

SPAIN  
**GOURMETOUR**

FOOD, WINE & TRAVEL QUARTERLY MAGAZINE

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**CATALUÑA**  
**WINE**

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THE TRANSCANTABRICAN EXPRESS  
THE 50 BEST SPANISH HOTELS  
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**T**his, the second quarterly number of GOURMETOUR SPAIN, coincides with an important time of year for those of us with an interest in food, wine and travel.

In this issue, we aim to keep you abreast of changes and developments in food and wine in Spain and to make some Christmas holiday suggestions.

January 1st. of next year sees Spain's entry into the E.E.C., an event which is to have far-reaching effects for our goods and services. Free circulation of goods, both imports and exports, is going to cause noticeable changes in what we eat and drink in Spain, whilst at the same time establishing an up-to-date market presence for us in the major countries of Europe. Whilst the effects of this mutual exchange will be largely medium and longterm, it will have its immediate impact. Spain must be prepared for the arrival of wines from France, Italy and Germany which will be highly competitive in terms of both quality and price; an influx of good quality wines, well presented and better

marketed, selling at around 500 ptas. a bottle. And for the effects of the natural tendency to try out what is new, be it for reasons of fashion, curiosity, or whatever.

But Spain also has a lot to offer the rest of Europe. Our fine wines, oils, olives and preserves will come as an agreeable surprise to those who, until now, have had little more than a fleeting acquaintance with us.

The Gastronomic Festival which was held recently in San Sebastián to coincide with the Film Festival, was attended by food-writers from all over Europe (Fay Maschler, Catherine Mitchell, Luigi Veronelli...). The gastronomic standard of restaurants like Arguiñano, Arzak and Subijana impressed them favourably, something we can expect to see reported back in their respective countries. A quick initial visit to Guetaria to taste the Basque Country's unique *chacoli*, in situ, first gripped their interest, which remained fully engaged throughout the rest of this first Gastronomic Festival, as was revealed in the subsequent forum, ably chaired by Nines Arenillas.

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Editorial..... 3

## WINES

Cataluña Wine. A tangible reality..... 6



The best wine of Cataluña. . . . 12  
The wines of Navarra. Rosé rules..... 16

## GASTRONOMY

Gourmets recipes.....  
Santiña Laredo Colindres.  
The triangle of anchoa..... 47

## TOURISM

The 50 best hoteles of Spain . . 23  
The Transcabrian express.  
Following the coal rute . . . . . 40

## TOBACCO

Canarias-Cuba-Canarias . . . . 54

## RECIPES

Marinated salmon canapes  
with quails eggs . . . . . 50  
Cold Yoghurt cucumber and  
soup . . . . . 50  
Royal pie a la isabel. . . . . 51  
Forest fruits with orange but-  
ter. . . . . 51  
Eggs in aspic. . . . . 52  
Monkfish terrine with king  
praxns . . . . . 52  
Aubergine puree . . . . . 53  
Caramel ice cream . . . . . 53  
Almond tuiles . . . . . 53



# SPAIN GOURMETOUR

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# CATALUÑA WINE

## A TANGIBLE REALITY

**C**ATALUÑA has been producing wine since the dawn of civilisation, and particularly since it was colonised by the Romans, as in Ampurias and Tarraco, for example. Wine has always played an important part in Catalan life and still does to this day; Cataluña has been a major contributor to the recent «wine boom» in Spain.

With its 80,000 hectares under vine, Cataluña is an important force in the wine world; it embraces several Denominations of Origin and Winegrowing Areas, all making very different contributions to the general wine scene. The spectacular progress of quality

wines from various parts of the Principality is currently the focus of attention, but the real revolution of recent years came with the veritable gush of sparkling wines, *vinos de cava*, from Penedés, specifically from San Sadurní d'Anoia and the surrounding area. Production is currently well over 100 million bottles a year, and has prompted a leading politician of the majority party in the Catalan Parliament to declare that «tourism and cava between them will fill the coffers of our autonomous community».

Cataluña is a field leader in quality wines, and is also a trail blazer in commercial and pro-

duction structure and back-up. Penedés projects a good image with its fine, pale, fragrant wines and *espumosos*. Some attempts have been made recently to establish quality reds in Penedés. There are areas such as Priorato, Ampurdán and Terra Alta which are natural red wine territory, but here the standards of both production and commercialisation are uneven. Cataluña also includes the historic denomination of Alella, now struggling to survive against the assault of sprawling coastal development.

Tarragona seems to be falling behind the quality wines band-

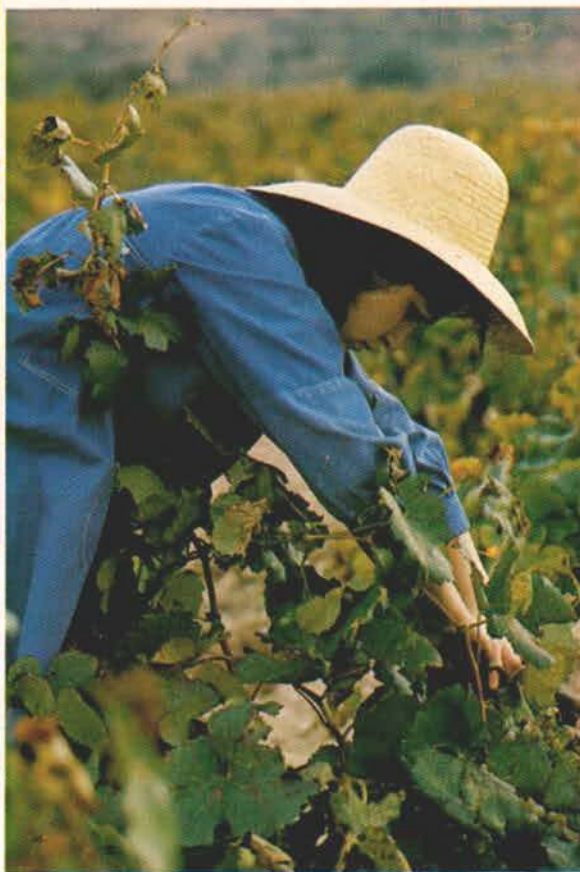
wagon both at home and abroad—a pity, since its slights have hitherto been focused on exports. Still, the Denomination of Origin of Tarragona is large, and its panorama varied, and there are some hopeful signs. Conca de Barberá, a provisional Denomination of Origin, has been awaiting an official declaration of full status for several years now. At present, it sells almost all its wine to the cava makers in Penedés, though its rosés have a promising future in their own right.

Even such a brief resumé of the Catalan wine scene as this can not omit to mention that one of its companies, Co-





**Cataluña is well equipped to compete without commercial handicaps in the Community market place. Penedés is on a sound technical and commercial footing, and can contemplate the future with optimism.**



dornú, has succeeded in creating a top-ranking winegrowing area in the province of Lérida Raimat, with 700 hectares of impeccable vineyards. It is also worth mentioning that Cataluña, specifically Raimat and Penedés, has been the scene of the biggest and best experiments with foreign «noble» varieties, achieving excellent results with Cabernet Sauvignon, Chardonnay, Riesling and Syrah, among others. Firms like Jean Leon and, more recently, René Barbier and Masía Bach have been the leading exponents of this policy besides Raimat.

#### **UNEVEN, BUT PROMISING**

This somewhat uneven panorama nonetheless has its promising features and suggests that Cataluña will soon be able to offer a wide range of interesting wines in addition to Penedés' fine whites and elegant cava, comparable for both price and quality with fine wines from elsewhere in Europe. Thanks to the Penedés spearhead and effective cooperation between the relevant bodies of the Catalan Government and producers, co-operatives included, Cataluña is well equipped to compete without commercial handicaps in the

Community market-place.

#### **PENEDES: THE FUTURE LOOKS GOOD**

Penedés is on a sound technical and commercial footing, and can contemplate the future with optimism. Many of its bodegas were canny enough to invest early in new technology and this, in combination with the legacy left by generations of good oenologists, is what makes this optimism possible. In such a favourable environment, the seeds of the Spanish wine boom have flourished spectacularly. Here and there, small wine-

growing concerns, equivalents of the French chateaux, have sprung up, growing their own grapes and making their own wines. Penedés has established a distinctive character for itself, and is unique in Spain in offering such wide ranging guaranteed quality. Thanks to the efforts of the pioneers —Torres, René Barbier, Marqués de Monistrol, Masía Bach and Pinord— and to opened markets, small and medium-sized firms have been able to thrive in Penedés, and now give the area an added gloss and interest. Cava Hill, Heredad Montsarra, Jean Leon, Masía Vallformosa, Masía Valldosera, Mont Marçal, Parató Vinícola, Vinya Teixidora, Mas Rabassa and Can Rafols dels Caus are names to note particularly.

Penedés produces few native reds because of the peculiar structure of the market, largely controlled by the *cavistas'* need for white wine varieties. However, there are signs that this situation may be changing. It may well be that Cataluña will always produce predominantly white wines, but all the big firms and many smaller ones are planting red varieties. The successes in this field scored by Jean Leon, Vinya Teixidora, Masía Vallformosa, Mont Marçal, Cava Hill, Masía Bach, Parató and René Barbier are notable. Miguel Torres' success qualifies as historic. This could well mean the end of the Rioja or, more recently, Navarra flavour of Catalan reds.

The healthy record of quality wines is paralleled by the continuing upward trend in *cavas*. The giants — Freixenet and Codorniu, the big

names – Marqués de Monistrol, Conde al Carlat, Juve & Camps, Cavas Hill, Masia Vallformosa, and little names – Recadero, Torrelló, Gramona, Llopart, Mascaró, Mestres, Roger Goulart and many others –, have all combined to make the Land of Cava a very profitable one indeed. The domestic market remains stable whilst exports forge ahead. Freixenet is just one example of a company whose U.S. exports increase by two digits annually.

«There are commer-

cially dynamic and progressive people in Penedés and its future looks the most promising of all parts of Cataluña», affirmed special envoy Eduardo Puig Vayreda. «World market trends», he continued «are towards light white wines, both still and sparkling, and this description fits Penedés wines exactly. However, though the average quality is up there with the best of Europe, Spain's entry into the EEC is going to show up our arcas of weakness, particularly in production techniques such as controlling temperature during fermentation.»

#### **ALELLA: LOOKING FORWARD ON THE STRENGTH OF THE PAST**

Well ahead of the rest of Spain, Alella was, for several decades, a source of quality wines. They were, incidentally, much appreciated by the Barcelona bourgeoisie. Sadly, because of their high sugar content, they fell out of favour. Nevertheless, the Alella Vinícola



cooperative is no museum to the past; its young technical expert is convinced that they can recapture their lost status.

This once comatose winegrowing area was given a shot in the arm four years ago by the arrival of a new name, Marqués de Alella. This

unaged, *del año*, wine was made by Pujol-Busquets, ex-technical director of the cooperative and a young and talented oenologist. This tiny D.O. has one other producer, Jaime Serra.

«Alella's future looks rather bleak now that vine-growing has to compete with tourist developments» observed the director of INCAVI, «but there are optimistic signs. There are some bodegas with an eye to the future who are planting new stock for the first time in decades. It's my belief that Alella should respect its traditional matured white wines at the same time adapting to new market demands. There is room for both, and Alella's young wine has an unmistakable personality.»

There is only one way forward for this tiny area, just to the north of Barcelona; it must adapt the elements of its prestigious past to fit the demands of the future.





There is only one way forward for this tiny area of Alella, just to the north of Barcelona; it must adapt the elements of its prestigious past to fit the demands of the future.

#### AMPURDÁN: AT THE CROSSROADS

Ampurdán is in the extreme north of the Principality, between the sea and the mountains, and with its vineyards of Garnacha and Cariñena is one of Cataluña's sources of red wine. Unfortunately, it is poorly organised, which no doubt partly explains its lack of drive. The cooperatives dominate the production scene and many of them still use obsolete equipment and have no qualified technical experts.

Exceptions to this rule are the *Cooperativa de Espolla* and the *Cooperativa Ricardell* both very dynamic and well in tune with current trends. For example, they have installed chilling equipment, and Ricardell bottles its own entire production, something hitherto unknown hereabouts. Technical standards are good in these cooperatives, and their wines re-

tain the genuine local character. Covinosa, a company associated with the *Cooperativa de Mollet de Perelada*, also reaches good technical standards and produces very agreeable wines.

These three bottling bodegas come under the Denomination of Origin of Ampurdán-Costa Brava. The other firms covered by the D. O. are a rather mixed group. *Cavas del Ampurdán, S. A.*, an associate company of a big finance-

handle the entire cycle of elaborating and ageing wines made from grapes from their own vineyards.

All in all, activity is too disparate for efforts to be concerted towards promotional activity or bringing about general improvements in the area's wines, all of which, with the exception of Santamaría, are cooperative-produced. Something which might possibly unite the seven bottling bodegas in this



commercial group (owners of the Catalan Casinos), produce a quality sparkling wine by the *granvas* or large container method, and a pétillant wine, *Blanc Pescador*. Both are commercial successes, and are based on white wines from Ampurdán. They also make notable quality red wines with D. O., such as Tinto Cazador.

José Oliveda is represented by champagne-type sparkling wines, as well as some covered by the D. O. Perhaps the most interesting name when it comes to winegrowing is *Cellers Santamaría* which, with its *Grand Recosind* wines is the only company to

winegrowing area is the exciting *vi novell* (new wine) experiment. This is wine which, following the example of Beaujolais Nouveau, is put on the market five or six weeks after the harvest.

«Ampurdán is interesting for its reds and rosés», opines Puig Vayreda. «Its problem is that the area's vines are old and badly grafted, and the general attitude is unbusinesslike. It's a pity, because Ampurdán's rosés have a lot of personality and the *vi novell* experiment could well prompt improvements in structure and back-up. It ought to be promoted on its own territory, its natural mar-

ket—Barcelona—as a festive event, a prelude to Christmas: «The Ampurdán Nuevo is here!»

#### THE CHALLENGE FROM THE SOUTH

Vinegrowing in the south of the Principality is problematic, though there are sparks of optimism discernible in some areas. The D. O. of Tarragona is divided into Subdenominations as a way of dealing with its wide geographical variations. They are Campo de Tarragona, in the north of the area covered by the D. O. (Some make the further distinction of Alto Campo), Falset, and Ribera d'Ebre near the province of Castellón. The Denomination of Origin of Priorato and the Provisional Denomination of Origin of Conca de Barberá are also in the south of the province.

«In my opinion», Puig Vayreda told our reporter, «Priorato is an area of exceptional wines with a selective and exclusive market. It is a source of truly Catalan red wines. These wines must retain their personality. That being said, however, I do recognise that the cooperative structure is unwieldy and that this sector's economy is not buoyant.»

The tough old vines growing on steep slopes are now barely viable. Mechanisation is impossible. Productivity is around 250 grammes per vine. Although Garnacha has largely been replaced by Cariñena, which is slightly more productive, a gradual move away from vinegrowing is discernible. This is an archaic vinegrowing area, as historic as its medieval town-

ships. Nevertheless, some wine men are optimistic. The Gratallops Cooperative, which belongs to the Reus *Unión*, makes and bottles good classic *Prioratos*. The Vilella Baja and Poboleda cooperatives bottle their wines there.

The big Tarragona firm De Müller also bottles a well-made *Priorato*. But the best-known *Priorato* is one made in Scala Dei by Mussons, following in the footsteps of medieval monks. The Barril brothers have brought out, in addition to their excellent red, a young red, which is lighter-bodied than the classic reds which can often go up to 16° of alcohol. The director of INCAVI stated: «The Administration is categorically in favour of backing this distinctive wine which matures so harmoniously despite its sturdy structure.»

