They oxidise. Given our climate, we could make the best wines in the world.

N. A.: Yes. And in Galicia we've also got wonderful native grapes like Treixadura and Godello.

M. P. R.: They're an exception.

Manuel Rojas: To get

back to the point about uniformity, it's a danger not only to our identity, but also to our market. It's our old-style Riojas that have really made it abroad. We've made no headway at all in the States or West Germany with young fruity wines.

Fco. Hurtado: I'm always a great believer in traditional methods. Of course, there are varieties of white grape in Spain which age well, like Verdejo, for example. But how do you acclimatise a Chardonnay or a Riesling to the meseta? The great Californian wines have wonderful but excessive aroma, perfect as an aperitif, but who wants to drink that at table?



Fco. Canís: Many people abroad drink water or beer at table, and drink wine on other occasions. That's quite an important point to bear in mind. As for the increase in white wine drinking, that's a parallel development to the new interest in imaginative fish-cookery. Even in Andalusia they're making white table wines now...

J. I. D.: That's a joke. It's impossible to make a decent table wine from Palomino. I can't think of many more neutral grapes than that. Besides, it's expensive. You can't offer a young inexperienced customer a complex or expensive wine. What he wants is something cold, low in alcohol and pleasant. And there aren't many places in Spain that can give you that — few regions and few varieties. Within the next ten years we've got to get rid of a lot of the vineyards which aren't being put to proper use.

M. P. R.: Italy has cornered the market in white wine for two reasons. First, because it's well made.

They flatten the wine and make in neutral in both colour and aroma. Now this doesn't bother the Americans. They've also cornered the market because of their prices — low prices. And because of the dreadful modern habit of putting things in the

fridge and drinking them ice-cold.

The Californians make Chardonnay instead of Cabernet because that's what the market wants. Both up-market people like Robert Mondavi and more commercial ones like E & J Gallo are doing it. All the Gallo wines are very pleasant, and they produce sixty million cases.

In the States, South Africa and Australia, they've gone after the aroma of those wines that sell well. They've found it in the skin. During elaboration, they remove the stalk, then allow the skin a few hours

of maceration. What's more, the Italians have developed a high speed press which prevents oxidation during elaboration. It takes only a minute and a half for the grape to go into the press and come out without skin and pips.

These are just some examples of what we should be doing instead of feeling sorry for ourselves.

García Faure: I'm not sure we're taking full advantage of all the varieties of white grape we've got. Some whites



JOSE IGNACIO DOMEQ JR.

The most important things that have happened in Spain in the last eight years, from the point of view of both producer and consumer are these:

1. There has been a spectacular modernisation of winemaking technology, and the major bodegas have become industrialised, especially those in the nationally famous Denominations of Origin, Jerez, Rioja and Penedés. The new technology has been copied from the French or the Californians or a mixture of the two.

2. New names have appeared, especially in Rioja and Cataluña, some big producers and others on a smaller scale, almost manual, but of very high quality, even better than the traditional bodegas and more in tune with the tastes of the modern consumer.

3. There has been a notable increase in that small well-off minority interested in wine and concerned about its quality and prepared to learn

more about it. We are still light years away from the well-informed average consumer of the Common Market countries, though. It's quite possible that we owe this improvement to the specialised information which has been appearing in the media in recent years. Consumption of aperitif wines, and I refer to sherries and cava (though cava is not drunk as such in Spain but rather as a table or dessert wine) has gone up appreciably — 6% in the case of sherries and rather more in cava. However, these types of wine are drunk for the most part by people over 25 and in the medium-high to high income groups. Younger people tend to go more for long or mixed drinks, mainly with fruit juice and colas.

4. White table wines have improved notably, especially in Cataluña and Galicia, though they still have a long way to go

to reach the quality that the European consumer demands nowadays. Though their consumption has increased in Spain, the Spanish consumer still inclines more towards red wine.

5. There is a general tendency to drink branded wine in preference to *ordinaire* table wine, and the consumption of «bulk» wine has gone down considerably. This is because cooperatives are taking much more care with their wines and bottling their own products instead of selling in bulk. However, they will never reach the standards achieved by private firms given the impossibility of selecting their raw materials — all they can do is mass produce.

6. As to spirits, the tendency is towards «white» drinks, especially gin and rum, whose consumption rate has soared. Consumption of imported whisky has decreased slightly, whilst brandies have stayed about the same.



Carlos Falcó (Marqués de Griñón), Fernando Chivite, Manolo Rojas and the author of the article (Above). Two specialized journalists, José Carlos Capel and Manuel Llano Gorostiza (Below) and Manuel Pagés Raventós (on the right).



ANDRES PROENSA



which aren't very popular here are a huge success in Bordeaux. As for adaptable grapes, Cabernet seems to do well anywhere. Palomino perhaps isn't suitable for table wine, but remember that in South Africa it's the second most important variety in terms of area of cultivation. And it doesn't all go to make that sherry that even the South Africans themselves are beginning to loathe.

C. Falcó: I think some figures could cast a bit of light on the matter. In '75, Spanish wine represented 15 % of the USA's wine imports. In '82, it was 3,8 % Italian wine was 35 % in '74 and 54 % in '82. The vast majority of Italian wines are still being made with their

own varieties. What's changed is their methods. Here, we plant things and then wonder how to sell them. It doesn't seem to me to be a sell-out to plant Chardonnay or Cabernet or Sauvignon.

My consultant Emile Peynaud tells me that my Cabernet is nothing like a Californian one. It isn't a French Cabernet either. It's a Toledo Cabernet. The reason is that there are four key factors to be taken into account in explaining the personality of a wine: climate, soil, variety and method. So originality still comes into it in a way. And here's a curious point. The countries which are growing fastest in the world wine market are the USA,

South Africa and Australia. And all three of them permit practices which are forbidden in Spain.

Wine at Home or House Wine?

Francisco Canís, Director of this magazine, pointed out the fact that we are rapidly coming into line with European consumption figures. 30 % of consumers order or drink wine in restaurants while the remaining 70 % buy it at retail outlets and drink it in the peace and quiet of their own homes.

None of those seated around the table was happy with the way that wine is treated in restaurants. José Ignacio

Domecq mentioned that many restaurants don't make a penny on the food but make all their profit on the wine. Carlos Falcó called the house wine situation «catastrophic», whilst García Faure considered that fear and ignorance are common causes for putting up with those (to him) unacceptable earthenware jugs of wine. Fear too, perhaps, of ordering a bottle which will turn out to be expensive or unfamiliar. Manolo Llano recalled a conference in Alicante where all the glasses were green, and Nines competed with the story of a restaurateur who went so far as to warm up the bottle with hot towels before serving it...



C. Falcó: I witnessed an example of the correct way to serve wine in Disneyland, of all unlikely places. It was in a cafeteria full of parents and children. The waitress went to fetch the specified wine from the cellar, brought a suitable glass, took out the cork carefully, poured a third of a glass and so on.

J. Capel: I think that in Spain, we still look down on wine rather. I have friends who will drive miles for a piece of hake that's going to cost them 2,000 pesetas, then they'll order house wine to go with it with no more attention than if it were turpentine. People just aren't prepared to pay.

Fco. Hurtado: What's needed is more consumer information, and that's an area where the bodegas have an important role to play. Mondavi in the States, who sell 7 litres per head, offer tours of the bodega every quarter of an hour, with a highly trained guide to tell you how they throw out the Limousin casks after three years and so on. Then you can eat in huge dining-rooms for 7 or 8 dollars. A million people a year visit the Mondavi bodega, and those visitors buy quite a few cases — 15,000 in fact.

F. Chivite: Then in Burgundy you have to



pay to visit some of the bodegas.

Wine, Women and the Year 2000

M. P. Raventós: The success or failure of light wines really depends on women. The process used for making light wines at the moment removes up to 32% of the calories. Women find that quite tempting. The problem is that if you harvest at low alcoholic strength, you miss

out on aroma. You have to make wine at the right alcoholic strength. If you heat to 34° for one second, then cool rapidly, it's possible to produce a wine with 7° of alcohol

and all the aroma intact, but very low in calories. Of course, that's not permitted here. Like watering. Prohibiting watering in a hot country is like trying to fatten pigs for



FRANCISCO HURTADO DE AMEZAGA

It is an undeniable fact that public taste has developed considerably in the last ten years as regards both the type and quality of wine that it demands. Little by little, lighter, younger wines have started to gain ground over the traditional taste for sometimes excessively aged wines which, for this very reason, were often rather heavy. We can not ignore the impact, both in Spain and abroad, being made by various white table wines hitherto little-

known as far as the general public was concerned, especially in Spain. This was quite a contradiction given that Spain is one of the world's leading consumers of fish, yet used to be one of the countries where least white wine was drunk.

In recent years, we have seen a steady rise in the consumption of fresh fruity white wines, made with great attention and technological skill, coming out of winegrowing

areas like Rioja, Penedés, Rueda and Galicia. It seems quite certain that this trend will continue, as it has in other developed countries, though that will depend in no small measure on the efforts and imagination of the producers in providing new types of wine which consumers will find attractive. We must not forget that when Spain joins the Common Market, our wines will have to compete with the great European ones like Burgundy, Alsace and Bordeaux.

Looking for the lost genuineness, that has derived in an exaggerate revalue of all type of home-made products.

pork and only feeding them three times a week.

M. Llano: 7° wines could be permissible if they were described as *chacolis*.

C. Falcó: Something else that would be easy to do is the Beaujolais Nouveau idea, a wine made available from 15th November. That would be really big business here. A short time ago it was selling for 5 dollars a bottle in the States — the price of a good Rioja.

Magín R.: And Cava. At the end of the war, it was selling about 4 million bottles in Spain. Now it must be about ninety, though it has levelled out. About twenty million go for export. You can see how it increased: in '69, according to customs records, 60,000 cases were exported. In '79, 713,000 and now, 1,802,000. A third of that goes to the States. There, the top-seller is still Italian Spumante which must sell about three times as much and considerably cheaper. Next is French Champagne, selling slightly more than us. It's rather risky that the name «Cava» isn't registered by the Spanish State.

The future's going to be affected by taxation. It isn't just a fashion that's moving us towards younger wines, but taxation as well. It's getting more expensive to keep stocks every year. It means that high quality wines will survive and the cheaper ones will disappear. There'll also be a change in who drinks wine.

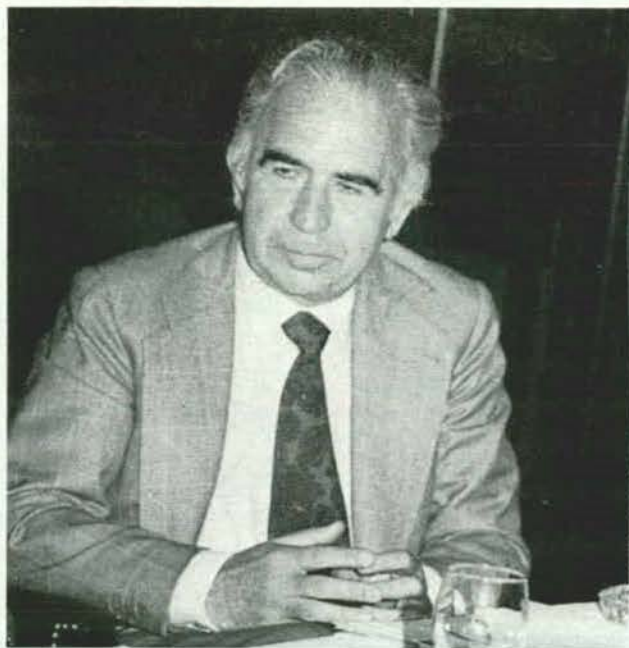
M. Rojas: I don't know about the year 2000 — I can't look that far ahead. Riojas have problems with competition both at



ANDRÉS PROENSA



«Despite all the problems, I think the future looks tremendously hopeful» says Nines Arenillas.



ANDRÉS PROENSA



home and abroad. They cost more at source than Bordeaux. And Rioja still isn't all that well known abroad.

C. Falcó: In Bordeaux, the oil crisis has changed the system of financing wine. In the space of seven or eight years, its financing has been passed on to the consumer. It's bought before it's bottled, even paid in advance. There's no doubt that this helps exports.

N. Arenillas: Despite all the problems, I think the future looks tremendously hopeful.

Domecq: We've developed a lot. What's trailing behind is the growing. I do understand that it takes time and that it takes a minimum of five years before a vine gives a proper must.

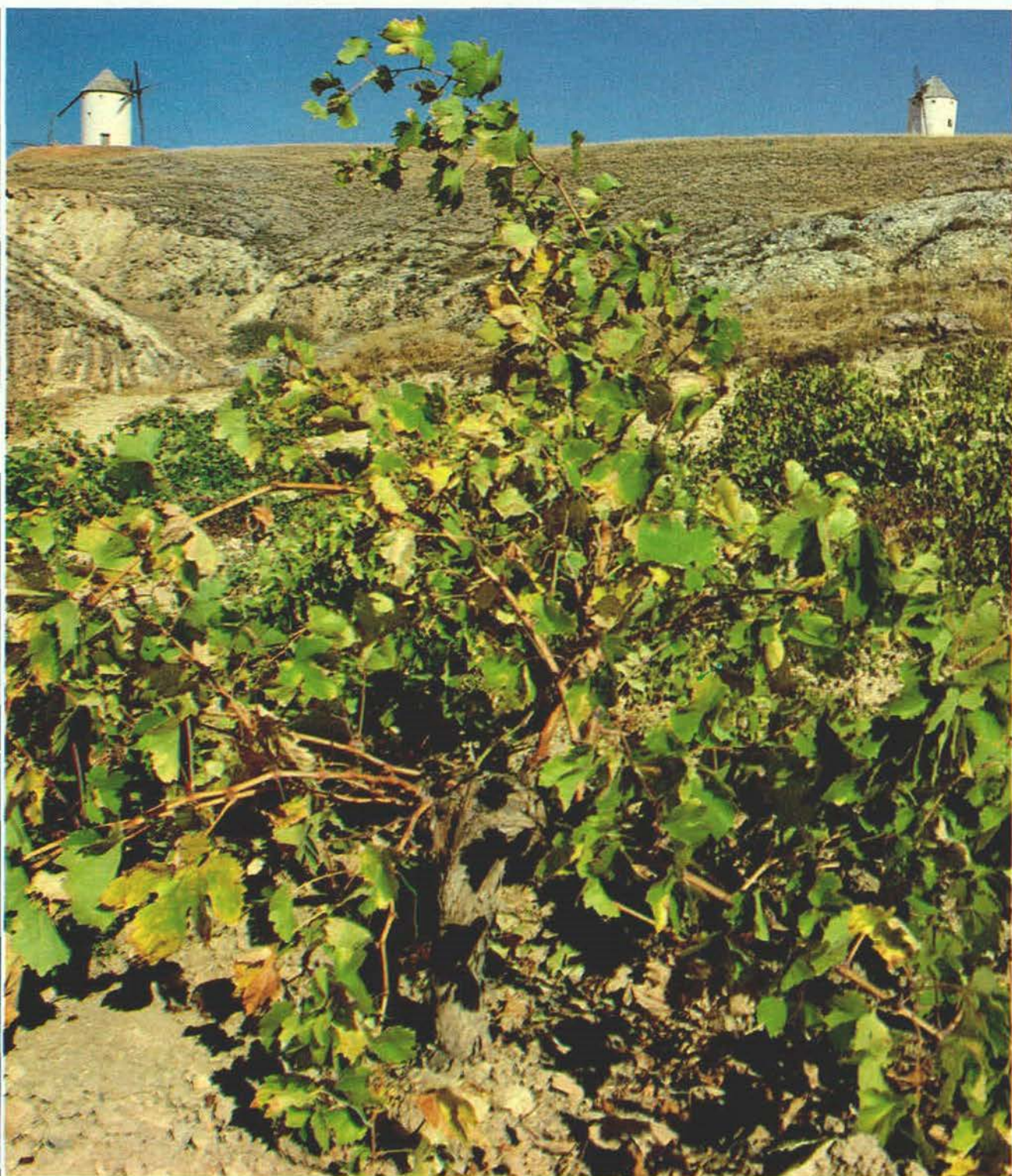
F. Chivite: On the subject of uniformity of the product in the future, I think that many regions of Spain haven't yet developed their own personality, but that they will do. That's the case with Navarra, for example.

Fco. Hurtado: Just two snags: If we're going to give up the ageing process, taking into account that all our varieties are rather low on aroma, they're all going to turn out much the same. And if we're going to make a white wine that'll have no place in the bodega in a few years time, that's no good at all.