Terra Alta is the «junior» Denomination of Cataluña. It is also, for Puig Vayreda, an «area of interest». He says: «*Mistelas* and fortified wines are very important. Obviously, the area's cooperatives will have to make a big effort to adapt to new market trends. And the first step

The creation of the *Institut Catalán de la Vinya y el Vi* (INCAVI) has galvanised the Catalan wine sector. This organisation, a subdivision of the Generalitat's Agricultural Council took on for Cataluña the functions which the *Instituto Nacional de Denominaciones de Origen* fulfils for the rest of Spain. It governs the Principality's various Denominations of Origin and operates with its own budget and administrative structure. It has also shown its effectiveness in encouraging awareness, in producers and consumers alike, of the value of Catalan quality wines. It now faces the difficult task of advising on the area's *vinos pobres* —«poor wines»— with a view to upgrading them oenologically and commercially to keep up with the quality leaders.

INCAVI's first director, Jaume Ciurana, made a very worthwhile move in launching the *Mostras del Vi Catalán*, held annually during the Fiestas de la Merced in the third week in September. This wine fair has given Catalans the opportunity of getting to know their own «native» wines, and provided producers, who would not otherwise have the means to do so, with an invaluable showcase for their products. The sustained public success of the fair goes to show what a worthy venture it has been.

Sr. Ciurana's successor took over the reins in September of 1984. Eduardo Puig Vayreda, a native of Ampurdán and friendly *bon vivant* with a keen sense of humour, will need all these qualities, as well as his proven professional skills, to deal with the challenge ahead of him. The challenge is to help the depressed areas out of their endemic structural difficulties, equipping them with the technical and political means to save them,



## THE DINAMIC INCAVI

meanwhile preparing Catalan wines for their «society début», the society in question being the EEC. And he hasn't got much time to do it.

Although Cataluña has been a pioneer in producing wines up to «European» quality standards (thanks to enterprising names like Masía Bach, René Barbier, Marqués de Monistrol and Miguel Torres the last of these has also been a pioneer in the field of exports), she still has quite a few problems to sort out and, in some cases, to recognise.

The major problem is the predominance of cooperatives in overall production. Time and again they have been seen to oppose change because of the costs involved and the intangible nature of the likely benefits. Nevertheless, they are gradually coming round to the view that bottling is an

absolute essential if they are to compete at all in the market-place. But bottling alone is not enough; methods of elaboration also need to be overhauled.

The first step towards improving standards in wine is to update vinegrowing. Old vines, inadequate measures for preventing disease, inadequate pest-control, chronic soil infections, virus-ridden plants and poor grafting are, in broad outline, the wrongs that need righting. And this applies throughout Cataluña, Penedés included. The Penedés Regulatory Council is updating the vinegrowing and ampelographic register, and correcting its anomalies. One can not stress too firmly the importance of replanting with virus-free varieties. There are two schools of thought on this question, one represented by Miguel Torres who advocates using

vines disinfected by the French thermal process and another represented by Codorniu's *Agro 2000* which recommends, and practises in its nurseries, the Davis University of California method. If this practice spreads, we can expect to see marked improvements in quality and yield.

### INCAVI's future

«INCAVI's most important function is, in my view, to contribute to and foster wine awareness in Cataluña» its director, Eduardo Puig Vayreda told our reporter. «This is, if anything, more important than projecting a commercial image for Catalan wines abroad. The sort of contribution I mean is exemplified by our consumer-aimed wine courses which have been attended by thousands of people. And another clear function of INCAVI is to provide technical advice where it is needed».

Puig Vayreda is aware that, as well as INCAVI's current close look at the vinegrowing situation, there is a need for a parallel look at the oenological situation, so that remedial measures may be taken. «The sector must be got in tune with the rest of Europe», he declared, «and with this in view we are making chilling equipment and mobile bottling-lines available to those who need them. Unless everyone cooperates in gearing up towards quality, we are not going to make it».

Puig Vayreda is also of the view that the *Mostras* wine fairs should continue, ensuring that standards are not allowed to slip. The future is certainly bright for Catalan wines, but it will have to be paid for with hard work and dynamism.

A. K.

is to take a fresh look at the ideas and techniques they have inherited. Batea's, for example, has already installed chilling equipment.»

Terra Alta's problem is that apart from its one big name, Pedro Rovira, its commercial presence is almost nil. Pedro Rovira, Jr. is President of the Regulatory Council, and declares that every effort will be made to preserve the character of this area's wines, especially ones made from Garnacha Peluda, a typical and very attractive variety. Pedro Rovira, S. A., make a red worth noting, Vinya D'Irto, using Garnacha Peluda and Cariñena grapes.

It is really up to individual vineyard owners to change their way of thinking and realise that young wines have more market appeal, especially bearing in mind that the widely-used Garnacha Blanca makes fast-developing white wines which oxidise rapidly. We feel that the dynamism of the young President of the Regulatory Council could well lead the D. O. of Terra Alta towards achieving quality status. But it will take a lot of hard work. Tarragona has its problems. Traditionally, it exports wine in bulk: De Müller, López Beltrán, Dalmau Germas and La Vinícola Mestre have always done so and still do, with the result that many of the area's wines are quite unknown, even to winelovers. These big names sell very little on the Spanish market and do nothing to project a market image for their products.

Another characteristic of this extensive and varied region is its cooperative structure. The cooperatives (and here the situation is very simi-

lar to Valencia's) sell most of their output to the big names in the port of Tarragona. Nevertheless, some cooperatives have been bottling their own wines for a few years now, like the Valls and Vila Rodona coops. and, more especially, the Unión Agraria de Cooperativas in Reus. The *Unión* represents 180 cooperatives in the province. It was founded in 1962, and bottles wines from the Tarragona countryside, such as those already mentioned, as well as from Priorato's Gratallops cooperative and Conca de Barberá.

«Tarragona seems to me to be rather static as far as winegrowing goes», observed Puig Vayreda «but there is no doubt about its promise. Take Falset, for example, where they grow Cariñena and Garnacha; they make reds which age well and attractive fortified wines. The Falset cooperative is trying very positive experiments, making reds by carbonic maceration, a process which is well-known for producing very aromatic, fruity red wines. It could be said» he continued, «that Tarragona-Campo has suffered the consequences of a change of fashion. Adapting to new ways is not easy. There are big differences between a Tarragona *Clásico* and the wines the public wants today. One should add that, as far as exports are concerned, *coupage* wines are not a valid proposition.»

The director of INCAVI feels that prospects for Alto Campo are much brighter, given that its wines are lighter and more aromatic. The Parellada grape gives very attractive wines which should do well

commercially. Reliable rumour has it that the big Tarragona companies are investing in land in Alto Campo. This just goes to show that they can still hold their own in the quality stakes and adapt to new ways.

Puig Vayreda agrees that central administration, particularly INDO, is very much aware of the Conca de Barberá situation and affirms that it will soon be accorded full D. O. status. Conca de Barberá traditionally sells its white wines to the San Sadurní *cavistas*, but they are very pleasant, light, aromatic wines in their own right. CONCAVINS are conducting a very interesting experiment through the cooperative of Montblanc, the area's capital. This cooperative is bottling varietal wines made from Macabeo, Parellada and Trobat. The Conca's rosés have always been much appreciated locally, and one can only applaud the initiative of bottling them and making them available to a wider public. The Reus *Unión* also bottles them.

This quick trip around winegrowing Cataluña has revealed a very varied situation both economically and ecologically; we have seen wealth and poverty. Nevertheless, there can be no doubt that Cataluña is, and will continue to be, a producer of great wines, Spanish wines, to offer Europe and indeed the rest of the world. The revolution which stirred Spanish winemakers to take arms in pursuit of quality a few years ago was largely engendered in Cataluña. And we feel sure that she has many more delightful surprises up her sleeve.

Alain Kelepikis

# CATALUÑA

Cataluña is a source of great delights. Her sparkling cava wines are conquering home and foreign markets alike, whilst her five Denominations of Origin offer a range of wines hard to beat for quality and variety. Alella's subtle, smooth, fruity whites, the whites of Penedés, honed to meet the high standards set by cava, Ampurdán's reds and rosés, light reds and whites from the Denomination of Origin of Tarragona, and hearty, vigorous reds from Priorato, held by some to be the best in Spain. Alongside these, two provisional Denominations of Origin, Conca de Barberá and Terra Alta, with their distinctive wines, little-known commercially outsided Cataluña, and experiments with French grapes, producing brilliant results both in Penedés and in Lérida's winegrowing area, Rimat.



## ALELLASOL

*Year:* 1979.  
*Type of wine:* white.  
*Bodega:* Vinos Jaime Serra, S. A. Escuelas Pias, 1. Alella (Barcelona).  
*Tel.:* (93) 555 03 50. *Telex:* 51313. *Established:* 1945.  
*D.O.:* Alella.  
*Grapes:* Garnacha.  
*Area under vine:* 500 Ha.  
*Harvesting method:* mechanised.  
*Aged:* in stainless steel casks.  
*Bottle:* Rhine-type.  
*Alcoholic strength:* 12%.  
*Serving temperature:* 7°. *Distribution:* throughout Spain.  
*Price per bottle:* 350 pts.  
*Sales to the public at the bodega:* no.

**Colour:** singularly transparent pale yellow.

**Aroma:** fruity, with the characteristic aroma of Alella wines; smooth, penetrating, pleasant smell.

**Taste:** dry start, with hints of fresh broom; balances nicely in the mouth, culminating in a harmonious finish.

**Gastronomy:** grilled white fish and sea-food.

## ALTAMAR

*Year:* 1983.  
*Type of wine:* white.  
*Bodega:* Bodegas Pedro Rovira, S. A. Ctra. de Barcia, s/n. Mora la Nova (Tarragona).  
*Tel.:* 337 18 12. *Telex:* 54332 PRHO E. *Established:* 1864.  
*D.O.:* Terra Alta.  
*Grapes:* Garnacha 50%, Macabeo 50%.  
*Harvesting method:* mechanised.  
*Elaboration method:* tightly controlled temperatures during fermentation.  
*Aged:* in the bottle.  
*Bottle:* Burgundy-type.  
*Alcoholic strength:* 11.2%.  
*Serving temperature:* 6°. *Distribution:* throughout Spain.  
*Price per bottle:* 300 pts.  
*Sales to the public at the bodega:* no.

**Colour:** golden yellow; bright and clean.

**Aroma:** moderate and subtle.  
**Taste:** provocative start, with just the right hint of sweetness; honest and smooth in the mouth and aftertaste.

**Gastronomy:** simple fish and sea-food dishes.

## CAZADOR

*Year:* 1980-81.  
*Type of wine:* red.  
*Bodega:* Cavas del Ampurdán, S. A. Conde Zaballa, s/n. Pere-



da grape; very intense, honest, clean nose.

**Taste:** dry, very light and fresh.

**Gastronomy:** sea-food and simple fish dishes

## MARQUES DE ALELLA

Year: 1983.

Type of wine: white.

Bodega: Alta Alella, S. A. Can Matons, Sta. María de Martorelles (Barcelona). Tel.: (93) 395 08 11. Telex: 51319. Established: 1981.

D.O.: Alella.

Grapes: Xarel-lo and Pansa Blanca.

Area under vine: 40 Ha.

Harvesting method: manual and mechanised.

Elaboration method: fermentation at controlled temperatures.

Bottle: Rhine-type.

Alcoholic strength: 11.7°.

Serving temperature: 6-8°.

Distribution: Spain and abroad.

Price per bottle: 305 pts.

Sales to the public at the bodega: ordered in advance and by post.

**Colour:** pale, with steely tinges.

**Aroma:** deliciously flowery and perfumed; subtle, elegant and intense.

**Taste:** fine, fresh, young start, developing into juiciness in the mouth; honest, clean finish.

**Gastronomy:** relatively simple white fish dishes and sea-food, best of all grilled.

## MARQUES DE MONISTROL

Year: 1983.

Type of wine: white.

Bodega: Vinos y Cavas Marqués de Monistrol, S. A. San Sadurní de Noya (Barcelona). Tel.: (93) 593 80 61. Established: 1882.

D.O.: Penedés

Grapes: Macabeo, Xarel-lo and Parellada.

Area under vine: 412 Ha.

Elaboration method: horizontal pressing of selected grapes.

Alcoholic strength: 11.2°.

Serving temperature: 7°.

Distribution: Spain and abroad.

Price per bottle: 303 pts.

**Colour:** pale, with steely tints.

**Aroma:** fruity and clean (hay, aromatic herbs); very subtle in the nose and back of nose.

**Taste:** dry start, lively and slightly acid; silky in the mouth, easy to drink, with honest, clean aftertaste.

**Gastronomy:** grilled fish and any sort of simply-prepared sea-food.

## MASIA BARRIL

Year: 1983.

Type of wine: red.

Bodega: Masia Barril, Munt del Priorato (Tarragona). Tel.: (977) 83 01 92.

Established: 1931.

D.O.: Priorato.

Grapes: Garnacha 65% and Cariñena 35%.

Harvesting method: Manual.

Bottle: Burgundy-type.

Alcoholic strength: 17.7°.

Serving temperature: 16°.

Distribution: Spain.

Price per bottle: 225 pts.

Sales to the public at the bodega: yes.

**Colour:** intense purplish red.

**Aroma:** not intense, but very subtle. Suggestions of fruit preserve.

**Taste:** smooth start; very tannic in the mouth; short finish.

**Gastronomy:** red meat and game.

## PEDRO ROVIRA GRAN VINO TINTO

Year: 1975.

Type of wine: red.

Bodega: seé ALTAMAR.

D.O.: Tarragona, Ribera d'Ebre.

Grapes: Ull de Llebre and Cariñena.

Area under vine: 120 Ha.

Harvesting method: mechanised.

## NO EXPANSION FOR ALELLA

Last August's hailstorms have resulted in a grape-harvest in Alella of 11,000 quintals (1 quintal = 100 k.). Production of Pansa Blanca, Garpaxo Blanco and Pansa Vermella is down 30% thanks to the effects of the hail. Quality, according to Alfonso Bonmatí, president of the Regulatory Council since 1975, is good. The grapes vary from those grown in the coastal region, which give wines high in alcohol and low in acidity, to mountain-grown grapes which give light, fruity, acid wines.

«There is no hope, as things stand, of any move along the lines of increasing production.» Alfonso sees the task for the future as being «maintaining standards of quality».

Whilst local land prices remain as high as they are and the production area remains its present size, there is no way that output can be increased.

Elaboration method: tightly controlled temperatures during fermentation.

Aged: in oak casks and in the bottle.

Bottle: Burgundy-type.

Alcoholic strength: 12.6°.

Serving temperature: 15-18°.

Distribution: international.

Price per bottle: 492 pts.

**Colour:** ruby.

**Aroma:** rich and exuberant, with hints of white truffle.

**Taste:** mellow start, luscious and rounded in the mouth; well-balanced and harmonious finish.

**Gastronomy:** roast lamb, sucking-pig and kid, red meat and cured cheeses.

## PRIORATO

Year: 1979.

Type of wine: red.

Bodega: Unión Agraria Cooperativa, Arrabal de San Pedro, 5-7, Reus (Tarragona). Tel.: (977) 34 48 47; 34 48 49. Established: 1882.

D.O.: Priorato.

Grapes: Cariñena 70% and Garnacha 30%.

Harvesting method: manual, removing all stalks.

## PEDRO ROVIRA'S CALL TO ARMS

The 1984 harvest offering to the Regulatory Council of the Denomination of Origin of Terra Alta was seventeen and a half million litres of good quality but little appreciated wine. The wines produced varied according to the performance of Garnacha in the various municipalities which make up this D.O., granted full status by the Catalan government but not yet by INDO, who still allow it only provisional status.

The controversy started back in early June of last year, coinciding with the nomination of Pedro Rovira as head of the Regulatory Council. Rovira, a *bodeguero* since the

age of eighteen, considers the area's raw materials to be «unique». They are what produce its dry white wines of 13 to 16° of alcoholic strength and fine, distinctive almond flavour and, more especially, its Macabeo-based wines, rich in aromas and with a silkiness and colour worthy of «noble» high quality wines.

It should not be forgotten, however, that consumer tastes have changed, and the wine market along with them. «We must make a collective effort to produce new wines in Terra Alta which are more up-to-date and in tune with consumer demand.» This is Pedro Rovira's call to arms.

## PEDRO ROVIRA BUYS CALISAY

Bodegas Pedro Rovira has bought Destilerías Mollfulleda, the company which manufactures Calisay, in a deal which represents the reprivatisation 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 Mollfulleda'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.

*Elaboration method:* fermentation with floating surface layer of skins.

*Aged:* four years in tanks.

*Alcoholic strength:* 16°.

*Serving temperature:* 18-20°.

*Distribution:* Spain and abroad.

*Price per bottle:* 180 pts.

**Colour:** ripe cherry red.

**Aroma:** very vinous and complex, with suggestions of fruit preserve.

**Taste:** mellow start; very robust and full in the mouth; rounded, warm finish.

**Gastronomy:** a useful ingredient in game stews and marinades, and good drunk with the dishes in which it is involved.

## RAMON VIDAL: 30 YEARS IN PRIORATO

Priorato is also feeling the effects of the '84 débacle. The harvest which gave the latest vintage is reckoned to be 30% down on what could have been expected. Ramón Vidal, oenologist of over thirty years' standing, and president of the Regulatory Council since its inception in 1954 attributes it to slow fruiting of Garnacha and low fruit-yield in Cariñena, the grapes which give the area's alcoholic and aromatic wines, rich in colour and body, as well as Priorato's classic *rancios*, or maderised wines.

The President of this small D.O., with its uniform soil-types and constant climate, admits the high alcoholic strength and full-bodiedness of its wines can be limiting in consumer terms, though he hastens to add that they play an acknowledged role in gastronomic circles. In fact, consumption of Priorato wines has increased considerably recently. They have started bottling current year reds and claretes with great success, and these have done very well on foreign markets which had not viewed Priorato's classic wines with much enthusiasm.

## RAIMAT CABERNET-SAUVIGNON

*Year:* 1979.

*Type of wine:* red.

*Bodega:* Raimat, S. A. Raimat (Lérida). Tel.: (973) 72 40 00.

*Established:* 1920.

*Grapes:* Cabernet-Sauvignon 85%, and Tempranillo and Merlot 15%.

*Area under vine:* 700 Ha.

*Harvesting method:* mechanised, removing all stalks.

*Elaboration method:* fermentation in self-emptying stainless steel tanks, with the wine pumped automatically up through the layer of skins.

*Aged:* 18 months in casks and 1 year in oak vats.

*Alcoholic strength:* 12.6°.

*Serving temperature:* 16°.

*Distribution:* Spain.

*Price per bottle:* 439 pts.

**Colour:** very deep ruby red.

**Aroma:** complex (flowers, ripe fruit and spices).

**Taste:** dry, light start; tannic in the mouth; moderate and expressive finish.

## RAIMAT PINOT-CHARDONNAY

*Year:* 1982.

*Type of wine:* white.

*Bodega:* Raimat, S. A. Raimat (Lérida). Tel.: (973) 72 40 00.

*Established:* 1920.

*Grapes:* Chardonnay 80%, Parelada 11%, Macabeo 9%.

*Area under vine:* 700 Ha.

*Harvesting method:* mechanised, removing all stalks.

*Elaboration method:* fermentation at controlled temperatures in stainless steel tanks.

*Alcoholic strength:* 11.3°.

*Serving temperature:* 8°.

*Distribution:* Spain.

*Price per bottle:* 316 pts.

**Colour:** yellow tinged with gold.

**Aroma:** very characteristic, with subtle herbaceous notes.

**Taste:** smooth start; full-bodied in the mouth; honest finish.

**Gastronomy:** with aperitif snacks and white fish.

## TORELLO BLANC TRANQUILE

*Year:* 1983.

*Type of wine:* white.

*Bodega:* J. Llopart Mir, Can Martí de Baix, San Sadurn de Noya (Barcelona). Tel.: (93) 891 07 93. Established: 1953.

*D.O.:* Penedés.

*Grapes:* Macabeo, Xarel-lo and Parelada in equal proportions.

*Area under vine:* 60 Ha.

*Harvesting method:* mechanised, with partial removal of stalks.

*Elaboration method:* white wine method, with decanting of the must and controlled temperatures.

*Alcoholic strength:* 10.7°.

*Serving temperature:* 5°.

*Distribution:* Spain.

*Price per bottle:* 301 pts.

**Colour:** pale white with some amber tints.

**Aroma:** perfumed — flowers and fresh fruit — with remaining impression of lime flowers.

**Taste:** fresh, smooth start, light and perfumed in the mouth; smooth, full finish. Nicely structured.

**Gastronomy:** sea-food and grilled fish or simple fish dishes.

## WALTRAUD

*Year:* 1983.

*Type of wine:* white.

*Bodega:* see GRAN CORONAS. D.O.: Penedés.

*Grapes:* Riesling.

*Area under vine:* 430 Ha.

*Harvesting method:* manual and mechanised.

*Elaboration method:* controlled fermentation.

*Aged:* in the bottle.

*Bottle:* tall Rhine-type.

*Alcoholic strength:* 11.5°.

*Serving temperature:* 9-11°.

*Distribution:* Spain.

*Price per bottle:* 581 pts.

**Colour:** pale white, with steely tints.

**Aroma:** fine, delicate and penetrating (flowers and fresh fruit).

**Taste:** pleasant start; fresh, lively and complex in the mouth; long and beautifully harmonious finish. This is a fine, complete and very elegant wine.

**Gastronomy:** boiled or raw sea-food, fish without sauce (baked, grilled or salt-baked) and aspic dishes. Suitable as an aperitif, too.

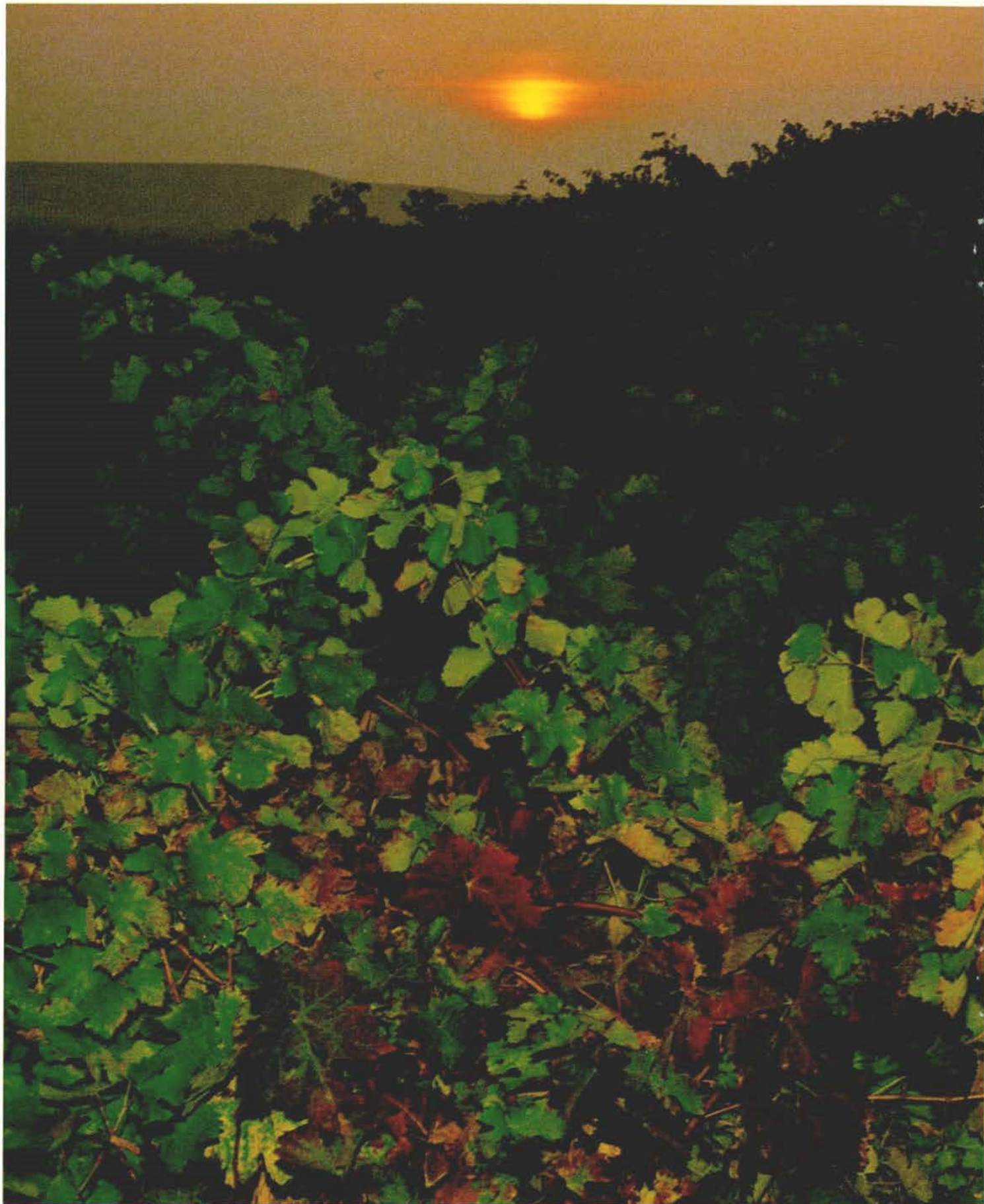
## BOIX

Km. 154 on the Leri-da — Puigcerda road, Martinet de Cerdaña (Lérida).

José María Boix's restaurant has been one of Spain's *élite* for years. It has a lot going for it: wonderful mountain scenery, the skills and enthusiasm of Sr. and Sra. Boix, a fine kitchen and a fine wine-cellar.

One would not have thought that the temperatures around here (25° below, earlier this year) were particularly kind to good wines, but the wine-cellar is in the basement and well-equipped to withstand dramatic changes of temperature and even serious flooding, such as devastated the region and indeed this building in 1982, but spared the vintage wines.

The wine list is not spectacular, but is particularly well selected. It offers 200 brands of wine and 30 cavas. The oldest wine is a 1925 Marqués de Riscal, at 20,000 pts., but the most notable ones are from those legendary years, 1958, 1964 and 1970, represented here by leading Rioja labels. The Boix has a cellar of about 10,000 bottles, some 60% of which are Riojas. Next come Catalan wines, followed by wines from Valladolid and a good selection of French ones. Prices are reasonable: the house wines (Olarra's *Otoñal* 76 and 78) cost 900 and 580 pts. The 58's range from 8,000 to 10,000 pts., the 64's from 5,000 to 6,000 and the 70's are around 3,000. Its most expensive wine is French, a 1970 Chateau d'Yquem at 23,000 pts.

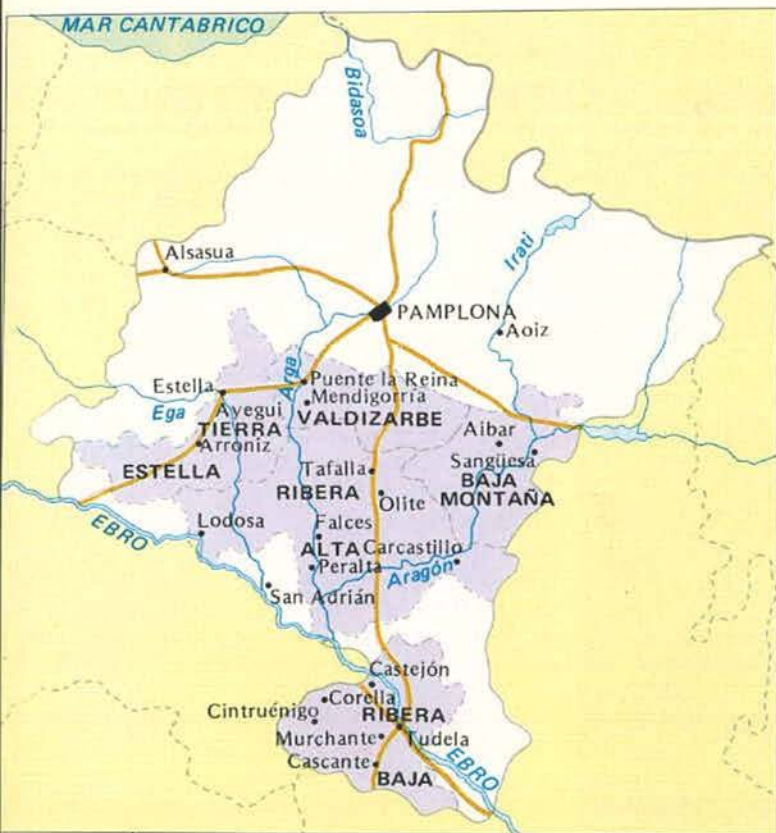




# THE WINES OF NAVARRA

## ROSE RULES

**Production and grape prices fell lower than Rioja's. Víctor Rodríguez has been exploring the Ribera Baja and sampling the wines of the area. He sketches for us the route he followed.**



**N**o-one nowadays doubts that Navarra makes good wines, and a good thing too. What is not so good is that some Navarrese wine-makers still allow themselves to be influenced by their unignorable Riojan neighbours. And by the last vestiges of outdated attitudes.

We now know that it is not essential for wine to spend long years languishing in oak. There are some wines that do not get on with wood, and very good wines at that. Machismo is losing ground, even in the wine world.

From wine to Pamplona requires no great leap. In olden times, vines were grown outside the city walls of what the Basques called *Iruña*, with the blessing of its farmers. Wheat one could do without, but

wine... After being liberated from the Moors by *Charlemagne*, Pamplona was for many centuries a garrison town. Its soldiers never complained about their monotonous lives in the rear-guard of nameless battles. In 1468, *Doña Leonor*, queen of Navarra for only two weeks, forbade the bringing in of wine from outside. Neither red nor white, pommade nor vinegar was to enter the city. An exception was made for the Bishop, of course, who was allowed two deliveries a week.

Some considered this protectionist attitude dangerous. Certain gentlemen revealed to their confessors in their last hours that they had been pickled to death by Pamplona's indigestible brew. The bodega-owners themselves refused to drink it, and

eased their guilty conscience with wine smuggled in from Ribera.

Later generations took care to avoid these toxic excesses, and only the soldiery carried on drinking the evil stuff. But then we all do stupid things on military service.

The voice of reason was not heard until the mid nineteenth century, when *Benito Eraso*, a native of Navarra educated in the modern wines of the *Médoc*, wrote a critique of his home wines, accusing his fellow-Navarrese of being dirty and lazy. He also advised against involving too many women in the grape-harvest: their constant chatter distracted the other workers, he said. He was an early advocate of hygiene and good timing in viticulture. Having catalogued for us the dark, cobwebby premises, the wooden pressing devices, the straw sieves for pipping the grapes and cleaning the skins, he goes on to observe that the wines thus produced were undrinkable to anyone with a palate.