V. R.

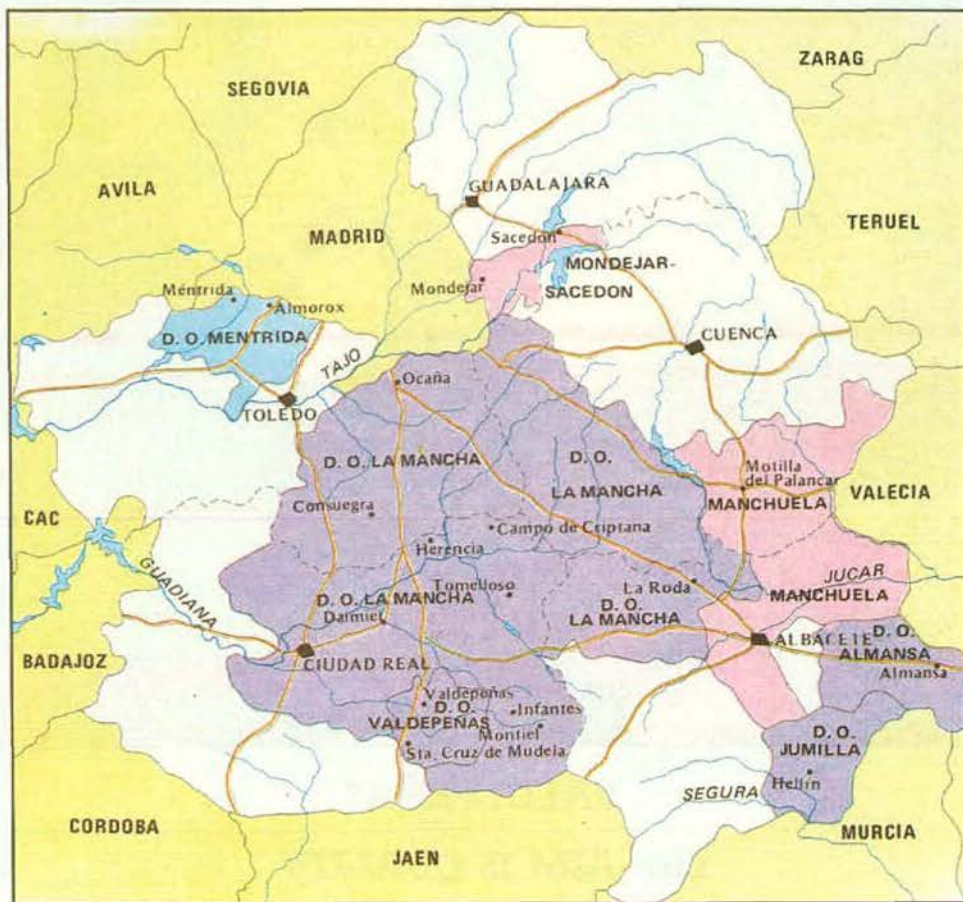
VALDEPEÑAS

A STORY TO BE CONTINUED



MIKEL ALONSO

Valdepeñas is, with La Mancha, the Denomination of Origin with greatest production volume in Spain, for table wines. Is an area in a period of profound transformation. Its wines are elaborated now, in the majority, with the most modern technics. The result is clear; quality wines, specially in the red scale and the young whites, and a potential winegrowing withoutany doubt.



Wine types and characteristics: The wines produced are mostly reds. Those containing 20% Cencibel are ruby red, with orangey-garnet hues. Aroma is fresh and light. Flavour is fresh, neutral, low in acidity, light and smooth.

100% Cencibel reds are a more purplish red, though not brilliant. Their aroma is very fruity and not over-sophisticated. Very fruity flavour, medium-bodied, low in acidity.

The whites have a

greenish-yellow tinge, though not very luminous. Their aroma is slightly herby, like fresh grass. The flavour is pleasantly light, smooth, low in acidity, and with a suggestion of green almond.

With food: The reds go well with poultry, game and young cheeses. The

whites complement fish in sauce, cod and baked bream.

Maximum time for keeping in the bottle: But for some exceptions, the reds develop for up to 5 years. Pure Cencibel reds can go on for up to 8-10 years. Whites can be drunk up to 3 years old.

VALDEPEÑAS													
1970	71	72	73	74	75	76	77	78	79	80	81	82	83
VG	A	G	A	VG	A	P	G	VG	G	E	E	G	VG

E: Excellent. VG: Very Good. G: Good. A: Acceptable. P: Poor.

D.O.	Soil	Permitted grape varieties	Types of wines	Alcoholic strength	Ageing process
VALDEPEÑAS	40,000 ha. Shallow clayey soil, reddish in colour. Extreme climate of hard winters and hot summers. Low rainfall.	W: Airen B: Cencibel	White Red Clarete Rose	11°-13° 12.5°-15° 11.5°-14.5° 11.5°-13°	Minimum of 2 years from the end of vinification in oak casks.

This is the wine of Acinippus. That was the Roman name for Valdepeñas until the prelate Bernardo Valbuena named the whole area Valle de Peñas in the 16th century. Templar knights, religious chivalric orders, processions of 19th century carts as observed by Galdós, swaying, loaded with wineskins along the streets of the capital... these images of the past contrast with the Valdepeñas of today. The popular wines of 19th century Madrid are changing their image, and coming to be thought of as modern wines with a promising future.

Today, Valdepeñas has opted categorically for the pursuit of quality, convinced that this is where the future lies. The aim is to offer attractive quality and price, recognising that to do well on the European market this combination of EEC-referred price and high quality is essential.

But can they bring it off? Will the idea that central Spain can produce classily elegant wines be taken seriously? Can they shrug off the old Manchego wine image? We think the answer to all these questions is yes.

Of the origins and history of the wines of Valdepeñas little or nothing is known. One realises just how little one knows personally from a chat with Antonio Brotons, expert chronicler of the history of the town which has given the wine the name by which it is universally known. He told us something of its history.

When Doña Berenguela founded the town of Valdepeñas in 1243, it was already a winegrowing area, as we see

(continued on pag. 15)

The historic town of Valdepeñas was founded by a woman, and the fate of its wines is presently in the hands of another — María Isabel Mijares García Pelayo, president of the Regulatory Council of the Denomination of Origin. Under her guidance, instead of just jogging along, Valdepeñas has come to be seen as a contestant to be reckoned with in the international market stakes.

A quality wine with a Valdepeñas label could be a product of the traditional craftsman-like methods of Amador Caminero who still uses grape-skins in the elaboration of white wine, or the forward-looking approach shown by Visan, Bodegas Morenito or Félix Solís.

Whereas the Rioja bodegas feature their oldest wines on their business cards and hardly give their younger ones a mention, the opposite is true of Valdepeñas. Its traditional unfavourable image has been for carafe wines, easy to manage for both seller and buyer. These wines have been undervalued not because of low quality but because of their low price. That said, however, the really good wines of Valdepeñas are little-known, and even today the notion persists that they are all the same so you might as well buy the cheapest. Though quite wrong, this is still a widely-held view.

Valdepeñas black grape is Cencibel, which is Rioja's Tempranillo acclimatised to the local conditions of La Mancha. Its yield is lower, so white grapes predominate — about 90% of the cultivation area is given over to them — and this has given rise to a very particular style of elaboration.

Vino corriente — vin ordinaire — is the term generally applied to wine which is plentiful, has no particular virtues or defects, is cheap and readily available. And this is what Valdepeñas has



MIKEL ALONSO

VALDEPEÑAS

THE AIM IS QUALITY

come to be known for. Let's take a look at how this reputation came about.

In 1885, at their peak, the vineyards of Ciudad Real totalled 67,302 hectares, whilst today the figure is over 260,000. This reflects the fact that La Mancha has gradually given up cereals in favour of vines. This increase meant having to speed up the elaboration process by using continuous presses more suitable grapes for distilling than for wine, maintaining large stocks to keep prices down and depending on the weather to control disease in the vines.

In 1976, a bottle of Valdepeñas, red or white, cost no more than 18 pesetas. Small wonder, then, that few were pre-

pared to invest in quality wines and risk not selling a single bottle. Whereas one looked to Rioja for good quality, one looked to Valdepeñas for a good price.

The uphill struggle to improve the image of its red wines has already been going on for several years. The point of departure is that the so-called *vino corriente* is made from grapes which are by no means commonplace. The Cencibel-Tempranillo is the best variety in the country, whilst the Airén was never exploited here with the skill and technique that it was in Rioja or Penedés. Robert Lawrence, in his book *Wines of California*, refers to over a thousand hectares of Airén in California itself (it is

known there as the Valdepeñas grape). So anyone with doubts about its quality might care to take the matter up with the Americans.

A NEW VALDEPEÑAS

Modern Valdepeñas wines have changed little in terms of elaboration but a great deal in terms of hygiene and attention. Until a few years ago, both whites and reds had good flavour but low acidity so that they came across as rather sweetish. Their lightness was at variance with the high alcohol content which gave bite without enough body to carry it. The nose was metallic and clayey. But things



The elaboration system of the modern wine of Valdepeñas has not changed, but has improved in hygiene and cares.

have changed. At worst, some reds can lack aroma, but they are light, fruity and fresh on the palate.

Visan (makers of Castillo de Calatrava and Castillo de Mudela) is a case in point. Its determined and somewhat controversial proprietor, Pedro Bravo, has achieved what must be many a Riojan winegrower's dream — his is the bodega that sells most to the French.

His wines are light, smooth to the palate and fresh, and he ages in the bottle, a custom picked up from his French importers. His labels, Bordeaux-style, are understatedly elegant.

Videva make a pure Cencibel red, with no Airen must, which has wonderful aroma, fragrance and personality. The quaint bodega of Antonio Espinosa produces a very up-to-the-minute red, aged for two years in the bottle, though there the commercial back-up is poor. Matías Brotons and Amador Caminero have managed to produce some whites which, without severing connection with the past, offer a freshness and aroma which few could resist. Bodegas Morenito have their fingers precisely on the pulse of modern taste, though up until now their wines have been the least representative of Valde-

peñas. They have a young red which, in aroma and freshness, is barely distinguishable from an Alaves Rioja. The future of its wines will depend heavily on the owners of Visan who recently took it over.

Señorío de los Llanos have built an extensive and functional modern bodega underground which is well worth including in an itinerary of visits to this wine region and says a lot about the current state of wine in Valdepeñas.

Félix Solís has created a quality wine, Viña Albali, which has all the elegance that these wines used to lack. Like Señorío de los Llanos they are deploying hundreds of oak casks with a view to proving that Valdepeñas can be aged in wood.

It is a well-known fact that Valdepeñas wines, like those of La Mancha, are low in tannin which is an important ingredient in *crianza*. These wines, aged by the Rioja method, taste more oaky because white must is added, which promotes smoothness but weakens body. This is what has given rise to the erroneous idea that the wines of this area must be drunk within the year. In fact, all they need is an increased proportion of red or the exclusive use of Cencibel.

In Viña Albali, the wines aged in wooden

casks suffer from perhaps a little too much oak in the flavour, though otherwise they show outstanding talent for ageing.

The trend throughout the area is towards increasing the percentage of red, even up to a hundred per cent, thus achieving oak-aged wines which keep well in the bottle. I have tasted wines in Valdepeñas dating from 1964 and been amazed by their excellent development in the bottle. Visan use the Bordeaux approach without ageing in oak: yet another step towards getting rid of the *vino corriente* stigma.

Isabel Mijares has a mammoth task ahead of her and one which, if she brings it off, will be a superb achievement. There are few winegrowing regions in the world where all the wine-producing companies included in the Denomination of Origin are sited together so closely, forming such a clearly-defined and organised group of bodegas.

According to Manuel Cruz, one of the Regulatory Council's inspectors, a principal target must be to control the entry of grapes which, because of their colour, can pass for Cencibel. With white grapes, authenticity poses no problem. Two successes already in application in many of the bodegas are bringing forward the harvest to prevent a tendency to roughness in the wine, and controlling fermentation temperatures.

José Peñín



MIKEL ALONSO

VALDEPEÑAS

from motifs on amphorae and shields dating from the Roman domination of the Iberian Peninsula.

Its vineyards and wines must have enjoyed a fine reputation, for during the eight centuries of Saracen rule they were subject to a special exemption from the prohibition of the Koran granted by the Caliph.

Valdepeñas does not yet feature in topographical maps of 1239, whereas Puerto de Perales and Corral Rubio de Javalón, 6 and 7 kilometres north and south of its present location, do.

The grape did not escape the mysticism which clung to medieval life throughout Europe. The monks of Cluny, source and home of the Cistercian Order and Burgundians through and through, toured, visited and lived in the monasteries of the entire peninsula on the last leg of their long missionary journeys. Surprised by an artist beside the dusty road, they might have been portrayed with rosary in one hand and vine-cutting in the other.

Travellers like Richard Ford and Ciro Bayo y
(continued on pag. 17)

**BODEGAS
LOS LLANOS**

Castellanos, 42.
Valdepeñas (Ciudad Real)
Tel.: (926) 32 08 88 and 32 03 00
DON OPAS 2.º año (White)
SEÑORIO DE LOS LLANOS (85), 1978 (White)
DON OPAS 2.º año (Red)
SEÑORIO DE LOS LLANOS, 1978 (Red)

**BODEGAS
MORENITO, S. A.**

Madrilas, 6. Valdepeñas (Ciudad Real)
Tel. (926) 32 33 00-04-08.
Telex: 26067
MORENITO, 1982 (White)
MORENITO, 1981 (Rosé)
COPA DE ORO, 1978 (Red)
MORENITO, 1980 (Red)

**FRANCISCO DIAZ
MAROTO**

Francisco Morales, 63.
Valdepeñas (Ciudad Real)
Tel.: (926) 32 19 13
KASPIDES Current year (White)
KASPIDES, RESERVA ESPECIAL (85) (White)
KASPIDES Current year (Red)
KASPIDES, RESERVA ESPECIAL (85) (Red)

BODEGAS TARANCON

Raimundo C. Patón, 76.
Valdepeñas (Ciudad Real)
Tel.: (926) 32 27 49
PEDRIN, 2.º año (White)
VIÑA PONDEROSA, 5.º año (White)
FINO PEDRIN, 5.º año (Rosé)
PEDRIN, 2.º año (Red)
VIÑA PONDEROSA, 5.º año (Red)

**BODEGAS
SEIS DE JUNIO**

Esperanza, 10.
Valdepeñas (Ciudad Real)
Tel.: (926) 32 16 58
SEIS DE JUNIO, 2.º año (White)
SEIS DE JUNIO, 5.º año (White)
SEIS DE JUNIO Rosé

SEIS DE JUNIO, 2.º año (Red)
SEIS DE JUNIO, 5.º año (Red)
DOS TINAJAS, 1976 (Red)

**BODEGAS CARMELO
MADRID, S. A.**

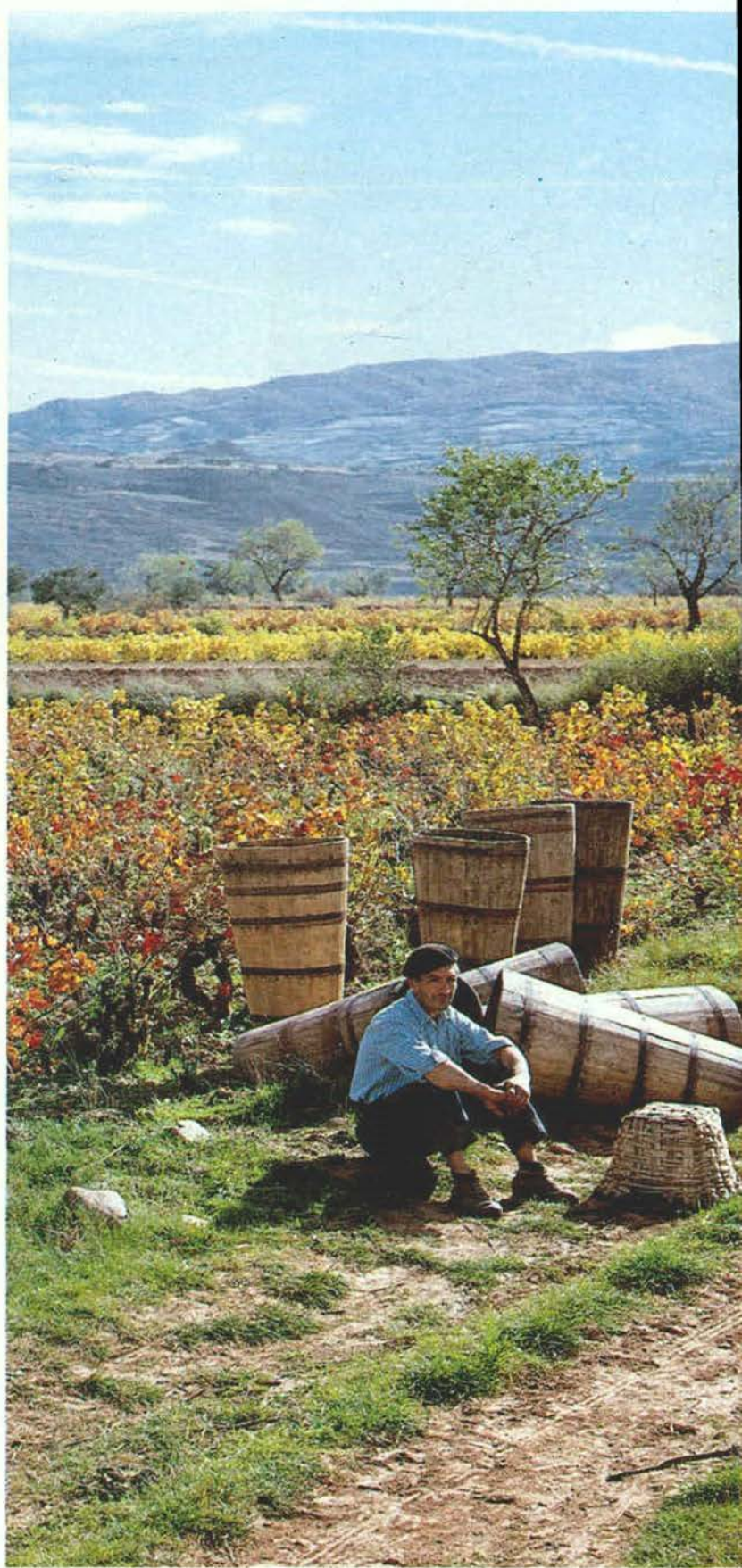
Cristo, 35. Valdepeñas (Ciudad Real)
Tel.: (926) 32 18 05 and 32 25 92
DRAGON, 1983 (White)
RUMOROSO, 2.º año (Red)
VEGA FRIA (85), 5.º año (Red)

BODEGAS PINTADO

Francisco Morales, 68.
Valdepeñas (Ciudad Real)
Tel.: (926) 32 04 58-62.
Telex: 26066
EL MANCHEGO, 2.º año (White)
MONTE MARQUES (85), 4.º año (White)
SEÑORIO DE TOSCARES (85), 4.º año (White)
VIÑA DEL CALAR, 2.º año (White)
EL MANCHEGO (85), 2.º año (Rosé)
VIÑA DEL CALAR (85), 2.º año (Rosé)
EL MANCHEGO, 2.º año (Red)
MONTE MARQUES, 4.º año (Red)
SEÑORIO DE TOSCARES, 4.º año (Red)
VIÑA DEL CALAR, 2.º año (Red)

**LA INVENCIBLE,
Sdad. Coop. Ltada.**

Raimundo Caro Patón, 102. Valdepeñas (Ciudad Real)
Tel.: (926) 32 17 77-00.
Telex: 48129
ALBASOL, 1981 (White)
PEÑA DORADA (85), 1981 (White)
VALDEMONTE, 1981 (White)
VIÑA LASTRA (85), 1981 (White)
ALBASOL, 1981 (Red)
LA INVENCIBLE, 1981 (Red)
MOLINO DEL SOL (85), 1981 (Red)
VALDEAZOR (85), 1980 (Red)
VALDEMONTE, 1981 (Red)



VIÑA LASTRA (85), 1981
(Red)

**MATIAS
BROTONS, S. A.**

Francisco Morales, 48.
Valdepeñas (Ciudad
Real)
Tel.: (926) 32 16 07
BROTONS Current year
(White)
SANTA ISABEL Current
year (White)
BROTONS Current year
(Red)
SANTA ISABEL, 2.º año
(Red)

**MIGUEL
CALATAYUD, S. A.**

General Mola, 20.
Valdepeñas (Ciudad
Real)
Tel.: (926) 32 22 37
MIGUEL CALATAYUD
(White)
MIGUEL CALATAYUD
(Red)

**RAMON HIDALGO
PEÑUELAS**

Balbuena, 108.
Valdepeñas (Ciudad
Real)
Tel.: (926) 32 27 67. Telex:
26066
RAMIDAL, 1980 (White)
RAMIDAL, 1980 (Rosé)
RAMIDAL, 1980 (Red)
CORTIJO LOS
CLERIGOS: Exclusively
for export

**SDAD. COOPERATIVA
SANTIAGO
APOSTOL (85)**

San Blas, 2. Moral de
Calatrava (Ciudad Real)
Tel.: (926) 33 00 25
MORAL (85) (White)
MORAL (85) (Red)

VIDEVA, S. A.

Travesía Horno, 14.
Valdepeñas (Ciudad
Real)
Tel.: (926) 32 00 92 and
32 23 51
REHALA, 1980 (White)
VIDEVA, 2.º año (White)

In the endless plains of
Castilla-La Mancha, we can
find more than the 45 per
cent of Spanish vineyards
and during 1984, this zone
has elaborate more than the
half of national wine
production.

VIEJO VIDEVA, 1977
(White)
REHALA, 1980 (Clarete)
VIDEVA, 1982 (Clarete)
VIEJO VIDEVA, 1977
(Clarete)

**VINICOLAS
MANCHEGAS**

Alegría, 1 and 3.
Valdepeñas (Ciudad
Real)
Tel.: (926) 34 20 50-75.
Telex: 47988
CASTILLO DE MONTIEL,
1982 (White)
CASTILLO DE MONTIEL,
1979 (Red)
CASTILLO DE SAN
CARLOS, 1978 (Red)

**VIÑA ALBALI
RESERVAS**

Ctra. Madrid-Cádiz, km.
199. Valdepeñas (Ciudad
Real)
Tel.: (926) 32 24 00. Telex:
23251
LOS MOLINOS, 2.º año
(White)
SOLDEPEÑAS, 2.º año
(White)
VIÑA ALBALI, 1983
(White)
VIÑA ALBALI, 1983
(Rosé)
LOS MOLINOS, 2.º año
(Red)
SOLDEPEÑAS, 2.º año
(Red)
VIÑA ALBALI, 1983 (Red)
VIÑA ALBALI, 1978 (Red)
VIÑA ALBALI, 1976 (Red)
VIÑA ALBALI, GRAN
RESERVA (85), 1973
(Red)

VISAN, S. A.

P.º Calvo Sotelo, 88-92.
Santa Cruz de Mudela
(Ciudad Real)
Tel.: (926) 34 20 50-75.
Telex 47988
CASTILLO DE LA
MANCHA (85), 1983
(White)
CASTILLO DE MUDELA,
1983 (White)
CASTILLO DE
CALATRAVA, GRAN
RESERVA, 1975 (Red)
CASTILLO DE LA
MANCHA (85), 1982
(Red)
CASTILLO DE LOS
INFANTES (85), 1978
(Red)
CASTILLO DE MUDELA,
1981 (Red)

VALDEPEÑAS

Seguro (a close friend of Pio Baroja) attest to the Burgundian origins of the Cencibel stock. Paul Pacottet, head of the French Agricultural Institute's laboratories, in a book on viticulture published in 1928 identifies the Xancibel or Jancibel as the famous Pinot Noir of Burgundy.

It confuses the issue somewhat, however, to learn that the Hapsburgs, tired of Burgundy wines, drank the wine of Valdepeñas.

In his book *La Muerte del Vino* (The Death of Wine) (1976), Raymond Dumay describes a Cistercian route originating in Clos de Veugeot in Burgundy and continuing through the Haute Loire, Bergerac, Bordeaux, Navarra, Rioja, Valbuena de Duero, Calatrava and Valdepeñas. This route was followed laboriously, as befitted the age, by Raymond de Citeaux in 1158 after a long period of meditation in the monastery of Bergerac. Ray-

mond de Citeaux, as he is known in French, Raimundo de Fitero in Spanish (after his last monastic stopping-place) was to found the Order of Calatrava in the castle of that name, acquired from the Templar Knights. The origins of that chivalric order remind one of the French origins of the vines transported and planted by such noble knights to remedy the degradation of stocks under Islamic rule.

Whatever the facts of the matter, the similarity between Cencibel and Pinot Noir is minimal, though clonal degeneration of the vine over the centuries would not be surprising. Still, it is an interesting fact that in the areas where the most monasteries were founded during that period, the same grape appears: Tempranillo in Navarra and Rioja, Tinto Fino in Valbuena and Cencibel in Valdepeñas.

Thé classic Mediterranean grape is more white than black. Alonso Herrera writes in 1513 (*Agricultura General*) that it grew widely and the range of varieties was considerable.

The wines which Dumas, Fleuriot and Davillier drank on their travels are described as

PROFILE OF VALDEPEÑAS

Situation and climate: It lies in the southern part of the Province of Ciudad Real, on the lower slopes of the Sierra Morena. The climate is continental, with hot dry summers and an annual rainfall of 320 mm.

Vines: 90 % white Airén and 10 % black Cencibel.

Soil: Clayey, yellowish or whitish red Chalky subsoil at 25 cm.

Elaboration of wines: For elaboration of whites,

the grapes are stripped of stalks then pressed. Fermentation is carried out later without skins in the usual way for whites.

Reds are made by topping up with Airén a depósito containing 20 % must and skins of black Cencibel. The mixture ferments together, the skins being removed at about 30 days. Pure Cencibel reds retain the skins until 8-10 days after the beginning of fermentation.



VALDEPEÑAS

heavy and alcoholic, suggesting the wines made today with Cencibel and a small proportion of Airén. Davillier compared their dark red colour and pronounced and vigorous taste, typical products of a stony soil, with the wines of Chateaufort du Pape. This sounds nothing like *aloque*, characteristically lighter and paler in colour and which began, perhaps, with the Hapsburgs when, following the Valladolid court custom of drinking Castilian *clarètes*, they introduced into the new court of Madrid a Valdepeñas «civilised» by a touch of white to smooth out the roughness of Cencibel which, thanks to the hot meseta sun, can be considerable.

Today, Valdepeñas is neither that vigorous wineskin beverage nor the orange-red *aloque*. Nonetheless, it is possible that the term *tinto* applied to the wines of the region refers rather to the colour of the white wine which, historically, was produced in greater quantity.

In 1767, Carlos III entrusted his minister Ola-

vide with colonising Sierra Morena and laying down the route of the Camino Real, which was to pass through Valdepeñas. The builders of the Alcalá and Toledo Gates would have their wages supplemented, being craftsmen, with an allowance of Valdepeñas wine.

1860 was a great year for Valdepeñas. In that

ISABEL MIJARES A WOMAN IN VALDEPEÑAS

Isabel Mijares was elected president of the Regulatory Council of the Valdepeñas Denomination of Origin in 1982. This constituted a recognition of her work since 1968, the year she specialised at the University of Bordeaux and became formally allied to the world of wine. According to the first woman to head a Consejo Regulador, the 3,932,000 *arrobas* of white wine and 2,100,000 of red produced this year are «of

high quality, clear, brilliant, with delicate aroma and fresh flavour». On the strength of this, Valdepeñas is «aiming to conquer the foreign market, strengthening its position in 42 different markets».

Isabel Mijares describes as «excellent» the standards obtained from the latest harvest which she feels, given the sound quality of the fruit used and the low yield, will be reflected in the wines it produces.

It is possible that the term *Tinto* applied to the wines of the region refers rather to the colour of the white wine which, historically, was produced in greater quantity.

year, the railway line linking it with Madrid was opened and thus began a boom for the industry which depended on its 30,000 inhabitants. The leading bodega had been established barely twenty years before. Now, a 25-wagon train left there daily, loaded up with 2,500 skins of wine, bound for Madrid. The Valdepeñas bodegueros then took over most of the capital's wine shops and tabernas — the final commercial link in a prosperous and felicitous chain. Valdepeñas became the wine of Madrid, ousting rivals from Arganda, Illescas and San Martín de Valdeiglesias.

On the site of today's Paseo de la Estación, an urban centre was built in a time-honoured bourgeois style of architecture and behind it, close to the railway, the bodegas. Even Bodegas Bilbainas built a splendid one there, with its own branch line.

López Tello (makers of the white Viña San Ramón about which the writer Joaquín Belda enthused in 1929), Luis Palacios, Sebastián Rodero, Bodegas Valanera — their labels reached as far afield as the Philippines, Cuba and, of course, Madrid. First phylloxera then, later, the Civil War, brought a Great Age to a sad close.

THE JEREZ FERIA

Homage to «Fino» and Horses

Hot on the heels of Seville's «Feria» in April, comes the Horse fair in Jerez. Whilst that's on, you and I and even food, my dear sybaritic friends, play very minor roles indeed. For its undisputed stars are «fino» and horses, featuring together in a show alive with colour, sound and scent — the Jerez fair, a feast for all the senses and an unforgettable experience.

It's a special smell. I can still remember it vividly from when I was a little girl. I wasn't allowed to drink then, but later, as I grew up, the delicious aroma of fino mingled with all the rest.

It's a smell of horse-sweat, the stuff of the costumes — those rustling flounces! — the clay underfoot, sometimes damp, sometimes dry and dusty, depending on the whims of the weather that spring. You can smell the leather of the harness, the breeches, the riding boots, and then there's the golden yellow smell of the fino... (yes, smells have a colour too). It's an aromatic symphony that can only be conveyed in impressionistic terms.

I'm sorry to have to break this to committed gourmets, but the only edible smells, as it were, come from the stalls selling snacks and candy-floss. Commonplace though they are, they have their part to play in the Jerez Feria.

This is a different world, a different fair. And why? For one thing, there's its very setting, a huge park full of plane trees which produce that magical dappling of sun and shade, and form a delightful green canopy for the splendid procession of horses and carriages through the Real fairground. It's different, too, because the star of this show is the horse. Horses and wine top the bill.

Though you are only likely to come to Jerez for the fair proper, so to speak, it will in fact have begun well before. Though the posters say it



lasts from the 16th to the 20th of May, our friend the horse will have been hard at it from the 5th on.

Let me explain: from the 5th to the 9th, International Jumping Competition. From the 10th to the 12th, International Overall Horse and Rider Competition, H. M. King of Spain's Cup. 12th and 13th, Steer-throwing. 15th and 16th, Full Horse in Harness competition, Spanish Championship. 17th and 18th, Herdsmanship. 19th and 20th, Harnessing Exhibition and presentation of the Golden Horse Trophy...

All supremely beautiful variations on the same theme — horses.

But don't worry! You won't starve. It's just that you'll have to become a bit anarchic for a little while and forget all about your routine mealtimes, your favourite Riojas, aguardientes and Cavas and all that stuff and devote yourself entirely to «fino». Then just have a little something to eat round about half past three in the afternoon — perhaps some cured ham, a little cheese, a few prawns, then another little something at about four, then again about five... a plate of gitana cabbage here, a dish of chick-peas there, then perhaps some blissful fried peppers round about a quarter to six. You'll surprise yourself. And the best thing of all is that you'll feel on top of the world, with all your senses aglow. That sort of afternoon lasts until seven or eight, unless you interrupt it to go and watch the bullfighting.

Time never goes so quickly as at the Feria.

JEREZ

Juan de la Flor still cuts off tails and ears and shows them off to an ever-increasing crowd in his very own plaza, the Tendido 6. During the Feria, this restaurant, one of the best in Jerez, gets a lot of attention being, as you may well have guessed, right opposite the Plaza de Toros. And as the saying goes, a Feria without bulls is like a garden without flowers. So Juan is kept busier than all the big names adorning the posters around the place. Bulls, bravest and noblest of creatures, are his business too, and tail, tongue and brains of bull feature largely in his cooking which is Jerez cooking par excellence.

To ease the pressure on the restaurant inside, he sets up a big bar in the street «otherwise we wouldn't be able to move for people in here», says Juan. Horse-drawn carriages from the Feria pull up at his very door. It is all wonderfully picturesque. When the bullfight is over and the procession back to the Feria is getting itself organised, all the passengers in the carriages are served with a drink.

Juan, a rotund figure, standing beneath the splendid bull's head which presides over the new patio — and a very appropriate patio it is too, with, among many others, the original poster of the day when the legendary Manolete



*TENDIDO 6

ONE OF THE FERIA'S GRAT ATTRACTIONS

(*Tendido: the front rows at the bullfight).

died: «This really is the original, mind you, not like those copies you find all over the place» (28th August, 1947. Plaza de Toros de Linares...) — explains: «This time of year, we're rushed off our feet from about one o'clock on. The busiest time is three, when crowds of customers arrive and stay till the bullfight starts. I put on the usual menu: bulls tail, urta a la roteña, lobster en brochette, soup with picadillo.

What about the prices, Juan? Do you

take advantage of the Feria to charge a bit extra? «Not on your life. The quality and the prices are the same as always. When the Feria's on, I get a lot of customers from away, almost more than locals really, so I have to win them over, don't I?»

I imagine there isn't much difficulty there. Thanks to Miguel Rodríguez Armario, Head Chef and native of Jerez, and Juan Redondo, Head Barman, customers tend to become lifelong fans.

I must at this point pay

tribute to Juan Redondo. I have to tell you that he's the best P. R. man you're ever likely to find behind a bar. He has the amazing facility of remembering my favourite *tapa* — dressed fish roe — and putting it down in front of me before I've even had time to say hello. And when I tell you that except for once or twice a year I'm in exile in Madrid, you'll see what I mean.

Juan de la Flor is on top of the world today. He's just come second, behind Cordoba's *Caballo Rojo*, in the *Semana del Toro* (Week of Bulls) cooking contest held in Seville in March.

«I tell you, love, it was just my luck to draw Tuesday the 13th» (an unlucky day in Spain) «and I didn't even want to go, let alone cook, being so superstitious...». But courage got the better of superstition, which is as it should be, and he went and he triumphed, with dishes like bull's tail, bull's tongue a la castellana, brains — bull's, of course, a desert made in the shape of a bullring...