Nowadays, vinegrowing has moved gradually south, and you are more likely to find mushrooms than wine in the underground bodegas around Pamplona.

### CLARETE OR ROSE?

This is a matter of lasting confusion in Navarra, though the legal definition of what is a rosé and what a clarete is quite clear. I had the opportunity of doing a little wine-sampling in Pamplona, and visited the

*cafeterías* on the *Plaza del Castillo* and the *tasca*s and bars of *San Nicolás* and *La Estafeta* (one of the world's most famous streets). It did little to clarify matters; one waiter did claim that anyone ordering rosé would specify a particular brand, while clarete never aspired to rise above anonymity. Clarete's background is closely linked with the San Fermín bull run, and is what is drunk from wineskins during the Festival, comforting the natives and exciting flushed tourists.

Vine-growing in Navarra is almost monopolised by Garnacha, that very Spanish grape. Garnacha is not a grape of dazzling qualities; it is not the finest or noblest of grapes. But it does resist disease whilst all around it succumb, and is a generally trouble-free variety. In the last century, the French bought a lot of Garnacha wine from Navarra. This highly alcoholic wine entered France via the ports of *Roussillon* or directly across the Pyrenees, to be subjected subsequently to all sorts of mixing processes. Small wonder, then, that the French nowadays — those who come to *Peralta* and *Caparoso* to deal with the asparagus and artichoke canners, for example — are amazed by the delicacy of Navarra rosés, first-pressing wines made from the same Garnacha.

The only problem with this grape is one common to most Spanish varieties: the tendency to oxidise. This is why production must be geared to making young wines for early drinking. Navarra has taken a

FUNDADA



EN 1850

SIRVASE FRIO



**NAVARRA**

Navarra cuenta con una arraigada tradición en la elaboración de sus vinos. Climatología y suelo hacen a esta región idónea para el cultivo de la vid, proporcionando unos vinos de gran calidad.

EL CONSEJO REGULADOR DE LA DENOMINACION DE ORIGEN controla la producción y elaboración de los vinos NAVARRA y garantiza su calidad.

A N<sup>o</sup> 418676

# Chivite

COSECHA 1983  
EMBOTELLADO NOVIEMBRE 1983

## GRAN FEUDO

*Rosado Navarra*

*Bodegas Julián Chivite*

CINTRUENIGO-NAVARRA

EXP 220-BOTTLER NA-3287

long time to admit this; it was as if no-one dared speak up earlier, having no *grandes reservas* to give them confidence. They must have been inspired by the success of *Beaujolais Nouveau* and acted accordingly, with the result that rosés have really taken off.

There are still those who insist on competing with Rioja, planting varieties like Tempranillo, Mazuelo and even Cabernet Sauvignon. But it seems clear that Navarra's future, and the for-

tunes of its *bodegueros*, rest on rosé, young, fruity and with those lovely colours, ranging from «onion-skin» to orange.

But then there are those who are coming back to wine-growing. Growers in *Murchante*, *Ribera Baja*, uprooted many of their vines to replace them with maize and beet, which fetch better market prices. They then discovered, though, that their profit was being soaked up by watering costs (1,400 pts.

an hour), since both maize and beet need three times as much water as the long-suffering vine.

It looks as if the need is for a shift of mental attitude in the direction of quality. Navarra is endowed with an enviable geographical situation and climate. It is an area which pushes the limits of possibility for vine-growing, something which has always been held to be an important ingredient in producing quality wines. Within a

## THE WINES OF NAVARRA

### ROSE RULES

few kilometres, one goes from the heights of *Tierra Estella*, *Valdizarbe* and *Baja Montaña* to the sub-desert area of *Bárdenas Reales*.

*Olite's Estación Enológica* (Oenological Station) has been studying the advantages of this amazing diversity. It now has five experimental sites, in *Montaña*, the two *Riberas* (Alta and Baja), and *Valdizarbe*, where Tempranillo, Mazuelo, Garnacha, Viura and Cabernet-Sauvignon have been planted. Around *Pamplona*, the Station is trying white varieties: Riesling, Gewurztraminer, Müller-Thurgau, Xarel-lo, Parellada and Chardonnay. The results are being computer-analysed in *Olite*.

### MY ROSE ROUTE

What follows is just a suggestion for anyone with the time to follow

## THE WINES OF NAVARRA

### ROSE RULES

the Navarra rosé route. It is a plan susceptible to last-minute changes, but devised with the best of intentions.

We start right in the south, in *Cascante*, a cooperative which has really taken to heart the quest for quality. Here, you can try not only one of the best rosés in Navarra, *Malón de Echaide*, but also a Tempranillo and Garnacha red, aged in oak for three years. *Cascante* has come to an arrange-

ment with the northern *Cooperativa de Los Arcos*, which supplies them with wine to reduce the excessive alcoholic strength of their own. The State has spotted them, and plans to distribute *Cascante* wine through ex-Rumasa's *Berberana*.

To Cintruénigo, home of *Julián Chivite's* flourishing bodega, whose *Gran Feudo* leads the field in the return to young rosés. The 83 may not be such a fine vintage as the previous one, but it is still excellent. It is a clean, lively, lusciously coloured wine of which, like good champagne, one never tires.

Contrary to expectations, I preferred the jolly, flavourful *Gran Feudo* red to the *Cirbonero 5.º Año* made from Tempranillo, Garnacha and Mazuelo. Despite having taken the gamble on young wines, this bodega has by no means dropped oak-ageing. They have some 4,000 casks of wine ready to do battle in the marketplace which are not, they claim, imitation Riojas. In 1983, *Chivite* exported 67% of the Denomination of Navarra's total exports. They gave

me a piece of paper saying so.

Still heading north, we come to *Olite*. *Bodegas Carricas* have adopted a very Bordelais-looking seal for their *Domaine Mont-Plané* red and rosé, made by carbonic maceration. *Luis Carricas* was one of those who backed the planting of Tempranillo in Navarra, so his *Teobaldo I* is guaranteed to age well.

En route for *Puente la Reina*, we pass through *Artajona*, in whose evocative landscape the Sean Connery-Audrey Hepburn film of *Robin Hood* was made. Further on, we come to *Mendigorría*, whose church was built with wine-mixed mortar.

*Señorio de Sarriá*, ex-*Huarte* family and now in the hands of the local council, makes a rosé which is probably the most unorthodox in Navarra. Not many people realise or experiment with the gastronomic possibilities of a rosé. And this is where the *Señorio* scores. Its high tannic content and time spent in wood muffle its vivacity and spirit, but make it a sturdier wine for drinking with food. The red has a somewhat undecided quality about it, rather like the general atmosphere prevailing in the bodega. Very closed to *Puente la Reina*, at the junction of roads followed by *Santiago de Compostella*, is *Mañeru*, whose rosé is a little gem of a wine.

I may be accused of fussiness, but for me the *Las Campanas* rosé is not up to scratch; nor, indeed, is *Villafranca's Monte Ory*, a Navarra rosé made by a Navarrese involved in La Rioja, *Luis Gurpegui*. His white *San Adrián* on the

other hand, gets better and better.

#### A SWEET FAREWELL

Don't leave Navarra without tasting *Corella's* moscatel — advice which should be taken by the relevant authorities.

Fernando Ferrer is currently in charge of the *Camilo Castilla* bodega and, as he lives opposite, he keeps a close eye on it. The area around *Corella* is the perfect situation for





his vineyards of *Moscatel Romano* and *Moscatel de Labat*. To taste the wine is to realise that it is nothing like Mediterranean moscatels. It is a curious wine, combining the mystery of oak, the extreme sweetness of the grapes and an indefinable freshness.

The clergy, knowing as they do all about transubstantiation, have been using Camilo Castilla's moscatel for over a century. There must be bottles of the famous

*Moscatel Goya* or *Rayo de Sol* in many an abbey and monastery. When *Pope John Paul II* made his official visit to Madrid he ordered, via the *Opus Dei*, a case of twelve bottles for use at the people's mass in the capital's boulevard, *Paseo de la Castellana*. Their exclusive labels bore the popular slogan

«*Totus Tuus*» along with the usual portrait of Goya.

*Fernando Ferrer* insists, as he shows me over the small, neat bodega, that his moscatel is a wine and not a mistela. A wine which has been fermented until the sugars have partially converted to alcohol, and arrested at 9° Baumé. The time spent in oak, which can be seven years and over, disguises this original sweetness. To homogen-

ise the wine, mature moscatel is added from a Jerez-style solera system of casks. Great demijohns of it are kept exposed to the elements in the patios, the wine dating back in some cases as long as a hundred years. Sometimes, demand exceeds supply, and other moscatels have to be bought in from elsewhere, such as *Turís* or *Godolleta*.

**Text and pictures:  
Víctor Rodríguez**

# THE WINES OF NAVARRA

## ROSE RULES

### AGRONAVARRA C.E.N.A.L.S.A.

Ciudadela, 5. Pamplona (Navarra)  
Tels.: (948) 22 72 93 and 22 72 94  
Telex: 37995  
CAMPONUEVO, 1983 (White)  
AGRAMONT, 1983 (Rosé)  
AGRAMONT, 1982 (Red)  
CAMPONUEVO, 1983 (Red)

### BODEGA COOPERATIVA CIRBONERA

Ribera, s/n. Cintruénigo (Navarra)  
Tels.: (948) 77 30 48 and 77 30 33  
CAMPOLASIERPE, 1983 (White)  
CAMPOLASIERPE, 1983 (Rosé)  
CAMPOLASIERPE, 1983 (Red)

### BODEGA COOPERATIVA SAN SEBASTIAN

Avda Aragón, s/n. Sanguesa (Navarra)  
Tel.: (948) 87 00 34  
UNESA, current year (Clarete)  
UNESA, current year (Red)

### BODEGA COOPERATIVA VIRGEN BLANCA

Barrio Venta, Lerín (Navarra)  
Tel.: (948) 53 00 58  
SARDASOL (Rosé)  
SARDASOL (Red)

### BODEGA DE SARRIA, S. A.

Señorio de Sarría. Puente La Reina (Navarra)  
Tel.: (948) 26 75 62  
Telex: 37718  
SEÑORIO DE SARRIA, 1981 (White)  
VIÑA ECOYEN SEÑORIO DE SARRIA, 1983 (Rosé)  
GRAN VINO DEL SEÑORIO DE SARRIA, 1973 (Red)  
VIÑA DEL PERDON SEÑORIO DE SARRIA, 1976 (Red)  
VIÑA ECOYEN SEÑORIO DE SARRIA, 1981 (Red)

### BODEGAS BARDON, S. A.

Ctra Madrid, s/n. Corella (Navarra)  
Tel.: (948) 78 08 25  
LARUMS, 1982 (White)  
LARUMS, 1982 (Rosé)  
LARUMS, 1982, (Red)

### BODEGAS CARRICAS, S. A.

Rúa Romana, 11. Olite (Navarra)  
Tel.: (948) 74 01 06  
Telex: 37747  
MONTPLANE, 1983 (White)  
MONTPLANE, 1983 (Rosé)  
MONTPLANE, 1983 (Red)  
MONTPLANE RESERVA, 1976 (Red)  
TEOBALDO I, 1982 (Red)

### BODEGAS CORELLANAS, S. L.

Santa Bárbara, 29. Corella (Navarra)  
Tel.: (948) 78 00 29  
VIÑA TAMBARRIA, 2.º año (White)  
MARIATE (Red)  
VIÑA TAMBARRIA, 1979 (Red)

### BODEGAS IRACHE, S. L.

Irache, 1. Ayegui (Navarra)  
Tels.: (948) 55 19 32 and 55 16 08  
Telex: 37889  
CASTILLO IRACHE (White)  
IRACHE, 1983 (White)  
CASTILLO IRACHE, 1973 (Red)  
CASTILLO IRACHE, 1970 (Red)  
VIÑA IRACHE, 1978 (Red)  
VIÑA ORDOIZ, 1976 (Red)  
VIÑA ORDOIZ, 1966, Gran Reserva (Red)

### BODEGAS JULIAN CHIVITE

Ribera, s/n. Cintruénigo (Navarra)  
Tel.: (948) 77 30 00  
Telex: 58871  
GRAN FEUDO, 1983 (White)  
GRAN FEUDO, 1983 (Rosé)  
CASTILLO DE MELIDA, 1982 (Red)  
CIRBONERO, 5.º año (Red)  
GRAN FEUDO, 1981 (Red)

### BODEGAS MAGAÑA

San Miguel, 9. Barrillas (Navarra)  
Tel.: (948) 82 65 17  
VIÑA MAGAÑA, 1982 (Red)  
VIÑA MAGAÑA, 4.º año (Red)

### BODEGAS OCHOA

Ctra. Zaragoza, 21. Olite (Navarra)  
Tel.: (948) 74 00 06  
Telex: 45389  
OCHOA, 1983 (White)  
VIÑA CHAPITEL, 1983 (White)  
OCHOA, 1983 (Rosé)  
VIÑA CHAPITEL, 1983 (Rosé)  
OCHOA, 1982 (Red)

### BODEGAS NUESTRA SEÑORA DE LA OLIVA

Carcastillo (Navarra)  
Tel.: (948) 72 50 06  
MONASTERIO DE LA OLIVA (Clarete)  
MONASTERIO DE LA OLIVA CLARETE FINO, 1978  
MONASTERIO DE LA OLIVA, 2.º año (Red)  
MONASTERIO DE LA OLIVA, 1978 (Red)  
VINO DE MISA  
MONASTERIO DE LA OLIVA (Sweet)

### BODEGAS PEREZ LAHER

Vaquero Jacoste, 4. Tudela (Navarra)  
Tel.: (948) 82 12 63  
CASTILLO DE TUDELA, 4.º año (White)  
VALDETELAS, current year (White)  
VALDETELAS, 3.º año (White)  
CASTILLO DE TUDELA, 4.º año (Rosé)  
VALDETELLAS, current year (Red)  
VALDETELLAS, 3.º año (Red)

### BODEGAS VILAFRANCA DE NAVARRA

Ctra. Pamplona, s/n. Villafranca (Navarra)  
Tel.: (948) 67 00 50.  
Telex: 37211  
MONTE ORY, 1983 (White)  
MONTE ORY, 1983 (Rosé)  
MONTE ORY, 1983 (Red)  
MONTE ORY, 1978

### COOPERATIVA VINICOLA DE CARCAR

San Cerni, s/n. Carcar (Navarra)  
Tel.: (948) 67 41 43  
CARCAR, 1980 (Clarete)  
CARCAR, 1980 (Red)

### COOPERATIVA VINICOLA DE TAFALLA

Ctra. Estella, s/n. Tafalla (Navarra)  
Tel.: (948) 70 00 88  
VIÑA NAVA, 4.º año (Clarete)  
VIÑA NAVA, 4.º año (Red)