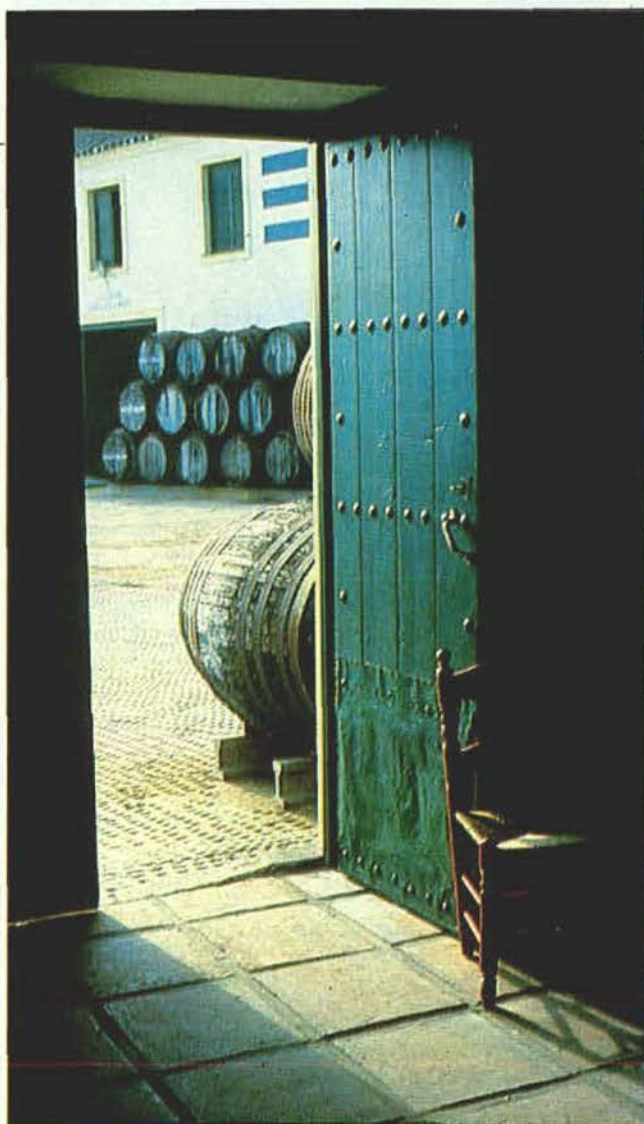
And here's one final snippet for you:

«Whilst the Feria's on, hardly anyone asks for Rioja or that sort of wine with lunch. What they drink is fino, lots of it, with their meal.»

As an aperitif, with the first course, the second... Who said champagne was the only wine you could drink right through a meal?

On the 19th of January, the Regulatory Council of the Denominations of Origin of *Jerez-Xeres-Sherry* and *Manzanilla de Sanlúcar de Barrameda* celebrated its 50th anniversary, and this seems a good moment to consider the role it has played over the years since 1934. Its functions have been to give prices for grapes and musts, to subsidise viticultural research, to control new planting, to cultivate exports whilst keeping an eye on quality and price, and to publicise Sherry through all suitable avenues. These are the lines along which the Consejo has acted during its first fifty years with a view to ensuring that the standards of crianza and quality of its wine is consistently maintained.

Henry I, in the year 1100 was already a sherry-drinker, and insisted that his table should never be without the fine wines of Jerez de la Frontera. Britain imported considerable quantities of wine at that time. In 1286, Alfonso X, deservedly known as «the Wise», visited Diego Pérez de Vargas and paid a warm tribute to the well kept vineyards, dictating, a year later in Seville, an ordinance *Ordenamiento de las posturas en Viñas*, which regulated the working day of labourers, «men for hoeing and pruning, and women and girls for picking and planting». This was a first step towards regulating and protecting sherry-making. From then on, not only did wine exports increase in volume, but they also spread to many other countries so that in 1565, as the Las Cuevas



brothers remind us, 60,000 vessels left Jerez for Germany, England, Scotland and other countries.

Consistently increasing exports and a laudable determination on the part of the winegrowers of the time to ensure the high quality of sherry led to the creation of a Merchants' Exchange, parallel to the Guild of Winetraders. This could be seen as a first attempt to introduce organisation into the trading, exporting and quality control of the wine of Jere, a wine already known in the Indies since a sizeable cargo of it was transported there

by the caravel *Santa María* in 1516.

Official control of wines was furthered when the Supreme Royal Council of Castile, on 23rd October, 1733, declared the Guild of Winetraders responsible for implementing the Decrees which had been in operation since the previous year to regulate the wine trade. Its duties were defined and San Ginés de la Jara, saintly nephew of Charlemagne, was declared its patron, his feastday to be celebrated, with all pomp, on the 25th August. These same Decrees were the basis for the first «formal cooperative ac-

tion» as Julián Pemartín described it so well, for a year after the Castile Council's decision, a Cabeza from Aranda set up the first serious wine-business, basing its activities on the official stipulations enforced by the Guild, the Regulatory Council of the time.

The Latest Fifty Years in a Long History

Finally came the Council for the Denominations of Origin *Jerez-Xeres-Sherry* and *Manzanilla de Sanlúcar*, now celebrating fifty years in defence of wine, the latest chapter in a story which began hundreds of years ago. Clearly, it has been an *idée fixe* with the winegrowers of Jerez, Sanlúcar de Barrameda and Puerto de Santa María to supervise, nurture and control the purity, crianza and genuine quality of their wines. Over the last fifty years, this vigilance has earned many international prizes and rewards and, even more importantly, recognition for the men associated with the «Jerez Triangle».

So now, the Consejo can celebrate on behalf of all those who have contributed to present success, paying homage to the long tradition it has inherited and keeping alive the principles which motivated the Merchants' Exchange, the Guild of Winetraders and indeed, the most recent official legislation. In brief, controlling the quality of their product, guaranteeing that sherry is authentic *vino de Jerez* and perpetuating the fine reputation it has earned through the ages.

During the Feria, not only does everyone dance with everyone else — even the horses do it. And much as it grieves me to say so, they do it rather better than we do. Teetoallers by nature — so far the creatures drink nothing but water — they are moved to do it not by drunken euphoria, but rather by patient training, with a knowing hand on the reins, to the strains of Spanish classical music.

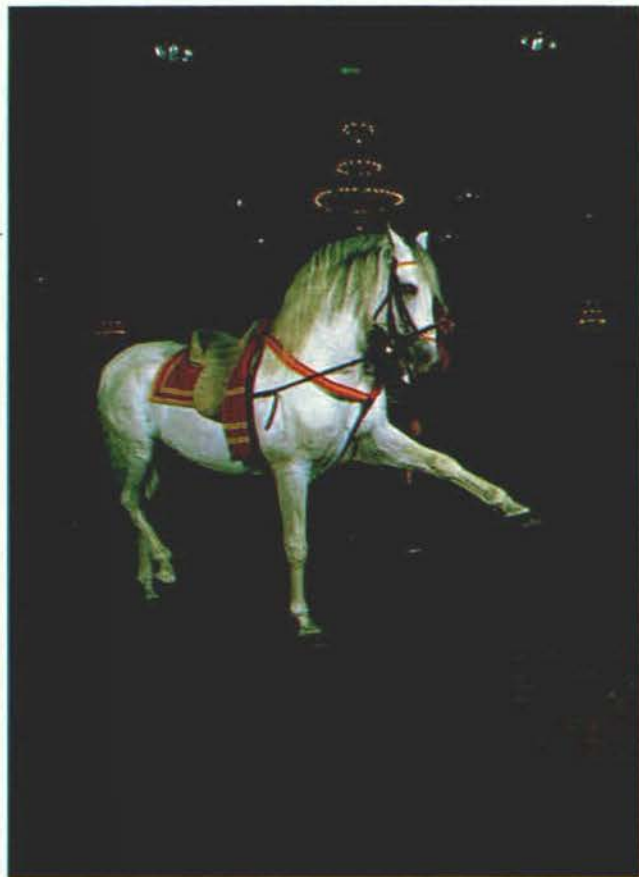
The great French equestrian maestro, La Guérinière, was already singing their praises in the 17th century:

«All agree on the superiority of the Andalusian horse, shown to be the best in the riding school, for its flexibility, agility and rhythm, on parade, for its pride, nobility and grace, and in war, for its courage and docility.»

Since flesh and blood horses no longer go to war, thank God, that final comment on the excellent qualities of the Andalusian horse is no longer relevant, but the first two certainly still apply.

Alvaro Domecq Romero would certainly agree. He has dedicated himself body and soul to horses, and it is to him that we owe the existence of the *Escuela de Arte Ecuestre*, the School of Equestrian Arts.

You will surely agree that there was a certain irony in the fact that for



EQUESTRIAN ARTS

THE DANCING HORSES OF ANDALUSIA

such a long time the Spanish Riding School of Vienna enjoyed such a fine reputation whilst here in Spain, cradle and homeland of its stars, we had no equivalent.

In May 1973, in the presence of the then Prince and Princess of Spain, Alvaro Domecq was presented with the Golden Horse trophy for that year, and being a man of few words, he felt that the best way to get out the customary speech of thanks was to express it on horseback!

Those prances and skips were to develop into a project which presents us today with the opportunity to see a stunningly beautiful spectacle. That purely

personal gesture of thanks, backed by horse enthusiasts, despite tremendous financial demands — staging the show, transporting the horses, their care and maintenance — eventually gained the sponsorship of the *Diputación* of Cádiz, and so the situation remains today. Its technical director is, of course, Alvaro Domecq.

The basic aims of the School are the selection of horses for breeding, training of *Alta Escuela* riders, the perpetuation of the *Doma Clásica* (classical training) and, of course, exhibiting the horsemanship, breeding, tradition and culture for which Spain is justly famous.





The headquarters of the School is a magnificent 19th century palace, built in 1866 and attributed to Garnier, French architect of the Paris Opera. He was commissioned by a member of the Pemartin family, Don Julián, a wine-merchant of the time, who spent almost his entire fortune on it. He furnished and equipped it magnificently, right down to the finest detail of china and cutlery, it seems, and then had to sell the lot. This seems typical of the Jerez of that time — cosmopolitan, elegant and sophisticated, an atmosphere which its inhabitants reflected in their idiosyncracies.

The Palace, called the *Recreo de las Cadenas*, has changed hands several times down the years. It was eventually bought by what was then the Ministry of Information and Tourism to be the School's headquarters. A new building had to be put up in the grounds for the school itself, stables, lecture-rooms and so on, and the main Palace, having fallen into disrepair, is still waiting to be restored.

But where there's a will there's a way. It will all get done eventually by dint of patience, courage and determination. The same qualities, in fact, that go into the performances of the School's other exemplary Andalusians.

It's a mysterious phenomenon. Afternoon blends into evening, evening into night and night into dawn before you even know it. «What about morning?» I hear you ask. There aren't any. Here, morning is the time it takes you to eat a few churros to start your day. From 9 am to 2 pm, the Fair subsides into complete silence. Then the noises start up. Silver bells jingle, whips crack, drivers shout and teams of two, four, five, up to eight horses or mules, Andalusian, English or Hungarian-style, are back on the festival scene again. Meanwhile, perhaps, the whipcracks echo hand clapping an accompaniment to a flamenco singer, defying the heat of the day.

Mari Paz Ivison



The name of Somontano is the latest to appear on the map of official Denominations of Origin. Centred on the Somontano Cooperative, the wines of this little area of Aragón have gone on over the years acquiring the personality and quality which have now earned them the appellation. Last November, its provisional status was upgraded to full recognition as a Denomination of Origin, and the wines of Somontano took their place in the Spanish wine world.

SOMONTANO

THE LATEST DENOMINATION OF ORIGIN

Luis and José are a young and bearded team. They have taken on the Cooperative as a local «cause» and indeed they still have about them a certain air of student enthusiasm. This has gone down well with the winegrowers from around Barbastro, nearly all of whom are members of the Cooperative. «Upgrading» is a concept that the people of Alto Aragón approve of, though this doesn't mean losing the wines they have always known. Modernising should only go so far.

«For a start», murmurs the manager, «we've persuaded the growers to accept economic cuts. They know that wine-making is a serious matter and that traditional ways are not always the best ways. The first visible results are here in the bodega. We've made the depósitos hygienic by using polyester. We're installing cooling equipment as and when we can, and we've bought casks. All we need to do now is to give the bodega a general face-lift and get it looking nice and clean».

The Somontano Cooperative is pressing one

suit strongly; they know that from their privileged position of control — 90 % of the area's production — only by offering quality will their initiatives be taken seriously.

NEAR THE SNOW-LINE

From Barbastro upwards, things start gradually to take on a Pyrenean tone. The landscape becomes wilder, the smells different. This is an in-between sort of area. Over there, one sees the curving outlines of the last of the vineyards, taking advantage of the alluvial soil and the waters of the brooks which make their ever-gentler progress down toward the Ebro. Almond trees and vines grow side by side. It has something of Priorato about it.

Our young friends from the Cooperative could have gone into business selling waterproofs to visitors from the ski-slopes, but they are content to wait patiently for the end of the snow season. No doubt the water from the mountains will do the grapes good. Huesca wines, like the Swiss Valais and the Argentine Cuyo are made with grapes nourished by thawing snow.

The wines of Somontano are not like the other wines of Aragón.

They do not have the same alcoholic strength as the wines of Ainzón or Fuendalón, nor the purplish hue of a Cariñena. In general, they are less full-bodied and more acid and vary between the brick and ruby reds of the grapes on which they are based.

All these years, Barbastro and Monzón have been the centres for Somontano wines. The wholesalers have mixed and sold in bulk wines from Costean, Capella and Salas Bajas, the popular Garnacha de Secastilla and Morillo de Monclus. Near to Morillo de Monclus falls the natural boundary of wine-growing Somontano, which extends westwards over the rivers Esera, Vero, Cinca and Alcadre as far as the town of Huesca. Perhaps the best vineyards lie on either side of the Vero, on land with a high lime content. This is where the two major bodegas of the area are to be found: the Cooperative and Lalanne. Lalanne is a 19th century bodega, established when phylloxera laid waste the vineyards of France and some French wine-growers turned to the as





The wines of Somontano vary between the brick and ruby reds of the grapes on which they are based.

SOMONTANO

yet unaffected vineyards of Spain. The cooperative, on the other hand, came into being as a modern development. From when it was established in 1964 up until 1980, it operated as many cooperatives do, mixing the harvest and carrying out a general vinification of all varieties. Then a new approach was introduced; the head of the bodega, Manuel Villa, had to come to terms with Pedro Escudé, a young Raimat oenologist taken on by the Cooperative's new managers.

THE CATALAN MODEL

Cataluña, in oenological terms, is going to be worth watching. But it will need to start off by facing up to certain facts. The relatively undemanding times of the last few decades have meant that in Somontano, certain native varieties of grape which are difficult to place have been able to survive: Moristel, Parraleta, Alcañón. Alongside these one finds the ubiquitous Garnacha and the white Macabeo, a variety which follows the Ebro from Rioja as far as the Mediterranean.

One thing is certain. White wines do not do

too well in these parts. Nor do rosés. The people of Alto Aragón like «meaty» wines. Red wines, with the guts and body for which this area is known. A look at the history books tells us that the first grapes probably got here by way of the Ebro. Others claim that the Greeks were responsible, and indeed there must have been many citizens of ancient Greece who took to a roving lifestyle, forced into it by hunger and overpopulation. The poet Hesiodosus, presaging modern birth control, exhorted couples to have no more than one child. Small wonder, then, that devotees of the large family should seek acceptance elsewhere, far from Hellas.

The Greeks were followed by the Romans. The civil war between Caesar and Pompey forced the former, as we know, to cross the Rubicon. The Battle of Ilerda brought together many Italian mercenaries, some of whom stayed on to cultivate the land. Ilerda was to be very influential over the wines of Huesca, as would Munda over those of Montilla.

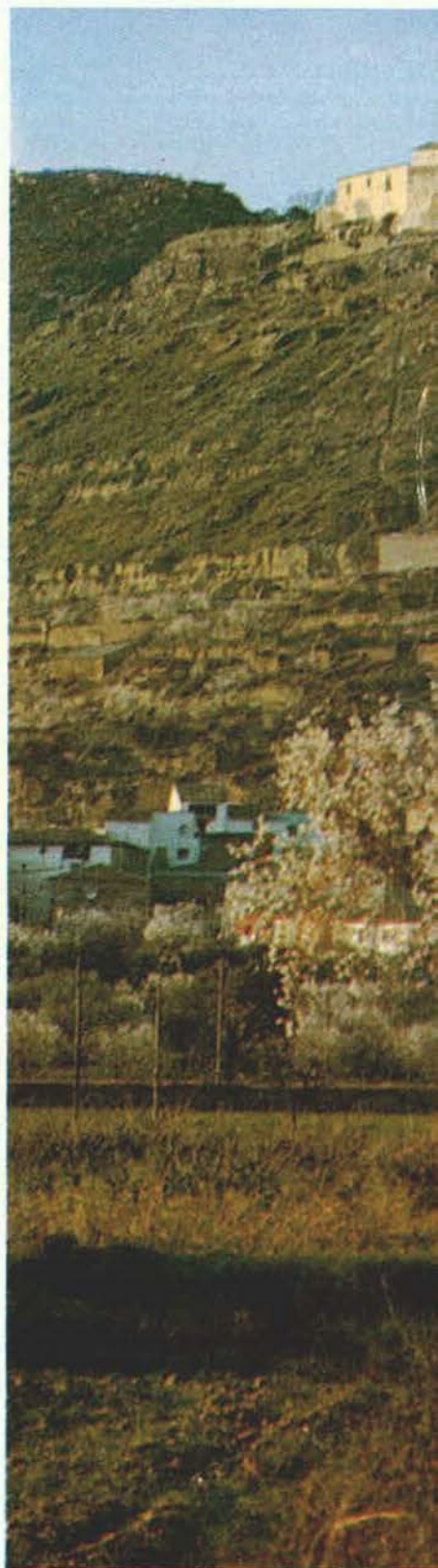
However, the deciding factor was to be the influence of the Church. The Barbitania was, for three centuries, a frontier zone where Christians and Muslims bent the rules of either culture. In those days, many a pact was signed between the Count of Sobrarbe and the *wali* in office at the time.

In 1604, a crusade was mounted against the Moors of Aragón. William of Montreuil commanded the French and Italian troops — pontifical soldiers — on that occasion. The Aragoneses were under the command of their king, Ramiro I, who fell at Graus. A short time later, Armenгол III, count Urgel, took the plaza of Barbastro.

Soldiers were followed by monks. Vines flourished about their monasteries, despite the fact the Pacomius, inspiration of the first Xenobites, forbade his monks meat and wine. Had it been left to him, we might still be waiting for a decent drink.

A good thing, then, that San Benito, a saint, saw fit to modify the rules. Benito was from Umbria, and would have had his sensibilities tempered by the delights of Orvieto and Montepulciano, wines both ancient and splendid. Benito reasoned as follows: «Although we read that wine is improper for monks, since in our times it seems impossible to convince them of this, let us content ourselves with not drinking to satiety, but rather in moderation.»

Odon de Cluny and Gregory VII gave legal expression to this Benedictine view, so that in the 11th century the vineyards of Somontano were extended enormously. Vines were planted high up to start with, then as the valleys became safer, the vineyards gradually





The landscape in the area is formed by almond trees and vinegrapes. Vines were planted high up to start with, then as the valleys became safer, the vineyards gradually spread downwards.



spread downwards. The monasteries of San Juan de la Peña, near Jaca, and Santa María de Alquezar played a major role in extending the province's vineyards.

The situation remained dormant from the medieval period on, to see a great burst of activity in the 19th century when France needed Spain most. The taste then was for alcoholic strength and colour, just what was missing from French wines, which were expiring helplessly. Wines from Somontano, Cariñena, Borja and Navarra converged on the then bustling port of Tarragona, and loaded daily onto ships

bound for Sète and Marseilles. More daring winegrowers took to smuggling their produce, using Bearnais go-betweens.

THE LALANNE STORY

This bodega was established in those euphoric times. Lalanne was a French wholesaler, who stayed on in Barbastro. The bodega, a stone's throw away from the Cooperative, is picturesque and festooned in greenery. It is said to have been a barracks for the «reds» in the '36 war, but despite that,



SOMONTANO

still has wines dating back to the Republic and earlier. Its proprietor is Paco Lalanne.

MORISTEL FOR THE COOPERATIVE

The range of wines put on the market by the Cooperative deserves some comment. Clearly, the solution as far as the reds are concerned, discounting new depar-

tures, is to increase planting of Tempranillo, preferably high up to benefit from the greater rainfall. The Señorío de Lazán red, made with Garnacha, Parraleta and Moristel seemed to me a little dirty, short and somewhat lacking in character. The Monasterio red, on the other hand, with a higher proportion of Moristel and three years in the bottle was frankly an agreeable surprise. A silky yet persistent wine, if a little short in the nose. I think that this is where the future lies for Somontano wine. I should make it clear that Moristel is nothing like Monastrell; unlike the latter, it is a

variety with low oxidation and interesting acidity levels, but little tannin. Maturing this variety in wood should not be overdone — it should be left to develop in the bottle.

The Parraleta is also quite acidic, but with much less personality. In the whites, Alcañón is very crude and dull. A sweetish and «burny» wine — rather vulgar. The other white in the range is Macabeo, which has a slightly disagreeable herbaceous aroma. I feel sure that Pedro Escudé is already thinking about what can

be done with Chardonnay...

The rosés, made by the «sangrado» after six hours system, have a future if they moderate their alcoholic strength. The Moristel rosé, a bright cherry colour, is extremely pleasant on the palate. All these wines range between 11 and 14 degrees.

The whites are generally very pale. Alcañón is certainly a success with the monks of El Pueyo, a monastery which attracts a great number of pilgrims every year.

The presentation of these wines, particularly the Montesierra Selection, can not be faulted, and it remains only for me to wish the new Denomination of Origin every success.

**Text and pictures:
Víctor Rodríguez**

*Las
Recetas
de Gourmets*





Las Recetas de Gourmets

«Las recetas de Gourmets» is the original title of a section in the Spanish magazine «Club de Gourmets», devoted mostly to recipes of Spanish cuisine.

Starting with this first issue, Gourmetour will publish a selection of these recipes.

MUSSELS SOUP (four servings)

Ingredients:

3/4 kg of mussels;
1/4 kg shrimp;
2 tablespoonfuls flour,
2 tablespoonfuls of dry
sherry,
1 glass of milk,
1/2 litre of water, including
that used to open the
mussels, salt, white pepper
and nutmeg;
a spoonful of butter and 1/2
spoonful of chopped
parsley.

Preparation:

Place the well-cleaned mussels in a saucepan. Once they are open remove from the shells and chop half of them, leaving the other half whole. Set aside. Place the 1/2 litre of water with salt on the fire, bring to a boil and add the shrimp; remove after about half a minute when water comes to a full boil. Shell the shrimp and set aside. Prepare the bechamel sauce with the butter, flour, the water used to boil the mussels and the shrimp in, and the wine. Add hot milk together with the mussels and shrimp. Salt and pepper to taste. Sprinkle with the chopped parsley and serve hot.

BROCCOLI AND CAULIFLOWER AU GRATIN WITH CLAMS

(four servings)

Ingredients:

1/2 kg broccoli;
1/2 kg cauliflower;
3/4 kg clams;
2 spoonfuls butter;
a heaping spoonful of flour;
a cup of dry white wine;
an egg yolk,
salt and pepper.

Preparation:

Wash clams thoroughly and place them in water with the cup of wine on fire, to open. Remove from the shell, pass broth through a sieve, and set both aside.

Cook the broccoli and cauliflower in plenty of water with salt, taking care they don't become too soft, but «al dente». Cut them into little bunches and place in a fire resistant platter, with the clams interspaced. Melt the butter in a pan and prepare a «velouté» with the flour and the clam broth; when prepared, mix in the egg yolk. Add salt and pepper to taste. Cover all with the greens and the clams. Sprinkle the surface with grated cheese and place in the oven until crisp and brown.

SADDLE OF HAKE IN FRESH-WATER CRAYFISH SAUCE

(four servings)

Ingredients:

4 double filets of hake;
8 fresh-water crayfish;
1 tablespoon cognac
1/2 spoonful sweet
paprika;
2 leeks, 2 tablespoons
butter, 1 tablespoon flour,
1-1/2 cups of water in
which the crayfish have
been boiled, 1 egg yolk,
salt, black pepper and the
tip of a chili.

Preparation:

Cook the crayfish in salt water for 2 minutes; shell and remove the contents of the heads. Set aside the claws.

Cut the leeks in fine slices and fry in butter in a pan. Add the claws and the contents of the heads with a cup of water used to boil the crayfish, the cognac and the chili tip. Cook for 10 minutes, and then mix with a powerful beater. Sieve everything and pass the broth and claws again.

Thicken the sauce with flour and once removed from the fire add the egg yolk and mix well.

Place the hake in the oven with a dollop of butter and salt. When almost done, cover with the sauce and leave until it acquires the desired consistency.

Serve.

CALF SHANK WITH PINE NUTS (four servings)

Ingredients:

1 kg calf shank, well tied
up in a roll;
3/4 kg onions;
100 grammes of raw
shelled pine nuts;
1 bay leaf, black
peppercorns, and salt;
3 tablespoons of olive oil.

Preparation:

Place the shank in a saucepan with the oil; turn until golden brown all over. Add the onions, chopped, pepper, salt and the bay leaf; cook over a low fire for 2 to 2-1/2 hours.

Soak the pine nuts in water. Halfway through the

Photographer: Francisco
Ontañón.

Recipes: Itos Vázquez
Coordinate: María Sendagorta





cooking, add half of them to the meat. Once the meat is tender, separate the sauce and pass it through a sieve, cut the shank in finger-thick slices and pour the sauce over it. Sprinkle the rest of the nuts on top. Serve.

QUAIL IN SHERRY-VINEGAR (four servings)

Ingredients:
8 medium-sized quail;
2 large onions;
1/2 cup of sherry vinegar;
2 cups of water;
1/4 cup fresh mushrooms,
salt, black peppercorns
and a bay leaf;
4 rashers of bacon;
4 spoonfuls of olive oil.

Preparation:

Once the fowl are perfectly clean and singed, place inside a peppercorn and half a rasher of bacon.

Place in a stewpot, all raw: the oil, the quail, the onions cut in thin slices, vinegar, water, salt and a bay leaf. Cover and cook over a low fire for half an hour. Add the previously washed mushrooms and keep on the fire for another 20 or 25 minutes until the latter are «al dente».

Serve the quail on the onion slices, garnish with the mushrooms.

DUCK LIVER IN GINGER (four servings)

Ingredients:
1/2 kg duck liver;
1 large onion, chopped;
2 cloves of garlic finely
chopped;
50 grammes of fresh
ginger, skinned and cut
in very thin slices;
salt, freshly ground black
pepper, 4 spoonfuls of
butter.

Preparation:

Heat half the butter in a pan and fry the liver to a golden brown (these have been previously punctu-

red). When brown place in an oven pan or casserole. In the same frying pan, use the other half of the butter to fry the onions, garlic and ginger, very slowly, so as not to brown them. Pass the sauce through a powerful beater and cover the liver with it. Place in pre-heated oven for 10 minutes. Serve with a garnish of white rice.

SNOWFIELD (four servings)

Ingredients:
Cream custard;
3 bananas cut in thin slices;
10 sponge-biscuits soaked
in milk with cognac;
5 spoonfuls of raspberry
jam;
2 egg whites beaten stiff;
150 grammes of whipped
cream;
4 spoonfuls of chocolate
flakes.

Preparation:

In a high-brimmed dish, place in successive layers, in this order: the cream custard and, when slightly jelled, the banana slices, the soaked biscuits, the jam and on top the meringue mixed with the whipped cream; sprinkle with the chocolate flakes.

Serve very cold, after at least two hours in the fridge.

CHEESECAKE WITH KIWIE FRUIT AND POMEGRANATES (four servings)

Ingredients:
25 or 30 biscuits of the
«Marie» type;
100 grammes butter;
1/4 kg of curd (or cottage
cheese);
1 small tin of condensed
milk;
3 eggs;
3 kiwiefruits;
one pomegranate.

Preparation:

Crumble the biscuits and mix with the butter until a

batter is formed with which we cover the bottom of a mould, forming a basket. In a mixer, beat the curd, the tin of condensed milk and the eggs until homogeneous, and pour into the «basket».

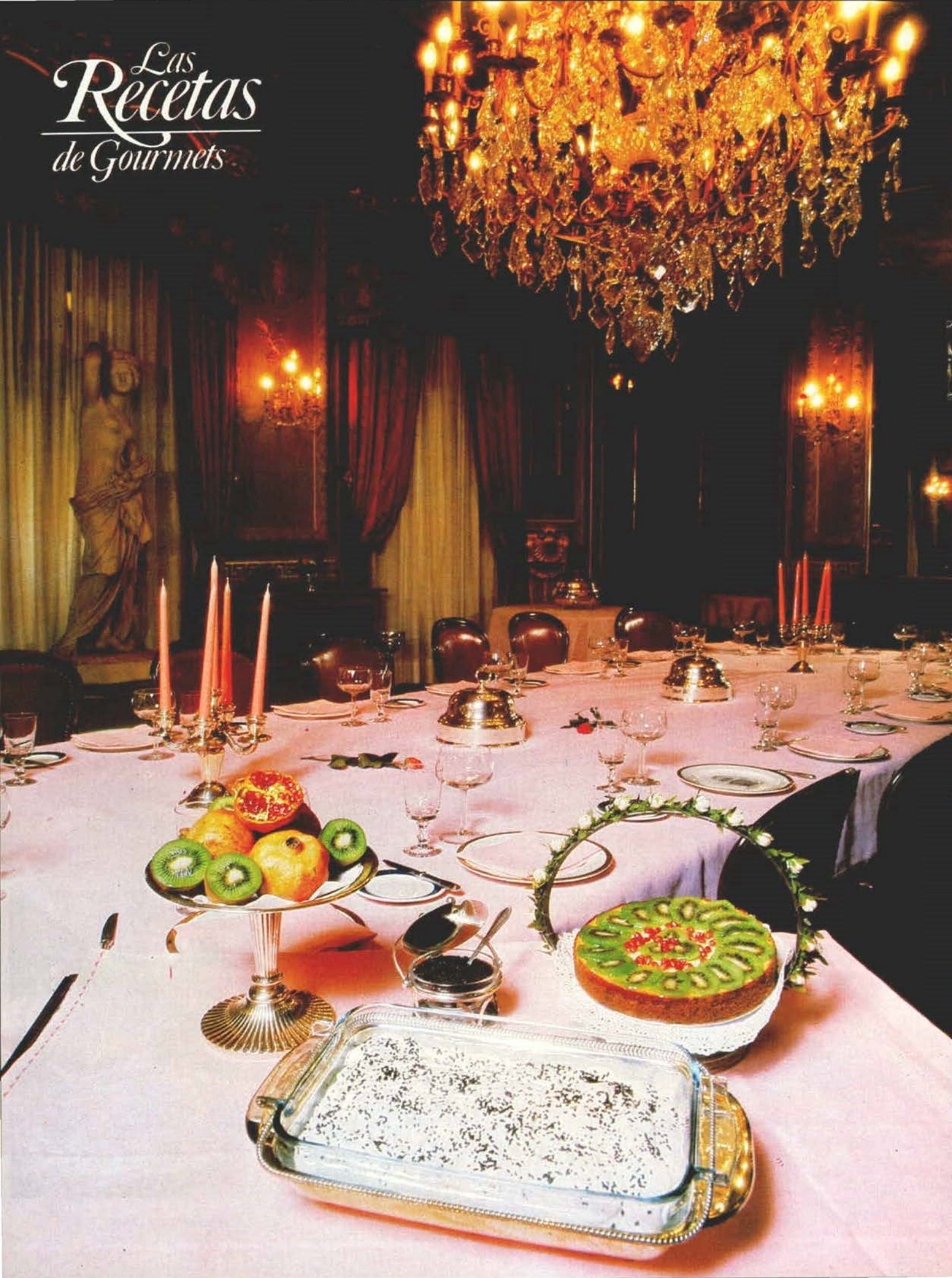
Place in a pre-heated oven at medium heat, until jelled. Let cool a little and cover with the kiwiefruit slices and the pomegranates.

If a sheen is desired, cover with lemon gelatin spiced with a liqueur.

This same recipe can be prepared without the fruit, and we have a delicious cheesecake.

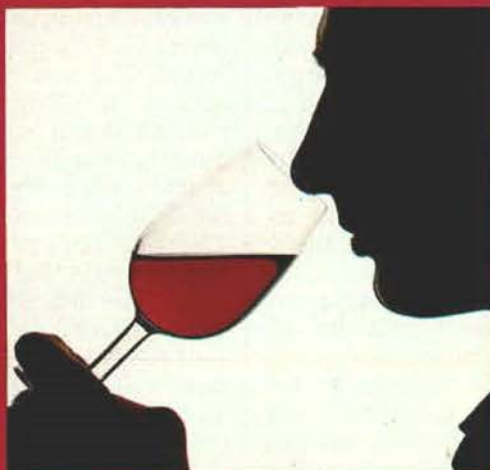


*Las
Recetas
de Gourmets*



A practical guide for wine professionals and all lovers of the

WINES OF SPAIN



2.675 wines from bodegas,
cooperatives and bottlers, with
comments and prices

FIRST PART

- Elaboration of the different types of wines (White, Rosée, Claret, Red, Sparkling Wine, Sherries, etc.).
- Types of grapes existing in Spain (that exist in Spain).
- Wine Label and its interpretation.
- The wine tasting, Tasting notes (The tasting panels).
- Dictionary and wine language.
- Cuadro de añadas.
- Wine feasts and ferias.
- Buying Guide, with the best wine shops.

SECOND PART

- 574 wineries and 2.652 wines classified within each Autonomous Community.
- Wine and touristic route with restaurants, hotels, pubs and wineries of each zone.
- Denominations of Origin, Specific Denominations, Provisional Denominations of Origin, Winegrowing Areas, etc. Each winery ficha contents: address, telephone, telex, foundation date, installatoin, origin of the grape, derivated products, wine distribution, Time for visitors, informations about direct selling, listo of the different wine that elaborate and its characters. Also, marks only dedicated for exportation. About each wine it is said: cosecha, grape variety, Alcoholic grade, type of bottle and its price in the winery. The best ones are classified with one or two catavinos.
- Displaying coloured map with all Denominations of Origin and Winegrowing Areas.

CUPON DE PEDIDO

Name _____ Surname _____
Address _____ City _____
Province _____ I want to receive _____ numbers, which it's price is 1.200 ptas./each and 90 ptas.
more for post and packing that I pay by*

- Bank transference to the c.c. 2961. Bco. Bilbao, Agencia 44. 28016 Madrid.
- C.O.D.
- Postal Order n.º _____
- Credit Card
- American Express
- Visa n.º _____

Caducity date _____

Signature _____

* Please, mark the selected square

The poet Manuel Machado summed it up in two words: «salada claridad» — saline clarity — and those words remain forever an aesthetic comment on Cádiz. Light and salt. Though I must say that the light seems not yet to have come into play over the pines and salt-marshes of this chill January dawn in Cádiz.