### COOPERATIVA VINICOLA MURCHANTINA

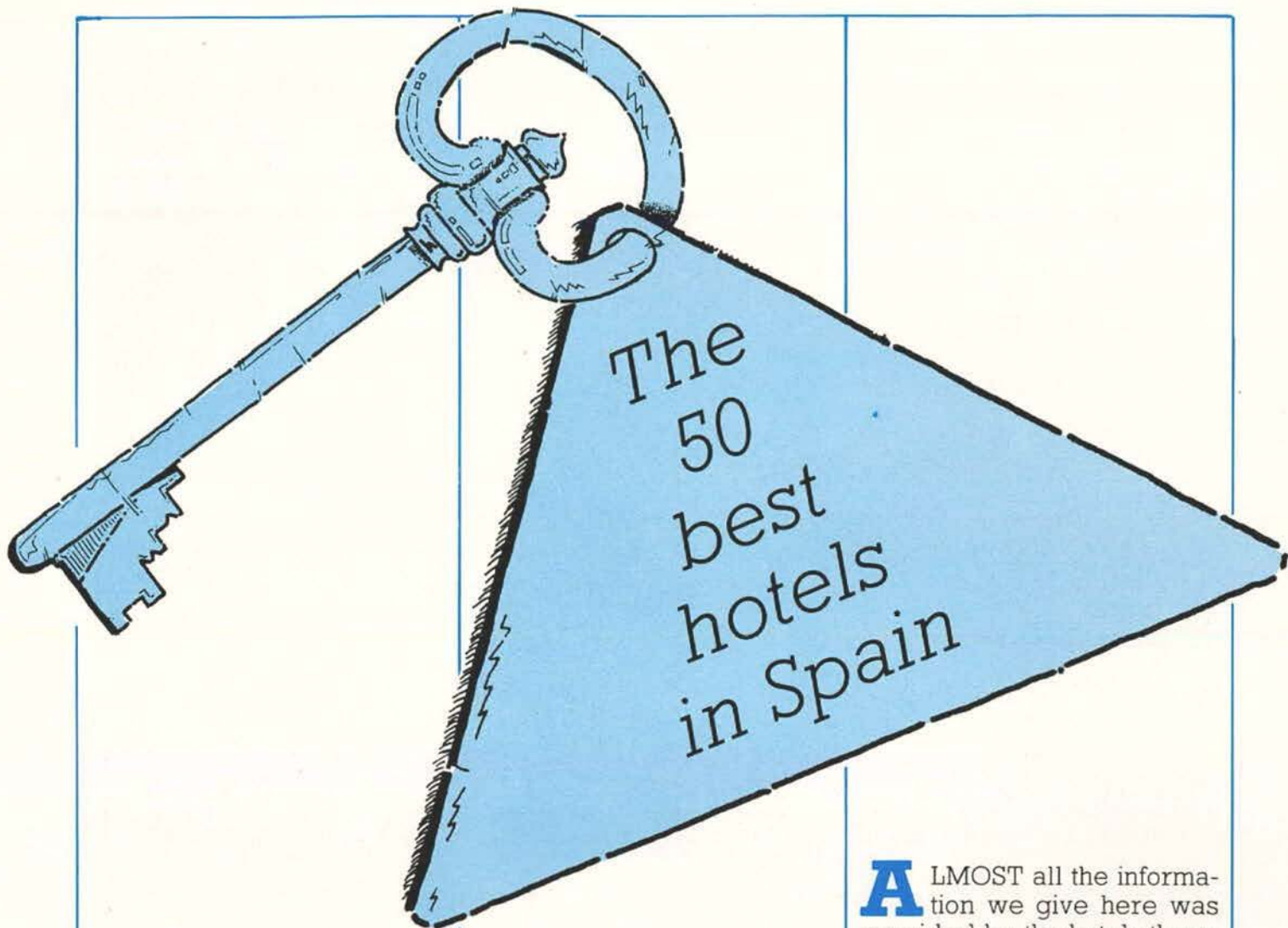
Ctra. Tudela, s/n. Murchante (Navarra)  
Tel.: (948) 83 80 30 and 83 81 54  
REMONTE, current year (Rosé)  
MURCHANTE RESERVA, 3.º año (Red)  
REMONTE, 4.º año (Red)  
REMONTE OJOGALLO, 4.º año (Red)  
GRAN RESERVA  
KARRIKIRI, vintage, 1969 (Red)

### HEREDEROS DE CAMILO CASTILLA, S. A.

Santa Bárbara, 40. Corella (Navarra)  
Tels.: (948) 78 00 06 and 78 10 21  
GOYA (Sweet)  
MONTECRISTO (Sweet)  
RAYO DE SOL (Sweet)

### NUESTRA SEÑORA DEL ROMERO SOCIEDAD COOPERATIVA LIMITADA

Ctra. Tarazona, s/n. Cascante (Navarra)  
Tels.: (948) 85 14 11 and 85 14 36.  
Telex: 37764  
MALON DE ECHAIDE, 1983 (White)  
TORRECILLA, current year (White)  
MALON DE ECHAIDE, 1983 (Rosé)  
PLANDENAS, 1983 (Rosé)  
TORRECILLA, current year (Rosé)  
NUEVO VINO, 1983 (Red)  
PLANDENAS, 1982 (Red)  
SEÑOR DE CASCANTE (85) 1978



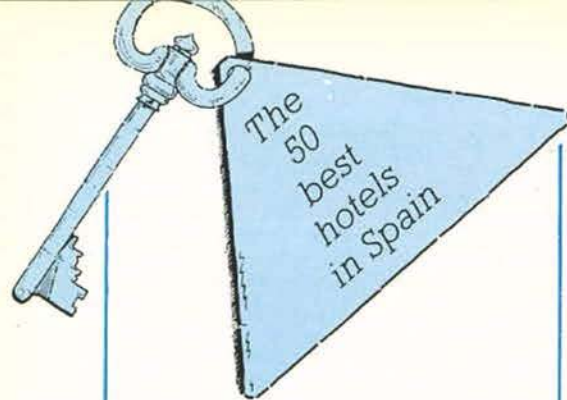
**I**T is quite a while since a survey of Spain's best hotels appeared, and the Club de Gourmets team have taken it upon themselves to conduct one. In a country where tourism plays as important a role as it does in Spain, this could have been expected to be a pretty exciting task. However, what the survey has shown is the shortage of really good hotels in Spain; there are not many more than the ones listed here. This does not, however, take into account the Natio-

nal Paradores and Entursa state-run establishments which have their own particular criteria and were not included in our brief.

**O**UR criteria were simple. We assessed hotels for accommodation, service, extra facilities offered and the gastronomic standard of the hotel restaurant. The big traditional hotels were included alongside others with special characteristics, such as the Hotel Mijas, or the Reina Victoria in Ronda.

**A**LMOST all the information we give here was provided by the hotels themselves, and they are also responsible for any gaps that might occur. For example, our team considered it useful to know the size of the beds in an hotel, but it seems that most hoteliers think differently since they tended to be unhelpful on this point.

**W**E believe, allowing for the element of subjectivity which is inevitable in making this type of judgement, that these hotels are Spain's best. We may have overlooked one or two, but certainly now many more than that.



### ANDORRA CENTER \* \* \* \*

Dr. Negui, 12. Andorra la Vella (Principality of Andorra). Tel.: (9738) 24999. Telex: 377 And. Nearest airport: 10 km. Nearest ski resort: 6 km. *Proprietor:* Administered by Hotand.

*Manager:* J. Patricio Infante Beard.  
*Staff:* 60 employees.

Established in 1981; situated in the centre of the capital of Andorra. Comfortable rooms and polite service.

*Single rooms:* 3,200 ptas.

*150 double rooms:* 3,990 ptas.

*12 suites:* 7,300 ptas.

*8 rooms with balcony:* 5,800 ptas.

*Size of beds:* 1.42 x 2 m. 2 doubles per room.

Mini-bar in suites. TV and video. Private balcony. Animals allowed in rooms.

*Additional facilities:* parking, heated swimming-pool, garage, hairdresser, shops, tennis, sauna (500 ptas.), gym, 4 convention rooms for up to 300 people, garden with solarium and swimming-pool.

*Full board:* 2,340 ptas.

*Half-board:* 1,520 ptas.

*Breakfast in rooms:* continental 350 ptas.

*Buffet:* 1,170 ptas.

#### La Dama Blanca Restaurant

*Chef:* Ignacio Lasheras.

*Maitre:* José Isorna.

Turtle soup (300); Endives with roquefort (500); Escalope polichinela (1,100); Entrecôte with green pepper (1,100); Profiteroles with chocolate sauce (450); Flambé whisky cake (400).

*Wines:*

Alella Marfil (650); Marqués de Riscal red (1,125); Codorníu Non Plus Ultra (1,425).

*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

### AVENIDA PALACE \* \* \* \* \*

Gran Vía, 605-607. Tel.: (93) 301 96 00. Telex: 54734.

Established: 1952. Nearest airport (El Prat): 15 km. Nearest beach (Barcelona): 4 km. Nearest ski resort (La Molina): 200 km.

*Proprietor:* Juan Gaspart.

*Manager:* Francisco Ortiz.

*Staff:* 160 employees.

A classic, stately hotel opened in 1952 and recently restored. Situated in the centre of the city. Regional and international cooking. 229 rooms.



**Avenida Palace (Barcelona).**

*55 single rooms:* 9,225 ptas.

*155 double rooms:* 11,520 ptas.

*18 suites:* 15,550 ptas.

TV and air-conditioning. Animals allowed in rooms.

*Additional facilities:* bookshop, hairdresser, shops, 3 conference halls.

*Full board:* 4,895 ptas.

*Half board:* 2,865 ptas.

*Breakfast in rooms:* 475. Buffet.

#### El Candelabro Restaurant

*Chef:* Sr. Horacio.

*Maitre:* Sr. Subirana.

Brou Cassola a la Catalana (350); Sea-food paella (1,200); Botifarra (Catalan sausage) dish (900); Zarzuela de pescadores (fish and shell-fish mixture) (1,600); Duck with turnips and pears (900); Baked apple (275); Crema a la catalana (Custard topped with burnt sugar) (400).

*Wines:*

M. Torres' Viña Sol (990); M. Torres' Coronas (750); Segura Viudas Brut cava (1,350); House-wine (200).

*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

### BOIX \* \* \*

Km. 154 on the Lérida to Puigcerdá road, Martinet (Lérida). Tel.: (973) 51 50 50.

Established in 1950. Most recently refurbished in 1984. Nearest airport:

26 km. Ski resorts of Masella and La Molina 20 and 25 km. away.

*Proprietors:* Dolores Vidal Font and Josep M.<sup>a</sup> Boix i Marginedes.

*Staff:* 22 employees.

This welcoming hotel, surrounded by gardens, is on the bank of the river Segre. It serves excellent regional food. It is comfortable, well-appointed and service is friendly and efficient. Managed by the owners, María Dolores and Josep Boix. The excellent breakfasts with homemade rolls and jams deserve a special mention.

*4 single rooms:* 2,300-2,700 ptas.

*27 double rooms:* 3,700-4,300 ptas.

*7 suites:* 4,800-6,500 ptas.

*Size of beds:* singles, 90 cm.; doubles, 1.40 m.

Minibar, private balcony. Animals allowed in rooms.

*Additional facilities:* parking, swimming-pool, shop selling own produce (jams, vinegars, etc.), golf, tennis, garden.

*Full board:* 4,150 ptas.

*Half-board:* 2,700 ptas.

*Breakfast in rooms:* 400 ptas.

#### Boix Restaurant

*Chef:* Francisco Noguera Ribas.

*Maitre:* Dolores Vidal Font.

Pigeon and paté salad (920); Creamed onions with thyme (620); Sliced leg of lamb with potatoes *a lo pobre* (980); Escalopes of trout with fennel (850); *Confit* of duck

(1,125); Mandarins with meringue (400); Fresh fruit platter with strawberry coulis (400)

**Wines:**

Imperial '75 (1,700); Prado Enea '73 (2,145); Waltraud (1,375); House wine: Otoñal '76 (800); Otoñal Olarra '78 (580).

**Menu of the day:** 1,600 ptas.

**Credit cards:** Amex, Diners, Eurocard, Master Card, 6,000, Visa.

### **BOTANICO SOL \* \* \* \* \***

Richard J. Yeoward, s/n., Puerto de la Cruz (Santa Cruz de Tenerife). Tel.: (922) 38 15 00. Telex: 92395.

Established in 1974. Nearest airport: 95 km. Nearest beach: 1.5 km.

**Proprietor:** Atlántico Canaria, S. A.  
**Manager:** Isidoro Dardiña Vidal.

Excellent luxury hotel, situated opposite the Botanic Gardens, and with its own gardens about whose 100 varieties of plants a book has just been produced.

Belongs to the Hotasa chain, recently bought by the Sol group

20 single rooms: 8,000-11,000 ptas

24 double rooms: 13,000-17,000 ptas.

7 penthouses: 35,000 ptas.

2 presidential suites: 50,000 ptas

Mini-bar on request, TV, private balconies and air-conditioning in rooms.

**Additional facilities:** parking, bookshop, hairdresser, swimming-pool, heated swimming-pool, golf (1,000-2,000 ptas.), tennis (450 ptas per hour), disco, 3 convention rooms for 300 people, 22,000 sq. m. of gardens.

**Full board:** 6,200 ptas.

**Half board:** 3,400 ptas

**Breakfast in rooms:** continental, 800 ptas. Buffet.

#### **Botánico Sol Restaurant**

**Chef:** Sr. Coll.

**Maitre:** Sr. Arribas

**Menu of the day:** 3,300 ptas

**Wines:**

Campo Viejo (850); Torres rosé (900); Torres Coronas (850); Viña Pomal (1,900).

**Credit cards:** Amex, Diners, Eurocard, Visa.

### **CALDERON \* \* \* \* \***

Rambla de Cataluña, 26, Barcelona. Tel.: (93) 301 00 00. Telex: 51549 HOCA E. Established in 1973 and completely renovated in 1983. Nearest airport: 12 km.

**Proprietor:** N H Hoteles.

**Manager:** Jaime Serra Canela.

**Staff:** 100 employees.

Situated close to the Plaza Cataluña, the commercial centre of the city. Pleasant atmosphere.

18 single rooms: 6,200 ptas.

214 double rooms: 8,900 ptas.

12 suites: 13,500 ptas.

Minibar, TV and air-conditioning in rooms.

**Additional facilities:** parking, swimming-pool, garage, 6 convention rooms for 10 to 500 people.

**Half board:** 2,500 ptas.

**Breakfast in rooms:** 600 ptas.

**Buffet:** 500 ptas.

#### **Calderón Restaurant**

**Chef:** Juan Manuel Lasheras.

**Maitre:** José María Guinovart.

Marinated monkfish and salmon salad (925); Asparagus stuffed with mushrooms

and king prawns (900); Fillets of sole (1,300); Saffron monkfish with prawns (1,200); *Medallions* of sirloin with armagnac and truffles (1,300).

**Wines:**

Gran Reserva Marqués de Monistrol '70 (1,050); Imperial '75 (1,300); Priorato Escala '75 (1,100); Jean Leon Cabernet Sauvignon (1,600)

**Credit cards:** Amex, Diners, Eurocard, Master Card, Visa.

### **CRISTINA \* \* \* \* \***

Gomera, 6. Playa de las Canteras, Las Palmas de Gran Canaria. Tel.: (928) 26 76 00. Telex: 95161. Established in 1970, most recently renovated in 1984. Nearest airport: 25 km. Gives onto the beach.

**Proprietor:** Sol chain.

**Manager:** Santiago Martín de Benito.

**Staff:** 200 employees.

This is one of Las Palmas' five-star hotels, situated on Las Canteras beach in the tourist area of the city. It has been completely renovated both in its public areas and its guest rooms. Its *Jardín Botánico* grill is making a name for itself among the restaurants of the capital. It is right in the heart of the Indian commercial area.

Downstairs is a splendidly stylish disco, *El Coto*. Professional service.

32 single rooms: 5,500 ptas.

242 double rooms: 8,000-9,000 ptas.

4 suites: 17,000 ptas.

**Size of beds:** 90 cm. x 2 m.

Minibar in rooms on the executive floor, colour TV, private balcony and air-conditioning in rooms.