We by-pass Puerto Real. It's an interesting town, worth a visit which we decide against because of the mist shrouding the bay. This doesn't prevent our observing a peculiar quality of the town, namely the complete inappropriateness of its name. *Puerto Real* means Royal Port. It has no royal port. It doesn't even have a plebeian port. In fact it has no port at all. We keep on along the Madrid-Cádiz national highway, following the low sandy coastline of the bay of Cádiz, and arrive at *Tres Caminos* — Three Roads. Now this is true. It is just at the intersection where our road reaches its destination, the *tacita de plata* or «silver cup» as Cádiz is affectionately known hereabouts, and links with the other road which leads to Málaga.

This is the spot, known as the *Hacienda Chica* where we are to have the privilege (and believe me it is a privilege) of seeing and even joining in a *despeque de estero*, or dredging an *estero* or lagoon for fish.

To call it a privilege is not an exaggeration even though we are in this part of the world where *everything* is not so much exaggerated as viewed in a much wider perspective — a different dimension. But really, I'm not exaggerating for it is a very rare chance indeed to be able to take part in this tradi-

tional custom which is a cross between a family *fiesta*, going fishing, and various other things besides. It happens on only one day a year since it is a very laborious and complicated affair, and then, of course, there aren't all that many salt-harvesters. But to continue...

The light has triumphed over the mist which is now wafting away, and the breeze should smell of thyme and rosemary fresh bread... the Atlantic Ocean... That's the way Cádiz mornings smell, at least in my memory. But no. This one smells of mud, sludge and slime. I'm sorry, but that's the way it is.

It must be about 9 am in the Hacienda Chica, and there are signs of

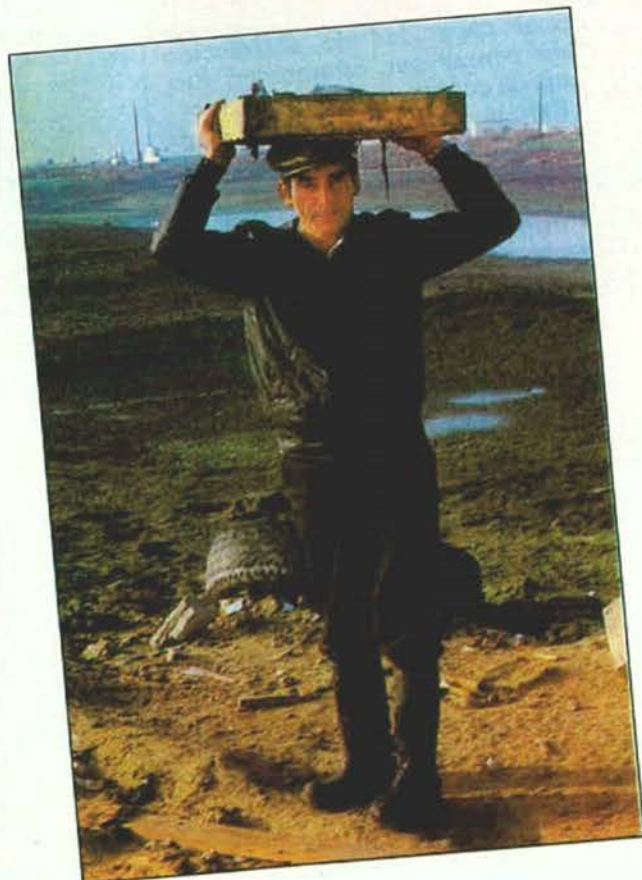
activity. It's the sort of gentle activity, continuous but unhurried, which suggests that it's been going on for quite some time. And that turns out to be the case. A dozen or so men have spent the whole salty night at work in the *estero*. Incredibly, they don't seem to feel the cold. Certainly not about the legs anyway, because they're wearing the briefest of shorts. Mercifully they are dressed as to the torso, and head-gear varies from woolly hats to artfully adapted socks. Their legs are covered in pitch black mud.

Beyond and to the left, lies the *estero*. It's already almost empty except for a pool in the middle. And here on dry land, one of the few bits

of dry land that punctuate the salt-marshes, the men are busy with their nets, preparing for another sortie. Behind them is a rough shelter, well guarded by a gang of dogs who make up in barking capacity for what they lack in breeding. In the shelter are lots of boxes of fish. This could be a scene in any fish-market in any sea-port, but in fact it's quite different. The poet Rafael Alberti, a Cádiz man himself, almost certainly didn't have a *despesque* in mind when he wrote his famous *Marinero en Tierra* (Sailor on Land), but he could well have. Here, the fish seem to emerge from the dark, sinister unplumbed depths of a sea channel. To be precise, this one's called the *Caño del*

A FISHY BUSINESS

DESPEQUE IN THE INLETS OF CADIZ

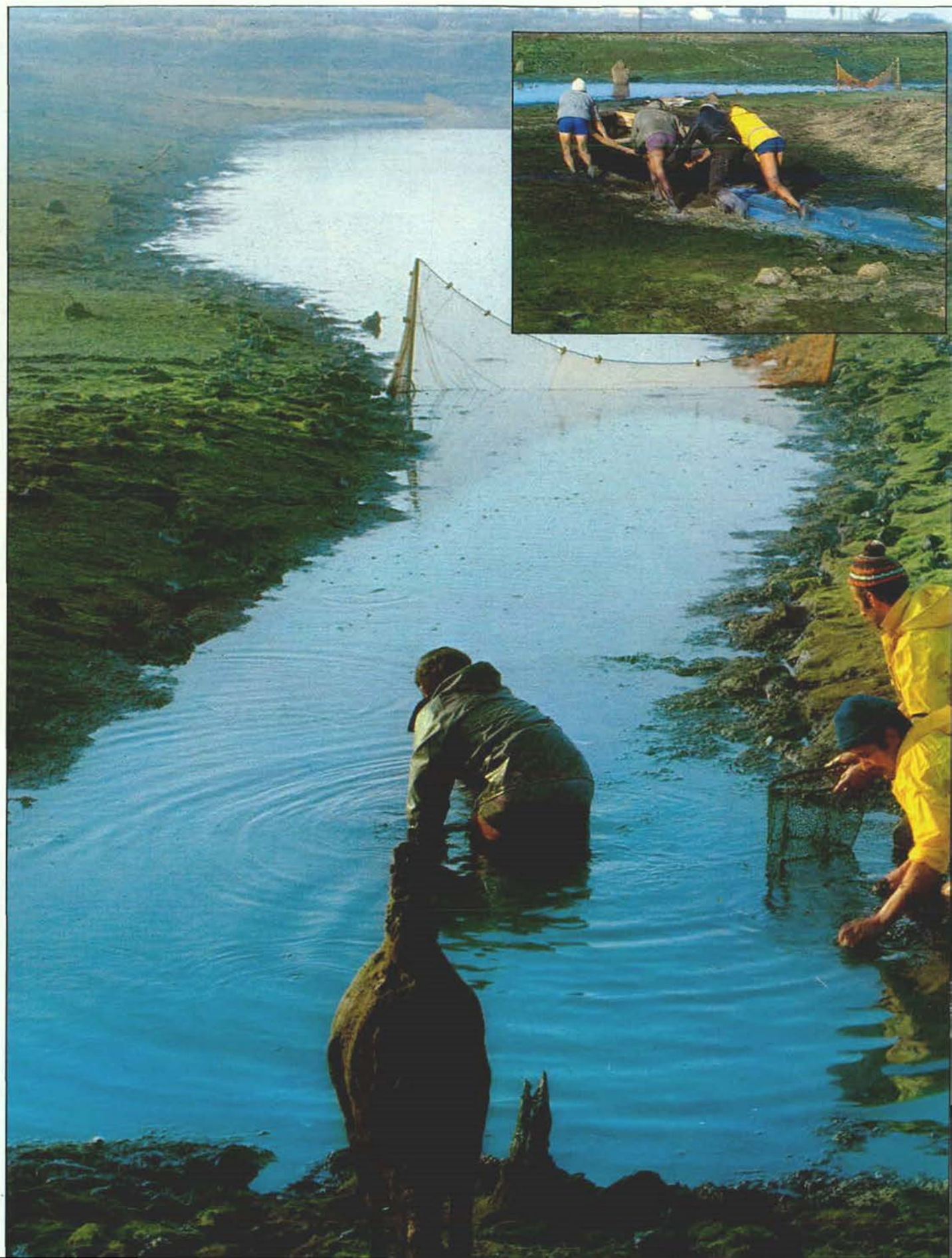


Aguila — Eagle's Channel.

Anyway, all the fish piled up in those boxes — bream, eels, grey mullet, sea-bass — were caught at night, by cold and torchlight, otherwise they would have been lost for lack of water. (Remember, the *estero* dries out in a matter of hours.)

It looks as if the next sortie is about to start. Diego, the tenant of the salt-marsh, dressed in a soggy beret and a navy blue smock, issues his instructions from dry land, and the «sailors on land» drag the net from right to left, then from left to right and gradually «sweep» the lagoon.

It's an amazing sight because these men seem, to me anyway, to become one with the mud. Really. Like figures



A FISHY BUSINESS

in a surrealist painting these lads seem to have no lower extremities. They blend completely into the mud, the sea of sludge, and I honestly don't know how they manage to get out. There's something almost moving about it.

A few minutes later, I'm offered a nip of *la Coñá* (brandy). They must have noticed my teeth chattering in the damp salty Cádiz cold. And what with feeling so grateful, and so moved by the sight of it all, I somehow manage to overcome my horror of that vile and slippery ooze and the next thing I know, I'm up to my knees in it, eager not to miss a detail or journalistic angle. Ugh.

And that's how my colleagues find me when, much more practical than I, they arrive from a nearby hostelry where they've been tucking in to fried eggs. Whilst I made do with mud and cognac. Brandy, I mean. Sorry.

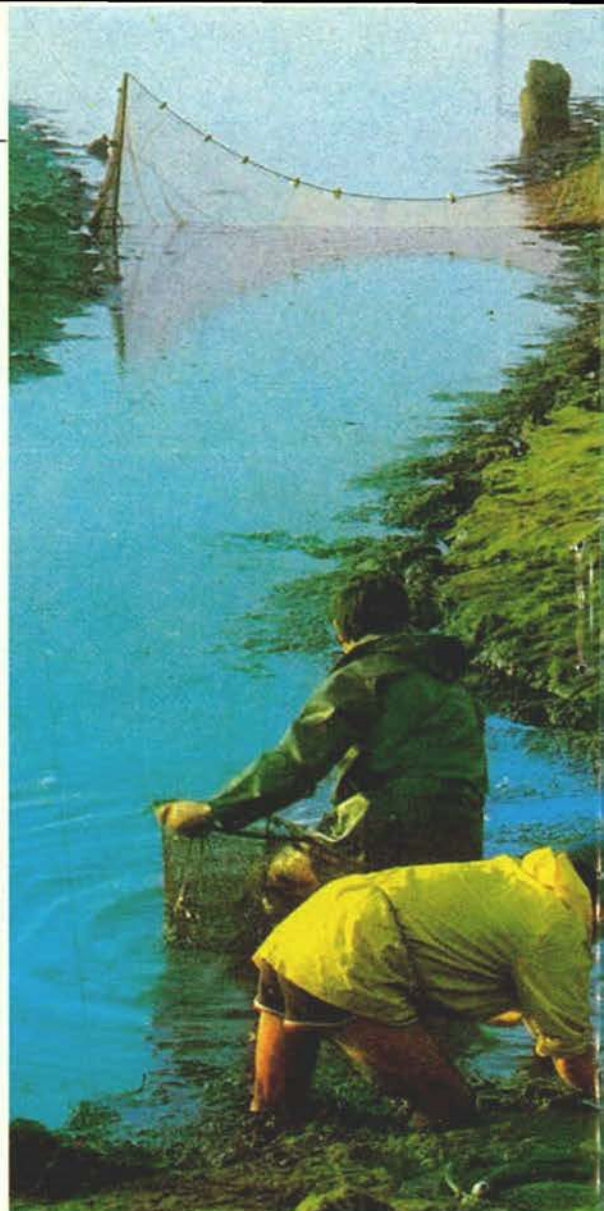
Cut to the quick of his reporter's pride, and thinking he might be missing out on authenticity, José Carlos is in the black slime with me like a flash. Well, he does stop to put on an enormous pair of plastic boots that he has conjured up from somewhere.

(continued on pag. 40)

In these saline lagoons, sun and wind combine to evaporate the sea water. But before the process is complete it passes through a chain of pools, shallow but of large surface area, where the level of salinity gradually increases from 3.5° to 25.5° on the Baume Scale.



In the course of the summer months, when the sluices which close off access to the inlets are left open to the sea, the waters of the Atlantic flow in carrying the young of the various fish of the Cadiz coast.



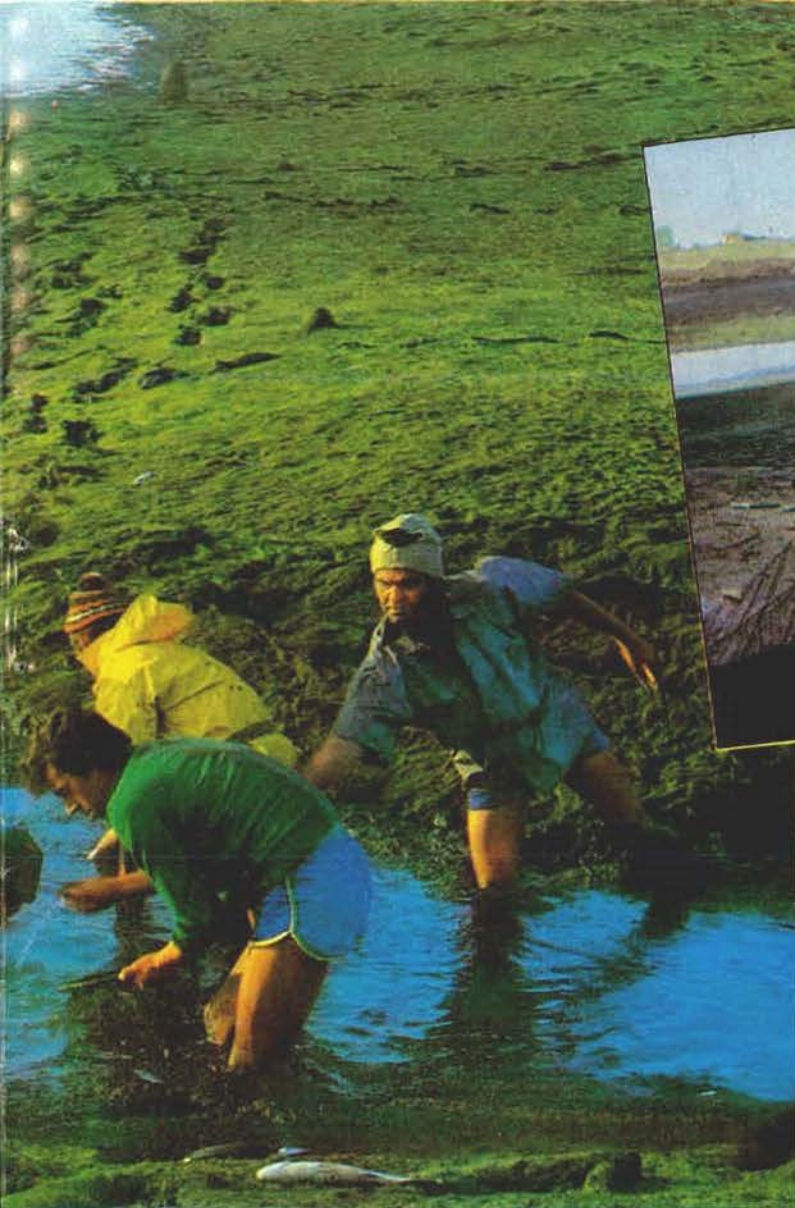
In the southern angle of the bay of Cádiz, along the sandbank which stretches from the provincial capital to beyond San Fernando, stretch uninterrupted the most extensive saltmarshes of the Iberian Peninsula.

They are probably the oldest, too, given that round about the 9th century AD, in the area of Erythea, today's San Fernando, the Phoenicians had a factory for preserving and salting tuna, products later sent to Carthage.

There, on marshy land crisscrossed and punctuated by winding channels

and canals, the salt waters of the Atlantic become trapped in a labyrinth of inlets, pools and lagoons of all shapes and sizes.

Halophile — salt-loving — vegetation covers the surface of the Cádiz mudflats whose greenish-grey tones are broken up by the rectangular shapes of the many artificial pools in which, out in the open, tons and tons of salt crystallise. Within the confines of these geometric shapes, great polyhedrons of sea-salt form, gleaming and pure, their whiteness dazzling against the intense blue of the Andalusian sky. Not for



The technique of despesco is mechanically very simple, but it is slow, hard manual work. A tubular net with iron hoop rim and a short net attached to two long canes are the favoured equipment for these despesco.

The technique of despesco is mechanically very simple, but it is slow, hard manual work. As the waters go down over a period of 24 to 48 hours, the various species of fish in the inlet have to be removed gradually so that they do not «suffocate» for lack of oxygen or get buried in the mud.

To this end, squads of «fishermen» and labourers, equipped with long narrow nets, cast them repeatedly at varying intervals, up to their knees in mud. The *salabardo*, a tubular net with an iron hoop rim and the *reliquia*, a short net attached to two long canes, are the favoured equipment for these despescos.

Once the catches have started, young or small fish are speedily transferred to a nearby inlet. There they will be left to grow for the time being, before being transferred again to the main inlet to continue the cycle. Then the catch is sorted by species and size before the commercial wheels are set in motion.

Part of the catch, nearly always the prime examples, is shared out among

nothing did José María Pemán describe these parts as «a salt-marsh landscape; pools of water, pyramids of salt...».

In these saline lagoons, sun and wind combine to evaporate the sea-water. But before the process is complete it passes through a chain of pools, shallow but of large surface area, where the level of salinity gradually increases from 3.5° up to 25.5° on the Baumé scale. In this way, water is «heated» following a progressive pattern which starts in the main distribution pool and passes through various others before ending up in the salt beds.

In the course of the summer months, when the sluices which close off access to the inlets are left open to the sea, the waters

of the Atlantic flow into them, carrying with them the young of the various fish and other plentiful fauna of the Cádiz coast.

For nearly a year, trapped in these sea-side pens, the species develop and grow, feeding variously on shrimps and small crustacea, weaker species or surface plancton.

At the appropriate time, some time between October and January, the channels have to be emptied so that they can be cleaned out and the old water be replaced by new. This is when the fish, left high and almost dry, are collected. They are caught by hand or in home-made nets. In Cádiz slang, this process is called «despesco» or «despesco» — «defishing» and indeed, that is exactly what it is.

the family of the proprietor of the salt-marsh. The smaller fish are sold in the markets of San Fernando or Cádiz. But the bulk of the catch is exported to Italy where these salt-water fish, especially eels and mullet, fetch a high price.

The Salt-Marsh Species

As the salt content of the trapped water increases, so the flesh of the fish living in it becomes more pungent and iodised. This is the chief eating characteristic of fish caught in the Cádiz marshes, as well as its high fat content. It seems that like some humans, they become plump in captivity.

Five main species predominate the despesco catches: bream (*chrysoaurata*), sole (*solea solea*), sea-bass (*morone labrax*), eels (*anguilla*), and grey mullet (*mugil auratus* and *mugil chelo*).

These are all «blue» species, with the buttery compact flesh of the great marine predators, except for the grey mullet which are pacific fish and feed on surface plancton. I should point out that grey mullet is, in general, an underestimated and even scorned species because of its strong taste and the fact that it feeds on sewage. However, in the inlets, their flesh is purified and takes on a new and delicate flavour. This applies especially to the golden grey mullet (*mugil auratus*) which is the most appreciated member of the *mugilidae* family.

The sole caught in the inlets is quite delicious, with a rather gelatinous texture and slightly muddy aroma.

As for the bream, they are caught in large numbers at weights up to 300 gr. On the Cádiz coast, these are known as *zapatillas* — slippers. They are also caught in quantity up to 800 gr. and, in smaller numbers, over this weight Eels, which meet with little enthusiasm in Andalusia, are nearly all sent to be sold in Italy.

José Carlos Capel

A FISHY BUSINESS

You see what I mean about more practical.

Suddenly, over by a corner of the estero, an assortment of people arrives. Between them, they have to bring down the pump to get rid of the water which won't run away naturally through the channel. Now is the time for catching sole, experts in camouflage, which hug the bottom hoping to evade the expert hands of the despeque specialists. They don't stand much of a chance. As the water-level gradually goes down, one realises just how many fish there are, swarming and jumping in the mud at the bottom of the estero. Eels especially — here they call them *angulas*. I have never been a lover of these distressing creatures, still less now as they lunge, huge and twisting, out of the black mud. This wasn't an easy assignment, believe me.

Up until now, one in the afternoon, the only living creatures around, except for the natural inhabitants of the salt-marsh, the fish, and the dozen or so men engaged in catching

them, have been ourselves. Except, that is, for the occasional local who, detecting a whiff of despesque on the air has come on the scene with the clear intention of getting a prize, a prize to be shouldered happily in a polythene bag with the ubiquitous eel's slimy form clearly visible within.

Some time after two, with the work almost done, most of the fish caught and stomachs protesting loudly, if all begins to take on what could be called a social aspect, and guests arrive for the banquet in the bay. Family, friends — about fifty in all — quite an exclusive fiesta as I said — all of whom seem to know the ropes and to be quite unsurprised by the scene and concentrate unashamedly on the sherry and tapas.

Meanwhile, I notice, brushwood is being cut with great efficiency and speed and piled up into an enormous heap.

These are branches of *salinas*, herbs whose very name gives a clue as to their provenance. The fire is lit and the mound of salinas flares up, filling the sky over the bay with smoke. A few minutes later, the blaze has died down to glowing, salty embers on which the fish are then arranged without bothering with a grill or anything of the sort. First, grey mullet, then bass, then bream, then sole... They need no other seasoning than the flavour of the salty fuel and their own special estero flavour. This flavour is quite unique and exquisite and not to be compared with that of any other fish, however closely related.

Some of us sit on rough benches, some on makeshift seats, others stand, using the bonnet of the car as a table as, all eating with our fingers, we move on to the bass, the sole... and it's delicious. They're still at work in the estero. When the sun sets again trailing the light after it, the salt-marshes will finally be left in peace.

Paz Ivison



When the sun sets again trailing the light after it, the salt-marshes will finally be left in peace.

Ibiza entered history as a Phoenician colony and for its colonists had an even greater importance. They believed it to be pure and holy ground and there the worshipped death and eternity itself.



IBIZA

THE WAY TO THE SUN

The Carthaginians sought it first as the place to end their days. They transformed it into a hub of communications from which ships sailed to all parts of the Mediterranean. Today, the profoundly Mediterranean character of Ibiza draws hundreds

of thousands of visitors a year, attracted by the particular charm of this island, source of new fashions today and held in ancient times to be impervious to decay. José Carlos Capel tells us something of its history, traditions and cuisine.

A century and a half after Carthage was founded, in the year 654 AD, the Carthaginians, descendants of the Phoenicians from whom they inherited control of the territories of North Africa and the south of

the Iberian Peninsula, took possession of the most southerly island of what is known today as the Balearic Archipelago: *Ibosim*.

Control of this strategic position meant that Carthage blocked ac-

cess to the maritime routes heading westward, and effectively held the key to the western Mediterranean.

In fact, well before the first millenium, throughout the period from when the Phoenicians

passed the Pillars of Hercules up until the Greek expeditions of later centuries were to establish a string of colonies and trading-posts along the Iberian coast — Rosas, Ampurias, Denia, Mainaké (Málaga), etc. — those exploring nations had used the island of Ibiza as a stopping place and commercial base.

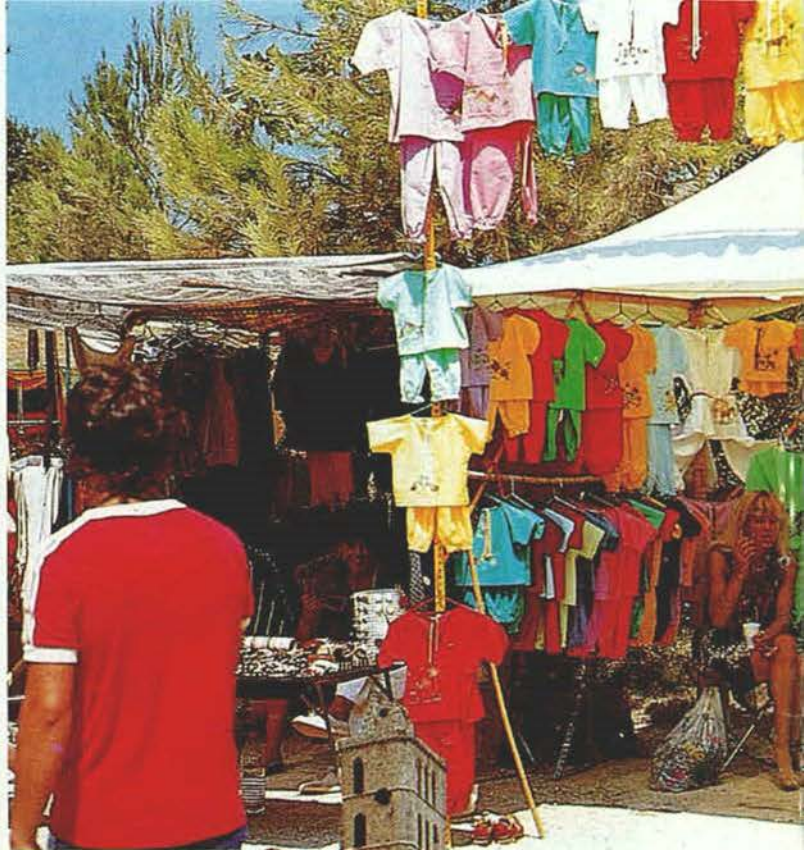
Each in turn set the course of their expeditions following the course of the sun, for these worshippers of the star-king believed that where the sun set, beyond the rosy western horizon, lay the dwelling-place of the gods, rich lands and, as one would expect, happiness.

The legends of Tartessos, Atlantis, the Garden of the Hesperides and the Voyages of Ulysses are all examples of that belief.

From the year 500, the year when the mythical kingdom of Tartessos was destroyed, terrifying legends, spread by word of mouth by the Carthaginians themselves began to take hold in the East, about the Atlantic Ocean and the murky and impenetrable void which encompassed it.

Thus, Carthage very effectively reinforced her supremacy of control over the maritime metal routes. This meant control over access to the ancient sources of tin in Galicia, Brittany and the Cassiterides, whilst she also exploited the silver and copper of Andalusia.

Little by little, Ibiza was to evolve into a major centre of communications and the third most important Carthaginian settlement after the homeland and the island of Sardinia.



IBIZA

GARUM AND DEATH

As well as its unbeatable natural conditions, the island offered two other major attractions: purple dye and salt. Ibizan salt, especially the legendary *garum* was to flood the Mediterranean markets for centuries.

Ibiza entered history as a Phoenician colony, and for its colonists had an even greater importance. They believed it to be pure and holy ground and there they worshipped death and eternity itself. Innumerable burial grounds punctuating the island, almost always by the sea, show that Ibiza, a paradise which was proof against decay, attracted Carthaginians in search of a place to die. Or indeed a place to make love, for it should not be forgotten that all along the sun's course the Mediterranean islands are dotted with temples dedicated to the goddess of love — Astarte, Aphrodite or Tanit. These were all pagan shrines where high priestesses practised sacred prostitution to symbolise their universal femininity. Today, that ancient Phoenician culture can be glimpsed in the burial ground of «Puig de Molins» near the city of Ibiza, a rocky outcrop holding more than 3,000 graves, or in the cave of «Es Cuieram» near San Vicente

cove to the north east of the island, a shrine to the goddess Tanit. There is also a museum attached to the burial ground.

IBIZAN CUISINE

The island's traditional isolation and limited contacts with its geographical surroundings explain why its indigenous cuisine is based on strictly local ingredients provided by the Ibizans' only sources of food — their land and the sea.

Ibizan cuisine, a little-known alchemy disguised behind peasant dishes and fishermen's stews, seems to be rich, baroque and noble, flavoured with its own aromatic herbs or the sweet seasonings which gently enhance meat and fish dishes.

The island's own herbs — *frigola* (thyme), *fanoi* (fennel), *moradui* (marjoram), *herbassana* (mint), and so on, flavour Ibizan sauces and stews, and are also used to make liqueurs which are both sharp and pungent and sweet and sticky.

Dried fruits and nuts pounded with garlic and spices give the dishes a very individual character, recognisable to us as typically Mediterranean. This character has a lot to do with two basic ingredients: pork fat and olive oil. The Balearic black pig, relic of the Iberian stock which the natives fed in olden times on acorns, beans and dried figs featured largely in the islanders' diet and also supplied the raw materials for the famous local charcuterie: *sobrasada*, *butifarones* and *butifarra* delicious types of sausage.

Pork sausages, poultry and lamb stock, potatoes and herbs are

still the basic ingredients for one of the elaborate staple dishes of Ibizan cuisine — *sofrit pagés*. Similarly, meat stock, eggs, almond paste, spices and sugar are used for a subtle Christmas dessert, the *Salsa de Nadal*.

In fish cookery, the classic Mediterranean fish stews are by no means absent from the Ibizan repertoire, like *guisat de marisc* for example. But there also very specialised dishes like *burrida de ratjada*, skate with a sauce of almonds, eggs and crushed biscuit.

The local farm chickens — *pollastres* — deserve a special mention: the meat of these plump boiling fowls is succulent and delicious.

Lastly, Ibizan sweets and puddings feature noteworthy specialities. There are the aniseed-flavoured *oreites*, the *greixonera* or sweet pudding made with en-

Today, that ancient Phoenician culture can be glimpsed in the burial ground of Puig de Molins near the city of Ibiza.



IBIZA

saimada dough and especially, the *flao*, a cheese cake with eggs and mint, redolent of Arab influence.

THE CAPITAL

In the south west of the island, on a hill dominated by the early Gothic tower of its cathedral, stands the ancient city of Ibiza whose buildings scale the steep hillsides like steps leading down to the sea. Surrounded by a mighty stone wall built at the behest of the Emperor Charles V in the 16th century, the old city is completely contained, and looks like a colossal fortress. From a distance, the sight of the ancient Phoenician acropolis is wonderfully evocative.

Within the city walls, which form a heptagon, is a quarter of whitewashed buildings, a jumble of light and shade criss-crossed by countless narrow winding alleyways. This is Dalt Vila. Its layout is so haphazard that some of its whitewashed façades catch and reflect the sunlight only briefly at certain times of day. One comes upon modest houses and noble buildings, mixed at random, like the Ayuntamiento, Casa Laudes, Casa Consistorial, which overlook the quays of the port.

Downhill, on a rocky promontory jutting out into the sea, sits what is arguably the capital's most picturesque



Within the city walls, which form a heptagon, is a quarter of whitewashed buildings, a jumble of light and shade criss-crossed by countless narrow winding alleyways.



WHERE TO EAT, STAY AND SHOP

(For further information, consult *Gourmetour* 85/86, a gastronomic and tourist guide to Spain.)

Restaurants

Ama Lur: On the San Miguel road, 2,3 Km from the town of Ibiza. Ibiza 6.5/10.

Grill San Rafael: 6 Km from the town of Ibiza. Tel.: 20 63 78. San Rafael 7/10.

Sa Oficina: Avda. de España, 6. Tel.: 30 00 16. Ibiza 6.5/10.

Formentera: Eugenio Molino, 4 (Paseo del Puerto). Tel.: 30 00 54. Ibiza 6/10.

Racó d'es Pins: Port d's Torrent. San Antonio

Abad 6/10.
Can Pau: Santa Gertrudis. Santa Eulalia del Río 6.5/10.

Hotels

Los Molinos: Ramón Muntaner, 58-60. Tel.: 30 22 50. Ibiza.

Royal Plaza: Pedro Francés, 27. Tel.: 30 57 00. Ibiza.

Torre del Mar: Platja d'en Bossa. Tel.: 30 30 50. Ibiza.

Palmyra: Avda. Doctor Fleming, s/n. Tel.: 334 03 54. San Antonio Abad.

Hacienda Na Xamena. San Miguel. Tel.: 33 30 46. San Juan Bautista.

Los Loros: Ctra. d'Es Cana. Tel.: 33 07 61. Santa Eulalia del Río.

Good Food Buys

Herbolario Catalina Colom. Speciality: Ibizan herbs and jams. Cruz, 23. Ibiza.

Angela Squiere. Speciality: Home-made jams, honey and pollen. Apdo. 775. Ibiza.

Mercat Pagès. Speciality: Fruit of the island, charcuterie and cheese. Avda. Ignasi Wallis. Ibiza. *S'Hort (Integral Shop)*. Speciality: Honey, island herbs and home-made jams. San Joan de Portinax.

Mari Mayans, S. A. Speciality: Ibizan herb liqueurs. Obispo Cardona Riera, s/n. (Puig den Valls). Apdo. 9. Teils.: 30 11 22 and 30 30 83.

The island of Ibiza declares itself to be profoundly mediterranean. One sees it in the character of its people, its unusual flora, and its wonderful climate.



quarter — a web of passages and alleys winding this way and that. The labyrinthine *Sa Penya*, the fishermen's quarter and enclave of port life is nowadays the scene of much of the eccentricity and extravagance of summer nightlife in Ibiza. The beauty of the setting seems to pale beside the vivid life within. Nearby, along the quays, is the Marina with an assortment of shops, bars and *terrazas* which typify the degree of commercial sophistication that today's Ibiza has reached.

From the capital to San Antonio, or from Santa Eulalia del Mar to San Miguel, the island of Ibiza declares itself to be profoundly Mediterranean. One sees it in the character of its people, its unusual flora, its wonderful climate, the beauty and simplicity of its rustic buildings and the intoxicating scent

wafted on the breezes which play constantly about its hills and valleys.