**Additional facilities:** parking, swimming-pool, heated swimming-pool, garage, disco, 7 convention rooms for up to 800 people, solarium.

**Full board:** 5,280 ptas

**Half board:** 3,600 ptas

**Breakfast in rooms:** continental, 600 ptas.

**Buffet:** 600 ptas.

#### **Gorriones Restaurant**

**Chef:** Manuel Fernández.

**Maitre:** Manuel Páez.

**Menu of the day:** 3,000 ptas.

**Credit cards:** Amex, Diners, Eurocard, Master Card, 6,000, Visa.

### **CASTELLANA INTERCONTINENTAL \* \* \* \* \***

Paseo de la Castellana, 49, Madrid. Tel.: (91) 410 02 00. Telex: 27686. Established in 1953 and refurbished in 1982. Nearest airport (Barajas): 12 km. Nearest ski resort (Navacerrada): 60 km.

**Proprietor:** Hotelera E Carmen, S. A.

**Manager:** Sr. D. J. Kuhlman.

**Staff:** 210 employees.

Opened in 1983 by the Hilton chain, this hotel is now an associate of Grand Metropolitan Hotels. Renovated in 1982, this is still the favourite hotel for the North American contingent in Madrid, who celebrate all their national festivals there.

14 single rooms: 10,500 ptas.

284 double rooms: 12,750 ptas.

22 suites: 18,750 ptas.

**Size of beds:** singles, 1 x 2 m.; doubles, 1.50 x 2 m.

Minibar, TV, private balcony and air-conditioning in rooms.

**Additional facilities:** parking, bookshop, garage, hairdresser, shops, sauna, 8 convention rooms for up to 600 people, patio-garden open in summer.

**Breakfast in rooms:** continental, 850 ptas.

**Buffet:** 1,150 ptas.

#### **El Café Restaurant**

**Chef:** Angel Victoria Martínez.

**Maitre:** Lorenzo Cucharero.

Wild mushrooms in cream (859); Jabugo cured ham (1,350); Grilled hake (1,450); Poussin (1,000); Sirloin with tarragon (1,500); Lemon sorbet (250); Seasonal fresh fruits (325).

**Wines:**

Marqués de Murrieta (1,750); Muga (1,200); Reserva 904 (2,750); House wine: Viña Quejana (475).

**Credit cards:** Amex, Diners, Eurocard, Master Card, Visa.

### **CORONA DE ARAGON \* \* \* \* \***

Avda. César Augusto, 13, Zaragoza. Tel.: (976) 43 01 00. Telex: 58828. Established: 1968, most recently renovated in 1982.

Nearest airport: 10 km. Nearest beach: 225 km. Nearest ski resort (Formigal): 190 km.

**Proprietor:** Sol Hotels.

**Manager:** J. Rebol Puyal.

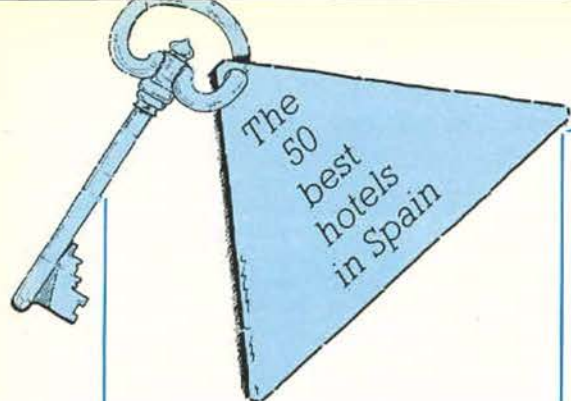
**Staff:** 140 employees.

The *Corona* reopened its doors recently, with modern, functional decor. It is a central, quiet and altogether pleasant hotel. It has a good restaurant of «five fork» standard, and another specialising in regional dishes. There is also a «piano-bar» which is a nice place to have a drink.

18 single rooms: 5,250-6,800 ptas.  
188 double rooms: 7,700-10,800 ptas.  
2 suites: 20,000 ptas.  
43 rooms with sitting-room: 15,000 ptas.  
Room service: 24 hours.

**Size of single beds:** 90 cm.

Minibar, TV, private balcony, air-conditioning.



*Additional facilities:* parking, swimming-pool, souvenir and pottery shops, 11 convention rooms for up to 400 people, garden.  
*Half board:* 3,250 ptas.  
*Breakfast in rooms:* 550 ptas.  
*Buffet:* 550 ptas.

#### **Parrilla Albarracín Restaurant**

*Chef:* J. Dobón.  
*Maitre:* T. Brun.  
 Selection of smoked fish with melba toast (850); Cream of crab with brandy (350); Hake with wild mushrooms and eel (1,300); Corona de Aragón roast veal (2,000); Aragón-style chop (1,400); Corona de Aragón coffee (300); Lemon sorbet with vodka (450).  
*Wines:*  
 Marqués de Cariñena (965); Monte Ducay white (520); Marqués de Riscal rosé (1,725); House wine: Lalanne (450).  
*Menu of the day:* 1,500 ptas.  
*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

#### **HOTEL DIPLOMATIC**

Pau Claris, 122. Barcelona. Tel.: 317 31 00. Telex: 54701. Established: 1967; renovated in 1974. Nearest airport (El Prat): 12 km.  
*Proprietor:* Mabesal Hotels.  
*Manager:* D. Luis Tusquets.  
*Staff:* 164 employees.

This is a central, modern hotel. Its general atmosphere is pleasant and its good restaurant often organises gastronomic days. Professional service. Managed by its owner, Luis Tusquets Berrondo.  
*28 single rooms:* 9,560 ptas.  
*187 double rooms:* 11,950 ptas.  
*11 suites:* 25,000 ptas.  
 Minibar, colour TV, air-conditioning. Some rooms have a balcony.  
*Additional facilities:* parking, swimming-pool, garage, disco, 6 convention rooms for up to 600 people.  
*Half board:* 3,565 ptas.  
*Breakfast in rooms:* continental, 775 ptas.  
*Buffet:* 775 ptas.  
**La Salsa Restaurant**  
*Chef:* Juan Fradera.  
*Maitre:* Sr. Ricardo.  
*Credit cards:* Amex, Diners, Eurocard, Master Card, 6,000, Visa.

#### **EUROBUILDING \*\*\*\*\***

Padre Damián, 23. 28036 Madrid. Tel.: (91) 457 17 00. Established in 1971, most recently renovated in 1980. Near-

est airport (Barajas): 7 km. Nearest ski resort (Navacerrada): 70 km.  
*Proprietor:* Promociones Eurobuilding, S. A.  
*Manager:* Giovanni Bertoli.  
*Staff:* 480 employees.

An impressive building, situated in Madrid's new commercial centre, and offering a wide range of up-to-date facilities. It houses various social clubs such as *Eurobridge* and *Siglo XXI*, as well as the *Mau-Mau* discotheque. In nearby Orense street is the Eurobuilding II «apartotel», operated by the same company.  
*Single room:* 9,200 ptas.  
*Double room:* 12,300 ptas.  
*Suites:* 10,700-13,500 ptas.  
*Size of beds:* singles 1.05 m, doubles 1.50 m. Mini-bar, TV, private balcony, air-conditioning in rooms.

*Additional facilities:* parking, swimming-pool, heated swimming-pool, bookshop, garage, hairdresser, shops, 16 convention rooms for up to 900 people, garden on the third floor by the swimming-pool.

*Breakfast in rooms:* Continental 700 ptas.  
*Buffet:* 1,550 ptas.

#### **Balthasar Restaurant**

*Chef:* Mariano Arranz.  
*Maitre:* José Zapata.  
 Paté millefeuilles with hazelnuts (2,100); Salmon terrine with garlic and beans (950); Hake with endive and broccoli (1,900); Brochette of duck with mandarin orange (1,700); Oranges in warm honey sauce (525); Apples with Calvados sauce (750).  
*Wines:*  
 Viña Paceta, white (1,745); Marqués de Cáceres, red (1,550).  
 House wine: Reserva Balthasar (900).  
*Credit cards:* Amex, Diners, Eurocard, Master Card, 6,000, Visa.

#### **FORMENTOR**

Playa de Formentor, Puerto de Pollensa (Balearics). Tel.: (971) 53 13 00. Telex: 68523.  
 Established in 1930 and extended in 1944. 10 km from centre of Pollensa.  
 Nearest airport (Palma): 75 km.

#### **GRAN HOTEL ERCILLA \*\*\*\*\***

Ercilla, 37-39. Bilbao (Vizcaya). Tel.: (94) 443 88 00. Telex: 32449 GHR E.  
 Established: 1972, renovated in 1984.  
 Nearest airport (Sondica): 10 km.  
 Nearest beach: 15 km. Nearest ski resort (la Lunada, in Espinosa de los Monteros): 80 km.  
*Proprietor:* Hotelera Anasagasti, S. A.  
*Manager:* Agustín Martínez Bueno.  
*Staff:* 250 employees.

Central, comfortable and welcoming, this hotel has become part of life in the centre of Bilbao. The lounges are always full of people and have excellent bar service. It also has a good restaurant, the *Bermeo*.

Nearest beach: 250 m.  
*Proprietor:* Inmobiliaria Formentor, S. A.  
*Manager:* Juan C. Mascaró.  
*Staff:* 250 employees

Set in solitary and exclusive splendour in one of the most unspoilt parts of the island, this is one of the great hotels of Europe, an hotel of breeding and tradition. It provides every comfort and service for its high-class clientele. Own beach; lovely and beautifully tended garden. Literally impeccable service. The proprietors, Miguel and Beatriz Buadas, run the hotel personally.

*5 single rooms:* 4,150-7,000 ptas.  
*109 double rooms:* 6,000-10,000 ptas.  
*17 suites:* 11,500-15,500 ptas.  
 Animals allowed in rooms. Minibar in suites. Air-conditioning.

*Additional facilities:* parking, swimming-pool, bookshop, heated swimming-pool, garage, hairdresser, tennis (1,000 per hour), disco, 3 convention rooms for up to 250 people, 8,000 sq. metres of garden as well as 12 million sq. metres belonging to the hotel.

*Full board:* 5,850 ptas.  
*Half-board:* 4,350 ptas.  
*Breakfast in rooms:* continental 1,000 ptas; buffet 1,000 ptas.

#### **Formentor Restaurant**

*Chef:* Arnaldo Mir.  
*Maitre:* José M. Gassó.  
 Smoked fish on toast (1,550); Langoustines *au gratin* (1,650); Lobster stew (8,800 ptas. for two people); Baked sea-fish (1,800); Tournedos with green pepper (1,900); Veal escalope vngola (1,750); Valdemosa tart (450); Fresh almond ice-cream with fig sauce (550).  
*Wines:*  
 Blanco Pescador (950), Olarra rosé (1,000), Viña Real Plata, 4.º año (1,200).  
*Menu of the day:* 3,350 ptas.  
*Credit cards:* Amex, Diners, Eurocard, Master Card, 6,000, Visa.

#### **GOLF COSTA BRAVA \*\*\*\*\***

Urbanización Club de Golf, Santa Cristina d'Aro (Gerona). Tel.: (972) 33 70 52. Telex: 57252.

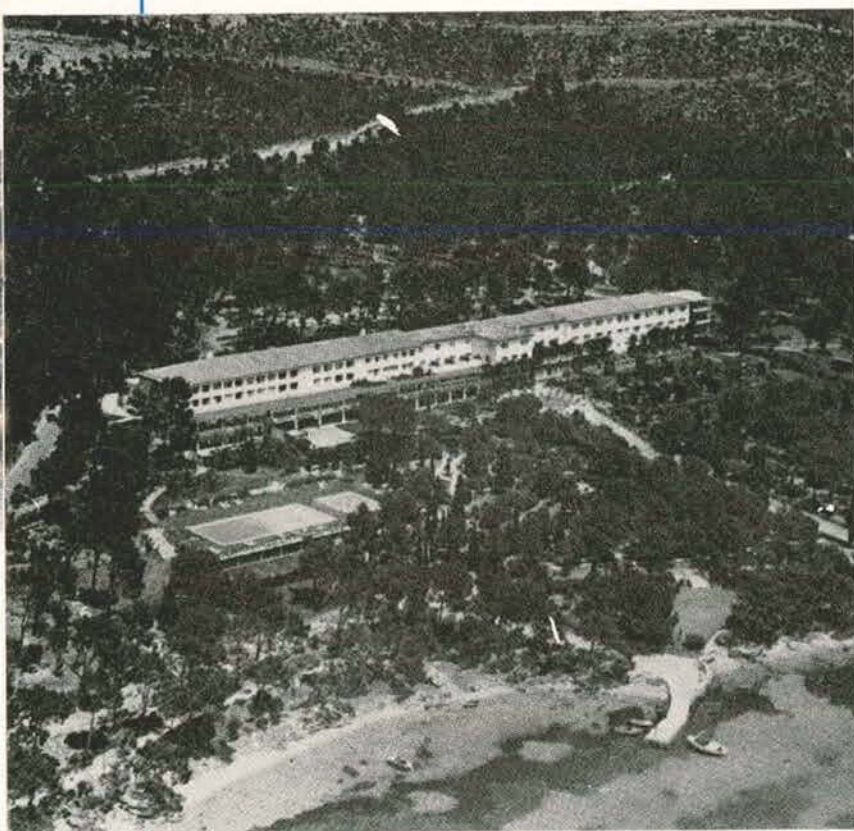
*118 single rooms:* 5,300 ptas.  
*230 double rooms:* 8,500 ptas.  
*Size of beds:* 1.10 x 2 m.  
 TV, private balcony, air-conditioning.  
 Animals allowed in rooms.

*Additional facilities:* parking, bookshop, garage, hairdresser, disco, 8 convention rooms for up to 500 people.  
*Breakfast in rooms:* continental 450 ptas.

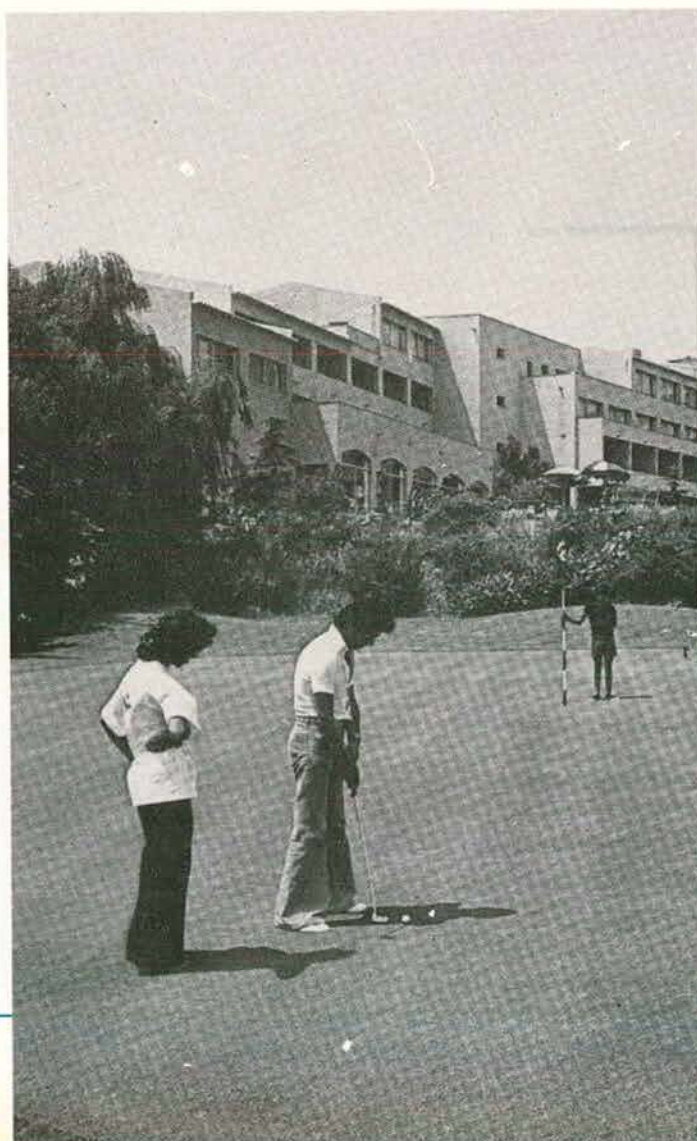
#### **Bermeo Restaurant**

*Chef:* Angel Lorente.  
*Maitre:* Quintiliano Andrés Martínez.  
 Cardons à la Navarra (750); Vegetable fritters (750); Baby eels *al pil pil* (1,550); Casserole of hake (1,350); Scallops in ch-coli (1,450); Spinach tart (450); Pine-nut tart (450).