This is a gentle landscape, dotted with little cubist houses of dazzling white, where dry river beds overflow with flowers and where pines, carobs, almond trees and ilex, fig and olive trees abound. Arab waterwheels and windmills show that the ancient civilisations are still alive today. Pines are plentiful on Ibiza. What is known today as the «piny archipelago» owes its name to the Greek voyagers' observations on its abundant vegetation. Trees adorn the very coastline, high, jagged and rocky yet concealing charming quiet coves and beaches with views out onto solitary islets, reefs or chains of rocks which seem to be keeping watch.

The crystal-clear waters, colours shifting in the sunlight, bathe the rocky inlets with a salt spray. In Ibiza, the sea adds an extra dimension to the landscape. One interprets everything in relation to it, as did the great chroniclers when trying to define the geographical position of this Balearic islands. Like Diodorus Siculus, the Greek historian, contemporary of Caesar and Augustus, who defined the position thus: «Three days and nights' voyage from the Pillars of Hercules, one day from the Iberian sea, a day and night from Libya.»

Every evening on the west coast, the rays of the setting sun linger caressingly in the coves of Ibiza recalling, perhaps, that for centuries on this sacred isle, father Sun and the goddess Tanit paid homage to love.

José Carlos Capel

PRIZES FOR CHIVITE IN BULGARIA

Once again, the company Julián Chivite has won important awards for its wines; this time, it was at the 4th International Wine Competition held in the Bulgarian city of Slanchev Bryag. The prize-winning wines on this occasion were Cirbonero Red, Gran Feudo Red, Gran Feudo Rosé and Gran Feudo White. The first three were awarded the Diploma of Honour and the silver diploma, whilst the Gran Feudo White won the Diploma of Honour.

Since it was founded in 1860, Cintruénigo has traditionally not taken part in competitions, though this policy was changed in 1981. Since that time, Chivite has won major awards in various European competitions. Chivite is responsible for 65% of the Navarra wines exported, and it sells in over 25 countries in the five continents.

PRIZES FOR CAMPO VIEJO

Almost the entire range of wines presented by the Logroño bodegas of Campo Viejo won awards at the international competitions in Bratislava (Czechoslovakia) and Ljubljana (Yugoslavia).

In the fifth Bratislava International Wine Competition, the Grand Diploma of Honour and the Gold Medal were awarded to the Marqués de Villamagna Gran Reserva 1973, Campo Viejo Gran Reserva 1978 and Campo Viejo red de crianza.

In the thirtieth International Competition in Ljubljana, the Diploma of Honour and the Grand Gold Medal were awarded to: Marqués de Villamagna Gran Reser-



va 1973, Viña Alcorta Reserva 1976, Campo Viejo Reserva 1978, Campo Viejo Gran Reserva 1973 and

Campo Viejo vintage 1980. The 1983 Campo Viejo rosé and red received the silver medal.

MANTEL NUEVO THE FIRST ECOLOGICAL WINE

Controlling fermentation by adding a selection of yeasts to the must consequently eliminating the usual sulphur dioxide from the elaboration process is the basis for the bodega Alvarez y Díez, member of the Rueda Denomination of Origin, designating its *Mantel Nuevo, 84* an «ecological» wine.

The wine, which should more accurately be termed «biological», since it only eliminates sulphur dioxide as a chemical additive is the result of research work done by a group of scientists inspired by a project that a CSIC team is working on. In all events, it looks as if they need to keep trying if they are to produce a wine completely acceptable to the palate.

BODEGAS MORENITO SOLD

Pedro Bravo Laguna, major shareholder of Bodegas Visan, has bought Bodegas Morenito which was in the hands of the Official Receivers. This has come as quite a surprise to Valdepeñas, the area to which both bodegas belong since it had been expected to merge with Codoval (Cooperativas de Denominación de Origen de Valdepeñas). Bodegas Morenito, whose issued capital was 150 million pesetas, achieved sales worth 250 million in the last financial year. Visan sells a high proportion of its products on the French market.

PEDRO ROVIRA BUYS CALISAY

Bodegas Pedro Rovira has bought Destilerías



Mollfuleda, the company which manufactures Calisay, in a deal which represents the reprivatization of the Rumasa group companies. Calisay was first incorporated into Rumasa in 1981, and ranks third in sales of liqueurs in Spain, with an 8% share of the market. The two best-sellers are Cointreau with 45% and Licor 43, with 15%. Calisay, which last year produced 360,000 litres of liqueur, sells primarily on the home market (92%), the remaining 8% being exported to the Common Market countries. Recently, Destilerías Mollfuleda's turnover had gone down by about 20% per year in consequence of the waning popularity of sweet liqueurs in favour of drier drinks like whisky, rum and gin.

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FOOD SECTOR FLOURISHING

The big Spanish food firms increased their turnover by 22.6% in 1983 with a rise from 663,950 million pesetas to 814,135 million. In the previous year, the profits of companies in this sector also increased by 22.6% reaching 13,375 million pesetas as compared with 10,890 million in 1982.

In terms of sales and profits, the ten leading firms in the Spanish food sector in 1983 were the following: Nestlé (61,658 million in sales and 4,316 million in profits); Condasa (60,271 million in sales, profits data unavailable); Oleaginosas (42,138 million in sales and 303 million in profits); Koipe (34,705 million in sales and 474 in profits); Elosúa (31,938 million in sales); Nanta group (30,292 million in sales and 201 in profits); Danone (26,000 million in sales); Cía (25,705 million in sales and 324 million in profits) and the Pascual group (25,000 million in sales).

JABUGO PULLS OUT OF ECUADOR

Sanitary problems in Ecuador caused by out-



breaks of foot and mouth disease have forced Sánchez Romero Carvajal, the biggest producer of Jabugo cured ham, to pull out of investment there, selling its 40% share in the Los Gorriños livestock operation.

The decision to withdraw from Ecuador came just a few months after the Osborne company bought up 35% of the issued capital of Sánchez Romero Carvajal, leaving the remaining 780.6 million pesetas distributed among the Banco Urquijo-Unión (15%), Caja Provincial de Huelva (9%), Caja Provincial de San Fernando (7%) and Caja Rural Provincial de Huelva (6%). Sales figures for Sánchez Romero Carvajal were down last year with a turnover of 1,701.7 million pesetas.

The report recommending the sale of Paternina to Marcos Eguizábal submitted to the Government by the special commission handling the reprivatization of the Rumasa group companies confirms the unstoppable rise of the man who, in a mere three months, has taken control of a considerable proportion of wine production in Rioja. Marcos Eguizábal bought from the State Franco Españolas and Lan, two other Rumasa group bodegas.

As well as the Paternina bodegas at Ollauri and Haro, Eguizábal owns the Franco Españolas and Lan bodegas in Logroño, and Bodegas y Viñedos, Paternina's twin company, in Ollauri. This last-mentioned will be putting its first wine, the Don Marcos 1970, on the market in the course of 1985.

Marcos Eguizábal is a Rioja-born businessman who left the wine world after the Spanish Civil War. After a few years spent in the potato business he went into construction and, later, intensive agriculture in Almería. He was the first landowner in the fertile area of El Egido, where he still keeps some asparagus-growing interests for export. The purchase of the Federico Paternina bodegas was made for a cash payment of 90 million pesetas, and responsibility for the debts spread over 5 years at 8% interest. So the bodegas's considerable liabilities have been shouldered. The only Rumasa group bodega in Rioja to show a profit in the last financial year was Franco Españolas. Among Marcos Eguizábal's plans for the newly-acquired bodegas is exploiting the potential of the quality market.

SPANISH PARADOR

FLYDRIVE PACKAGE



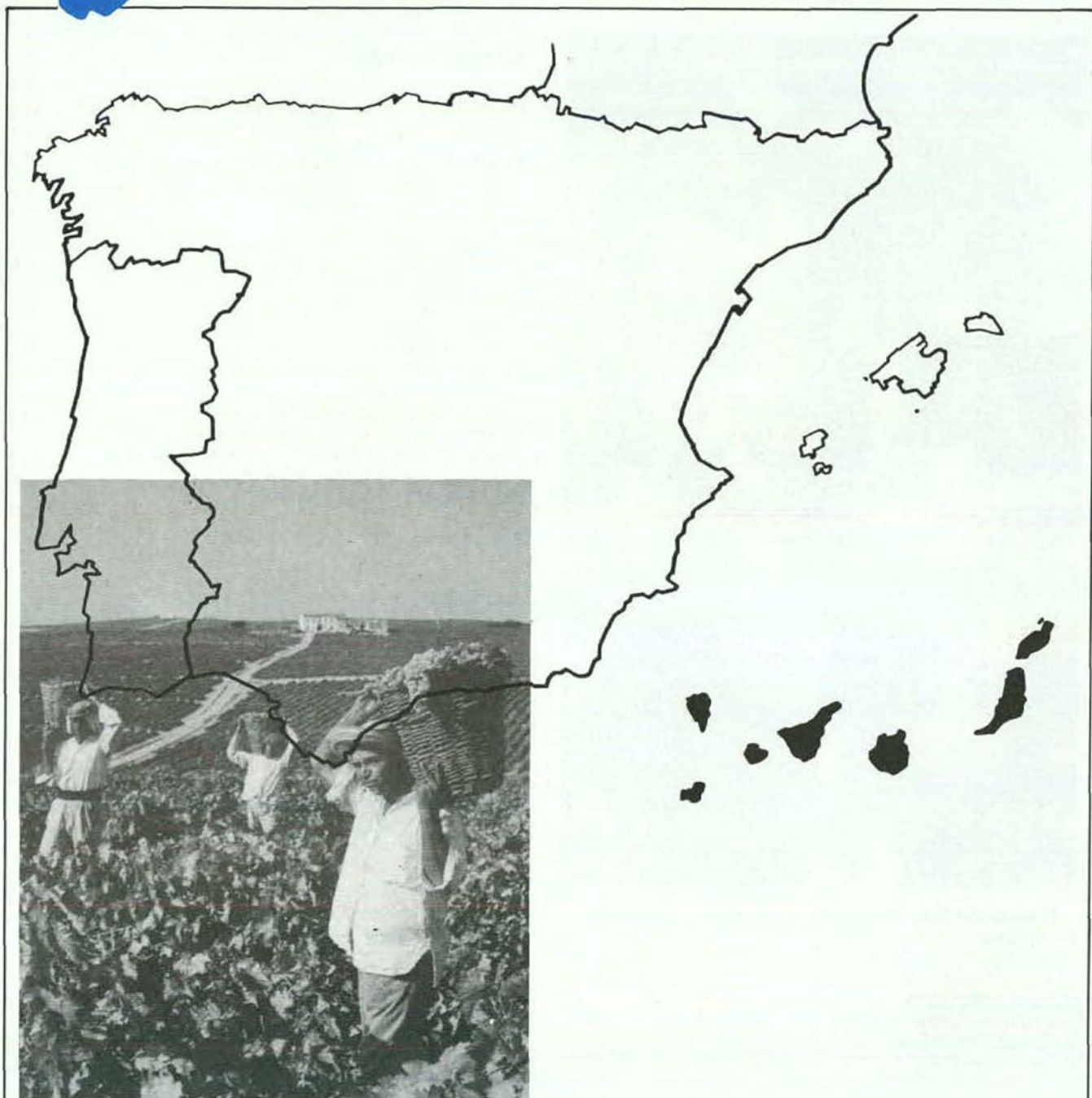
The Spanish Parador chain, Marsans International, Iberia and Atesa Car Hire have put together a joint programme aimed at selective tourists with above-average spending power, which gives excellent value for money. The package offers 7 nights in paradores of the customers' choice, with double room and breakfast, plus an Atesa hire-car for 7 days and unlimited mileage at a price per person of 35,997 ptas. plus tax and

insurance. Adding to that the relevant air-fare, prices per person would work out at: from New York, 725 dollars; Mexico, 1,115 dollars; Santiago de Chile, 1,499 dollars and London, 303 pounds sterling.

The package has been presented in 14 countries, with the possibility of extending it to more, including the Spanish islands. The programme will be in operation from 1st April 1985 to 31st March 1986.

NINES ARENILLAS WINS FRANCIA GASTRONOMY AWARD

Nines Arenillas has been awarded the *Francia* prize for gastronomy for 1984 for her article on Alain Chapel which appeared in *Club de Gourmets* last July. Oscar Caballero, a regular contributor to this magazine and Jesús Avila each gained a special mention. The *Francia* prize for tourism was awarded jointly to José Manuel Alonso Ibarrola and Pedro Antonio Martínez, Francisco Po and the TVE programme *El Dominical*. This time the jury convened at the Drouant restaurant in Paris.



Fiesta de Moros y Cristianos, Elche, inland from Alicante, is famous for its exotic palm forest and for the ancient stone bust known as La Dama de Elche discovered in 1897. The palm trees originally planted by the Moors are still the town's chief industry. In the first two weeks of August takes place the remarkable feast of Christians and Moors with simulated battles bet-

ween both. Over several days the elaborately costumed warriors fight it out before the Moors are eventually driven from the city, and the Christian king enters in triumph. Bands, parades and all type of fun-fairs celebrate the historical event. That dates since the XIII century. For more information contact Tourist Information Office. Parque Municipal. Elche.

Fiesta la Vendimia, Jerez de la Frontera. The home and heartland of sherry is a little town with few opulent mansions and many Bodegas. Since 1948, in september, the town celebrates a feast in honour to St Gines de la Jara and the vintage when the small white grapes are crushed at the vineyards. Each year is specially dedicated to a foreign country consumer of sherry. During several days bands, parades, flamenco festivals, and corridas gives to sherry the importance that it has for this Andalusian town.



Fiestas de San Fermín. Pamplona. From midday on 6 July to midnight on the 14th it is a non stop celebration, with bands, parades and continuous dancing in the streets all day and night. Early in the morning the bullrunning takes place along the principal streets of the city.

The bulls are released at 8 P.M. to run from their corral to the bullring, and hundreds of locals and some tourists test their fear against the horns, but the animals decisively have the upper hand and the best is not to try any heroics but find someone who knows the ropes to guide you at least for the first time. Each afternoon there is a corrida with the best bullfighters of

the moment. The Plaza de Castillo is the centre of the activity with all type of cafés, music from local bands from midnight until 5 A.M. Fireworks, funfairs, competing bands and all type of activities take place along these famous feasts that are classified as of international turistic interest so be there if you can.

Reservation must be done long time before because it is impossible to find a place during the fiesta; anyway it is accepted that people sleep in the park or in the plaza. There is also a campsite 7 km out of the town on the road to France. To get more information contact the Tourist Information Office, Duque de Ahumada, 3. Pamplona.

RESTAURANTS

Josetxo. 7/5/10. Estafeta, 73-1.º. Teléf.: 22 20 97. From 13.30 to 15.30 and from 21.00 to 23.00. Credit Cards. Visa. Air conditioned.

Las Pocholas. 7/10. Paseo de Sarasate, 6. Teléf.: 12 44 14. From 13.00 to 16.00 and from 21.00 to 23.00. Credit Cards: Amex, Diners, Eurocard, Master Card, Visa.

Hartza. 6/5/10. Juan de Lebril, 19-1.º. Teléf.: 22 45 68. From 14.00 to 16.30 and from 21.00 to 23.00. Credit Cards: Amex, Eurocard, Visa.

Aguirre. 6/10. Ctra. Irún, km. 7 (Oricain). Teléf.: 33 03 75. 13.00 to 16.00 and from 21.00 to 23.30. Credit Cards: Master Card, Visa.

Rodero. 6/10. Arrieta, 3. Teléf.: 34 93 42. From 13.00 to 17.00 and from 20.00 to 1.00. Credit Cards: Amex, Diners, Eurocard, Master Card, 6.000, Visa.

Shanti. 6/10. Castillo de Maya, 39. Teléf.: 23 26 16. From 13.00 to 16.00 and from 20.00 to 24.00. Credit Cards: Eurocard, Master Card, Visa.

Maitena. 6/10. Avda. Guipúzcoa, km. 4 (Berriozar). Teléf.: 30 10 11. From 13.00 to 15.00. Friday and Saturday, from 21.00 to 23.30.

HOTELS

Tres Reyes (☆☆☆☆). Jardines de la Taconera, s/n. Teléf.: 22 66 00. Telex: 37720. Credit Cards: Amex, Diners, Eurocard, Master Card, Visa.

Ciudad de Pamplona (☆☆). Iturrama, 21. Teléf.: 26 60 11. Telex: 37913 HCPE. Credit Cards: Diners, Eurocard, Master Card, 6.000, Visa.

Maisonave (☆☆). Nueva, 20. Teléf.: 22 26 00. Telex: 37994 HM. Credit Cards: Amex, Diners, Eurocard, Master Card, 6.000, Visa.

Orhi (☆☆). Leyre, 7. Teléf.: 24 58 00. Credit Cards: Eurocard, Master Card, 6.000, Visa.

Sancho Ramírez (☆☆). Sancho Ramírez, 11. Teléf.: 721 17 12. Credit Cards: Eurocard, Master Card, 6.000, Visa.

Yoldi (☆☆). San Ignacio, 11. Teléf.: 22 48 00. Credit Cards: Diners, Eurocard, Master Card, 6.000, Visa.



“LA CRAINTE
FRANÇAISE AU
VIN ESPAGNOL
EST ABSOLUMENT
JUSTIFIÉE”

(Monsieur Courtot, presidente del CIVB,
Consejo Interprofesional del Vino de Burdeos, en Cambio 16).



VIÑA MONTY
The pride of being Rioja



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