*Wines:*  
 Viña Salceda, 5.º año (775); CVNE, 5.º año (1,050); house-wine: Olarra '81 (550).  
*Credit cards:* Amex, Diners, Eurocard, Master Card, 6,000, Visa.



**Hotel Formentor.**  
**Palma de Mallorca (Balears).**



**Hotel Golf Costa Brava (Gerona).**

Established in 1974 and renovated in 1975. 1.5 km from the centre of St. Cristina. Nearest airport (Gerona): 30 km. Nearest beach (S. Agaró): 5 km.

Proprietor: Hotel Golf Costa Brava, S. A.

Manager: Narciso Sureda Carreras.  
Staff: 55 employees.

Surrounded by greenery. A modern hotel with tasteful decor. Comfortable rooms and facilities. Very professional and friendly service. Managed by the proprietor, Narciso Sureda Carreras.

11 single rooms: 3,000-5,000 ptas.

77 double rooms: 5,000-8,000 ptas.

3 suites: 8,000-13,500 ptas.

Size of beds: singles: 2.10 m x 95 cm; doubles: 2.10 x 1.50 m.

Private balcony, air-conditioning, animals allowed in rooms.

Additional facilities: parking, swimming-pool, golf (2,700 ptas), tennis (500/700 ptas.), 2 conference halls, 4,000 sq metres of garden with swimming pool and solarium terrace.

Half board: 1,500 ptas.

Breakfast in rooms: Continental 400 ptas.

Buffet on the terrace: 1,300 ptas.

#### **Golf Restaurant**

Chef: José Marro.

Maitre: Juan Cebriá.

Prawn cocktail (600); Hors d'oeuvres del Empordá (500); Entrecôte maître d'hôtel (1,100); Costa Brava fish terrine (1,200); Paella Valenciana (700); Crêpes Suzette (450); Crema catalana (custard with burnt sugar top) (250).

Wines:

Sangre de Toro (575); Monopole (850); Rioja Bordón 70 (1,750).

House wine: Rioja 2.º año (400).

Menu of the day: 1,300 ptas.

Credit cards: Amex, Diners, Eurocard, Master Card, Visa.

#### **GOLF GUADALMINA \* \* \* \***

Urbanización Guadalmina, San Pedro de Alcántara (Málaga). Tel: (952) 78 14 00. Telex: 77058.

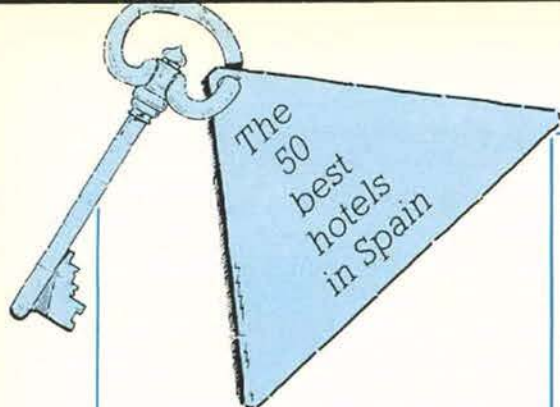
Established in 1959; most recently renovated in 1977. 10 km. from the centre of Marbella. Nearest airport (Málaga): 55 km. Nearest ski resort (Sierra Nevada): 270 km.

Proprietor: Golf Hotel Guadalmina, S. A.

Manager: Miguel Soler.

Staff: 80 employees.

A very peaceful place, conducive to relaxation. Just the place to be with friends for a chat, lunch or a round of golf. There is a course beside the hotel and another across the road. For swimming enthusiasts, there is the sea, and three seawater swimming-pools, one of them heated. Professional service, and a constantly improving gastronomic standard. International menu, but based on fresh produce, attracting customers from outside the hotel, too. Buffets in the adjoining restaurant, the Vallesol, are particularly popular, provided daily throughout August and on



Sundays during the rest of the year, or on request. Upper-class clientele  
 6 single rooms: 4,260-6,290 ptas.  
 55 double rooms: 5,800-8,650 ptas.  
 12 suites: 8,650-12,950 ptas.  
 Size of beds: 1.90 x 1 m.

Animals allowed in rooms, private balcony.

*Additional facilities:* parking, swimming-pool, golf (1,200 ptas.), tennis (500 ptas.)

*Half-board:* 2,700 ptas.

*Breakfast in rooms:* Continental 500 ptas.

#### Vallesol-Guadalmina Restaurant

*Chef:* Francisco Vives Dieste.

*Maitre:* Manuel del Valle.

Avocado and prawn pancakes (850); seafood cocktail (850); Monkfish brochette (1,200); Supreme of chicken with lemon (900); Tournedos with green pepper (1,350); Salmon mousse with crab sauce (1,000); Chocolate mousse and apple tart (350)

#### Wines

House-wine: Romeral Azpilicueta '83 (600); Imperial CVNE '75 (2,300); Marqués de Riscal '80 (1,400); Banda Azul Paternina (750).

*Menu of the day:* 1,900 ptas.

*Credit cards:* Amex, Diners, Master Card, Eurocard, Visa.

#### HOTEL DEL GOLF, S. A. \*\*\*\*\*

Nueva Andalucía, Marbella (Málaga). Tel.: (952) 78 03 00. Telex: 77783.

Established in 1984. 10 km. from the centre of Marbella. Nearest airport: 60 km. Nearest beach: 3 km. Nearest mountain resort (Sierra Nevada): 190 km.

*Proprietor:* Extugolf, S. A.

*Manager:* Feliciano Pérez.

The Nueva Andalucía development is a kind of dreamland, not without hints of Disney: here, a «normal» block of flats; there a delightful complex of small houses; over there, a stately home; beyond, some Moorish houses glimpsed through palm-trees, looking like the setting for a Nativity scene. There has been a lot of alteration and expansion recently. And there is a lot of golf. The hotel has two courses, and provides unalloyed pleasure for golf fanatics. Furthermore, it is just a stone's throw from Puerto Banús.

9 single rooms: 7,000-8,000 ptas.

65 double rooms: 14,000-16,000 ptas.

6 suites: 28,000-30,000 ptas.

Rooms have TV, private balcony and air-conditioning.

*Additional facilities:* parking, bookshop, garage, swimming pool, hairdresser, perfumery, golf (2,000 ptas.), garden.

*Breakfast in rooms:* continental 500 ptas. Buffet.

#### Hotel del Golf Restaurant

*Chef:* Gaspar Diaz Berben.

*Maitre:* Manuel Rodríguez Bellido.

Golf poached eggs (500); Stroganoff (1,500); Sirloin brochette (1,500); Mexican grilled entrecôte (1,400); carré d'agneau (1,500); crème caramel au chantilly (350); crêpes Suzette (600).

#### Wine:

Torres Rinsó white (900); Marqués de Riscal rosé (1,100); Rioja Bordón '75 red (1,200).

*Menu of the day:* 2,500 ptas.

*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

#### GRAN HOTEL \*\*\*\*\*

Joaquín Costa, 5. Zaragoza. Tel.: (976) 22 19 01. Telex: 58010.

Nearest airport (Zaragoza): 8 km.

Nearest ski resort (Formigal): 185 km.

*Proprietor:* Compañía Hotelera Aragonesa, S. A.

*Manager:* Pedro L. Alcrudo.

*Staff:* 110 employees.

This hotel is something of an institution in Zaragoza. It was closed for some years until recently, and having changed hands has been completely refurbished, preserving its original features inside and out, so that it is now officially designated a building of architectural interest. Its situation is delightful, and it combines modern comforts with the typical atmosphere of a Côte d'Azur hotel. Some of the original staff have also been re-engaged, so that service is very professional.

20 single rooms: 3,800-4,250 ptas.

100 double rooms: 5,500-6,500 ptas.

Suites: 7,000-10,000 ptas.

*Size of beds:* singles 1.10 x 2 m; doubles 1.40 x 2 m.

Rooms have minibar, TV and air-conditioning.

*Additional features:* parking, 3 convention rooms for up to 500 people.

*Full board:* 2,750 ptas.

*Half-board:* 1,900 ptas.

*Breakfast in rooms:* 400 ptas.

#### Lion d'Or Restaurant

*Chef:* José Vaquero Briz.

*Maitre:* Victoriano Belsue.

Vegetable terrine au gratin (500); Hot asparagus Gran Hotel (700); Salmon with cava (1,200); Hake (1,200); Filet mignon (1,400); Flambé apple dessert (300); Pineapple macédoine with Cointreau (300).

#### Wines:

House wine: Crianza Martínez Bujanda, 5º año (500); Viña Tondonia (975); Viña Real Oro (1,100).

*Menu of the day:* 1,500 ptas.

*Credit cards:* Amex, Diners, Master Card, Eurocard, Visa, 6,000.

#### HACIENDA NA XAMENA \*\*\*\*\*

Na Xamena, San Miguel. Ibiza (Balearics). Tel.: (971) 33 30 46. Telex: 69322.

Established in 1971, most recently renovated in February 1985. 23 km. from the town centre. Nearest airport: 30 km. Nearest beach: 3 km.

*Proprietor:* Na Xamena, S. A.

*Manager:* Ernesto Romón Fajarnes.

*Staff:* 45 employees.

Perched on a promontory, this hotel is one of the most attractive on the island, and indeed in the Balearics as a whole. Its amazing sea-views, comfortable rooms, modern facilities and good food make this a highly recommendable hotel. Efficient service.

11 single rooms: 8,250-11,150 ptas.

44 double rooms: 4,750-7,650 ptas. per person.

6 suites: 15,000-22,000 ptas.

Rooms have minibar, private balcony, air-conditioning. Animals allowed in rooms.

*Additional facilities:* parking, swimming-pool, heated swimming-pool, hairdresser, boutiques.

Hacienda na Xamena. San Miguel (Ibiza).





*Half board:* 2,700 ptas.  
**Na Xamena Restaurant**  
*Chef:* José M.ª Centeno.  
*Maitre:* Francisco Ortiz.  
*Menu of the day:* 2,500 ptas.  
*Wines:*  
 Viña Ardanza (1,300); Viña Tondonia (1,200); Marqués de Riscal (1,100); House wine: Carta de Plata/Monistrol (500).  
*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

#### **HOSTAL DE LA GAVINA \*\*\*\*\***

Plaza de la Rosaledad, s/n. S'Agaró (Gerona). Tel.: (972) 32 11 00. Telex: 57132. Established: 1932. 2 km. from the town centre. Nearest airport (Gerona): 38 km.

*Proprietor:* José Ensesa Monsalvatge.

*Manager:* Gustavo Jean Mairat.

Closed from 1st November to 1st April.

Certainly Spain's most luxurious hotel, the ultimate in elegance and good taste. It has been constantly updated since its original opening to keep its service up to scratch. Its situation and furnishings are superb, though perhaps the hotel has lost something of its former exquisite perfection. The breakfasts nowadays are not a patch on what the used to be.  
*2 single rooms:* 9,000-14,000 ptas.  
*56 double rooms:* 12,000-17,500 ptas.  
*16 suites:* 15,000-20,000 ptas.  
 Rooms have private balconies.  
*Additional facilities:* parking, bookshop, hairdresser, jeweller's, fashion shop, golf,



**Hotel La Reconquista (Oviedo).**

#### **Hostal La Gavina. S'Agaró (Gerona).**

tennis (1,000-1,200 ptas.), 3 convention rooms for up to 150 people, garden.  
*Room service:* from 07.30 to 24.00.  
*Breakfast in rooms:* continental 750 ptas.  
*Half board:* 4,000 ptas.

#### **Villa d'Este Restaurant**

*Chef:* Joaquín Oriol.  
*Maitre:* Diego Herranz.  
 Smoked salmon and caviar rolls (1,950); Hot asparagus with duck paté and vinaigrette (1,450); Sole with salmon mousse (2,100); Gratinado of fresh-water crabs (1,300); Filet en croute périgourdine (1,750); Pear pastry (650); Orange caramel Hostal (675).

*Wines:*  
 Chateau Mouton Rothschild (23,000); Vega Sicilia (16,550); Viña Tondonia 6.º año (1,625).

*Menu of the day:* 3,250 ptas.  
*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

#### **LA RECONQUISTA \*\*\*\*\***

Gil de Jaz, 16. Oviedo (Asturias). Tel.: (985) 24 11 00. Telex: 84328 OASA E. Established in 1973. Nearest airport: 40 km. Nearest beach: 28 km.

*Proprietor:* Hostelería Asturiana, S. A. (Hoasa)

*Manager:* Luis Fernández Saucó.

*Staff:* 153 employees.

A luxurious five-star hotel, tending towards the opulent. It is a restored 17th century hospice with a lovely façade. Good service. A piano is played in the evenings in the covered cloister which forms the foyer, where drinks are served (also accessible to non-residents). Conventions and congresses are held here, and it is

also the hotel used by visiting dignitaries.  
*14 single rooms:* 5,725-6,850 ptas.  
*117 double rooms:* 8,025-9,450 ptas.  
*6 double rooms with sitting-room:* 11,500-13,200 ptas.  
*4 suites:* 13,800-27,600 to 16,000-32,000 ptas.  
 Rooms have minibar, TV, air-conditioning.  
*Additional facilities:* parking, bookshop, garage, hairdresser, shops, 8 convention rooms for up to 600 people.  
*Full board:* 4,500 ptas.  
*Half board:* 2,925 ptas.  
*Breakfast in rooms:* continental 525 ptas.

#### **Grill-Parrilla**

*Chef:* Sr. López.  
*Maitre:* Sr. Pando.  
*Menu of the day:* 2,400 ptas.

*Wines:*  
 Monopole (1,325); Viña Ecoyen rosé (550); Murúa 5.º año (800); House-wine: Viña Egula (490).  
*Credit cards:* Amex, Diners, Eurocard, Master Card, 6000, Visa.

#### **GRAN HOTEL LA TOJA \*\*\*\*\***

Isla de La Toja, El Grove (Pontevedra). Tel.: (986) 73 00 25. Telex: 88042. Totally renovated in 1972.

2 km. from the centre of El Grove. Nearest airports Santiago: 85 km. Vigo: 65 km. Nearest ski resort (Cabeza de Manzaneda): 150 km.

*Proprietor:* La Toja, S. A.

*Manager:* Antonio Franco Cantos.

*Staff:* 116 employees.

The Gran Hotel is a classic example of the Belle Epoque and compares well with its



equivalents in the famous European resorts, even surpassing them when it comes to location. There are all sorts of extra attractions—golf, clay-pigeon shooting, sporting and cultural events (the motor-show, folk festival)—and the whole environment is comfortable, luxurious, and supported by exquisitely professional service. This is the place to go to relax and enjoy oneself in enchanting surroundings, or to throw caution to the winds in the casino. The terraces overlooking the sea, the murmur of the pines, the impeccable service all combine to make one feel as if one is in a film.

22 single rooms: 4,500-9,500 ptas.

150 double rooms: 6,000-12,000 ptas.

29 suites: 8,000-16,000 ptas.

Rooms have TV and private balconies.

**Additional facilities:** parking, garage, swimming-pool, heated swimming-pool, hairdresser, golf (weekends 1,000; weekdays 750), tennis (500), sauna (800), gym (1,000), disco (500), six conference rooms for up to 500 people.

Half-board: 3,500 ptas.

Breakfast in rooms: continental 550 ptas.

#### **Candeiro Restaurant**

**Chef:** Juan Llave.

**Maitre:** José Luis Castro.

Menu of the day: 2,300-4,100 ptas.

**Wines:**

Ribeiro Especial Gran Hotel (550); Albariño La Toja (1,100); Local red (550).

**Credit cards:** Amex, Diners, Eurocard, Master Card, 6000, Visa.

#### **LANDA PALACE \* \* \* \* \***

Carretera de Madrid, km. 236, Burgos. Tel.: (947) 20 63 43.

Established in 1958. 2 km. from the centre of Burgos.

**Proprietor:** Landa Palace, S. A.

**Manager:** M<sup>a</sup> Victoria Landa Vicente.

**Staff:** 69 employees.

One of Spain's most attractive hotels, this is a 14th century castle which its late owner, Jesús Landa, had transported here. The decor is in keeping with the building. All sorts of facilities are provided, including a covered swimming-pool reminiscent of Roman baths. Top class service. Member of Relais et Chateaux.

3 single rooms: 7,000-7,400 ptas.

29 double rooms: 9,000-9,800 ptas.

7 suites: 14,500 ptas.

Private terrace and air-conditioning.

**Additional facilities:** parking, swimming-pool, garage, conference, room, garden.

Full board: 5,700 ptas.

Half board: 3,200 ptas.



**Las Salinas Sheraton, Lanzarote (Las Palmas).**

Breakfast in rooms: continental 575 ptas.

#### **Landa Palace Restaurant**

**Chef:** Basilio Pérez.

**Maitre:** Vicente Inés Ramos.

Olla podrida (825); Asparagus tips in puff pastry (725); Sea-bass in Burgundy (1,300); a quarter roast lamb (2,200); veal chop Parmesan (1,100); Millefeuilles (350).

**Wines:**

Viña Salceda, 4<sup>o</sup> año (850); Viña Ardanza 78 (1,500); Valbuena 5<sup>o</sup> año (2,800); Reserva Especial Castillo Landa (825).

#### **LAS SALINAS SHERATON \* \* \* \* \***

Costa Teguisse, Lanzarote (Las Palmas). Tel.: (928) 81 30 40. Telex: 96320. Established in 1977. 7 km. from the centre of town. Nearest airport: 16 km. Nearest beach: 150 km.

**Proprietor:** Banca Worms.

**Manager:** Gabriel Felip.

**Staff:** 320 employees.

An extraordinary hotel whose architecture is very modern and original, highlights being its amazing terraces and marvellous swimming-pools. It is held to be one of the best hotels in the world, despite the fact the the cuisine is not up to the standard of the rest of the establishment. It is to be hoped that the new proprietors do something to remedy this. It offers all the usual facilities of an hotel in this bracket.

31 single rooms: 9,700-10,500 ptas.

253 double rooms: 12,500-14,375 ptas.

24 suites: 20,000-25,000 ptas.

2 master suites: 30,000 ptas.

Size of beds: singles 2 x 1.05 m; doubles 2 x 1.50 m.

Mini-bar, TV, private balcony, air-conditioning. Animals allowed in rooms.

**Additional facilities:** parking, swimming-

pool, heated swimming-pool, hairdresser, shops, tennis, sauna (600 ptas. per hour), gym, disco, convention room for up to 200 people, subtropical park, and patio gardens with waterfalls and fountains.

#### **Atlántida Restaurant**

**Chef:** José Luis Gómez.

**Maitre:** Antonio Vieites.

Menu of the day: 2,750 ptas.

**Credit cards:** Amex, Diners, Master Card, Eurocard, Visa.

#### **LOS LEBREROS \* \* \* \* \***

Luis de Morales, 2. Seville. Tel.: (954) 57 94 00. Telex: 72772.

Established in 1978, 1 km. from the centre of town. Nearest airport: 6 km. Nearest beach: 85 km.

**Proprietor:** Sol Hotels.

**Manager:** Rafael Gómez Carrera.

**Staff:** 325 employees.

Situated near the Seville football ground and the exit from the Madrid road. Efficient service. The best facilities in Seville, and in constant use as a venue for congresses and conventions. Run by the Hotasa Group. A new restaurant, specialising in meat, has just opened and looks promising.

46 single rooms: 5,500-8,500 ptas.

387 double rooms: 7,500-13,000 ptas.

6 suites: 20,000-25,000 ptas.

Size of beds: singles 0.90 x 2 m; doubles 1.60 x 2 m.

Mini-bar in suites, TV and air-conditioning in rooms.

**Additional facilities:** parking, swimming-pool, bookshop, garage, hairdresser, sauna (600 ptas.), gym, disco (450 ptas.), conference hall for up to 500 people, garden with swimming-pool, terrace and childrens' amusements.

## LOS MONTEROS \* \* \* \* \*

Carretera de Cádiz, km. 194. Marbella (Málaga). Tel.: (952) 77 17 00. Telex: 77059. Established in 1962. Completely renovated in 1982. 5 km. from the centre of town. Nearest airport (Málaga): 50 km. Nearest beach: 800 metres.

*Proprietor:* Hotel Los Monteros, S. A.  
*Manager:* Gonzalo Lasso.  
*Staff:* 200 employees.

That the hotel itself lives up to the reputation of its restaurant is something one can tell before even passing the reception area with its glimpses of charming flower-filled patios, just a forest of the garden whose swans, pools and rustic bridges lead on to «La Cabane», the Beach Club. There, the combination of sea, palm trees and giant cactuses, especially at twilight, are like something out of Bali. Los Monteros is part of a large complex which also includes several condominiums and the *Incosol*.

*13 single rooms:* 12,000-17,000 ptas.

*152 double rooms:* 15,400-22,700 ptas.

*Suites:* 27,600-36,000 ptas.

*Special suite:* 48,000-60,000 ptas.

Minibar and TV on request. Rooms have private balconies and air-conditioning.

*Additional facilities:* parking, bookshop, four swimming-pools, hairdresser, shops, golf (free to residents), tennis (free to residents), gym, disco with band, convention room for up to 30 people. Exotic gardens with recently-installed Jacuzzi.

*Full board:* 3,500 ptas.

*Breakfast in rooms:* continental. Buffet breakfast in main restaurant. Price is included in the room price.

### El Corzo Restaurant

*Chef:* Gregorio Camarero.

*Maitre:* Ildelfonso Denia.

Salmon mousse with caviar (1,250); Sea-food crêpes with tarragon cream (3,800); Carré d'agneau aux fines herbes (2,900); Calves' kidneys and sweetbreads with mustard (2,000); pears in white wine with strawberry sauce (750); Mandarin or raspberry soufflé ice with mango and raspberry sauce (1,100).

*Wines:*

Gran Viñasol Etiqueta Verde (2,000); Viña Tondonia (2,100); Marques de Romeral red (2,375); House wine: Los Montero red (1,375).

*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

*Full board:* 4,440 ptas.

*Half board:* 3,050 ptas.

*Breakfast in rooms:* continental 880 ptas.

*Buffet:* Breakfast 500 ptas.; lunch and dinner 2,500 ptas.

### Trident's Restaurant

*Chef:* Abundio Serna Fernández.

*Maitre:* Agustín José Ponce.

Clams with pasta (850); Partridge with beans (650); Cádiz-style fish and sea-food soup (650); Leg of lamb (1,150); Tiny fillets of cod in batter (800); Ox-tail a la Sevillana (800); San Leandro candies (250); pears in red wine (250).

*Wines:*

Banda Azul Rioja (700); Banda Dorada (700); Sangre de Toro (950)

*Menu of the day:* 2,500 ptas.

*Credit cards:* Amex, Diners, Eurocard, Master Card, 6000, Visa.

## LUZ PALACIO \* \* \* \* \*

Paseo de la Castellana, 57. Madrid. Tel.: (91) 442 51 00. Telex: 27207.

Renovated in June, 1982 (carpets, curtains and painting). Nearest airport (Barajas): 20 km. Nearest ski resort (Navacerrada): 50 km.

*Proprietor:* Hopesa.

*Manager:* Manuel Alvarez.

*Staff:* 150 employees.

Situated in a residential area, a few minutes from the commercial centres and the Palacio de Congresos. Established in 1965 and modernised in 1981, it is run directly by the owners.

*47 single rooms:* 8,700 ptas.

*121 double rooms:* 13,100 ptas.

*14 suites:* 19,500 ptas.

*Size of beds:* singles 0.90 x 1.80 m, doubles 1.85 x 1.80 m.

TV and air conditioning in rooms, minibar in suites.

*Additional facilities:* bookshop, garage, hairdresser, drugstore, sauna (850 ptas), 6 convention rooms for up to 600 people.

*Full board:* 5,200 ptas.

*Half board:* 3,360 ptas.

*Breakfast in rooms:* 600 ptas.

### Salón España and Salón Chile Restaurants

*Chef:* Angel Lanchares.

*Maitre:* Francisco Márquez.

*Menu of the day:* 2,750 ptas.

*Wines:*

Viña Pomal (1,400); Marqués de Murrieta (1,350); Solar de Samaniego (1,100); House wine: Siglo AGE 1982 (650).

*Credit card:* Amex, Diners, Eurocard, Master Card, Visa.

## MARBELLA CLUB \* \* \* \* \*

Carretera de Cádiz, km. 125. Marbella (Málaga). Tel.: (952) 77 13 00. Telex: 77319.

Established in 1954. Latest renovation 1980-81. 3 km. from the town centre. Nearest airport (Málaga): 54 km.

*Proprietor:* Marbella Club Hotel, S. A.

*Manager:* Tomás Carrera.

*Staff:* 156 employees.

Prince Alfonso Hohenlohe was the great pioneer of the Costa del Sol, and he it was who founded this hotel. The present proprietor has kept up the traditional standard in this establishment which functions in partnership with its neighbour, Puente Romano. One gets the impression that there are far more staff than guests and one particularly appreciates the garden-

ers whose influence is visible from the first bougainvillea at the entrance, down through the arches of greenery leading to the beach, passing bungalows adorned with hibiscus and frangipani. There are single storey pavilions giving out onto the garden and the swimming-pool, and bungalows in such a lovely setting that it takes a true effort of will to venture any further. The kitchen has been recently moved and extended and the standard of cuisine has risen accordingly. This is one of the few hotels on the coast to which people come to eat.

*38 double rooms:* 13,000-18,000 ptas.

*20 suites:* 18,000-23,000 ptas.

Minibar, private balconies, air-conditioning. Animals allowed in rooms.

*Additional facilities:* parking, swimming-pool, heated swimming-pool, hairdresser, boutiques, golf, tennis, garden, bungalows with private garden.

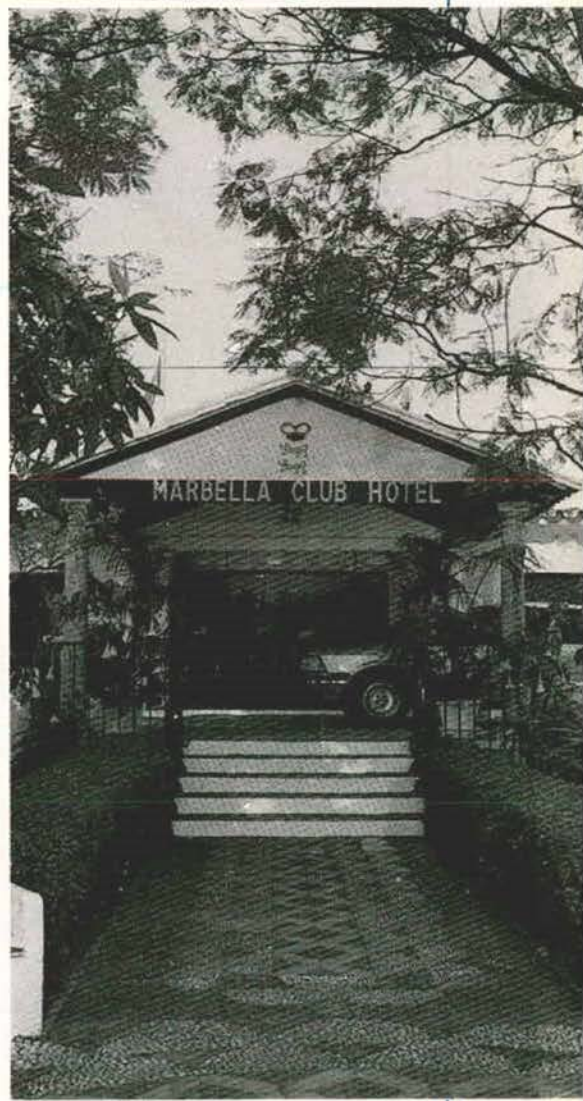
*Half board:* 4,400 ptas.

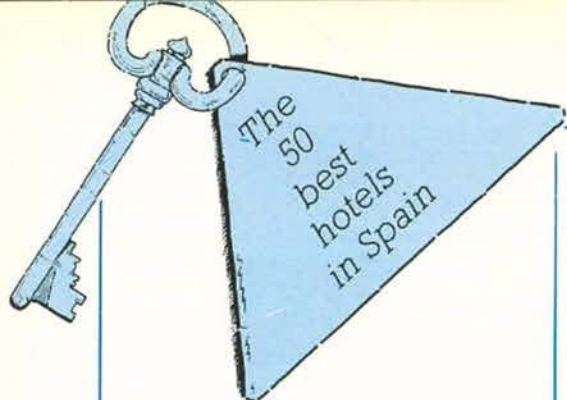
*Breakfast in rooms:* 900 ptas.

*Buffet:* 3,500 ptas.

*Menu of the day:* 3,500 ptas.

*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.





### MELIA DON PEPE \* \* \* \* \*

Finca las Merinas, s/n, Marbella (Málaga). Tel.: (952) 77 03 00. Telex: 77055 and 79555. Established in 1964. 500 metres from the centre of Marbella. Nearest airport (Málaga): 55 km. Nearest ski resort (Sierra Nevada): 200 km.

*Proprietor:* INEXTUR, S. A.  
*Manager:* Conde de Perlac.  
*Staff:* 300 employees.

The high standard set when the Don Pepe was first opened are still maintained today, and it is one of Marbella's star hotels. Its location is an important factor, given that it is easily accessible entering the town from the direction of Puerto Banús, and looks onto the beach and the sea from the front and the snowtopped Sierra from the back. Furthermore, one can get to the mountains by the ring-road, without having to go through Marbella.

18 single rooms: 8,400-11,500 ptas.  
170 double rooms: 12,600-18,000 ptas.  
7 suites: 30,000-38,000 ptas.  
Imperial suite: 49,000-55,000 ptas.  
Size of beds: single 1 x 1.90 m.; doubles 1.50 x 1.90 m.

Rooms have minibar, TV, private balcony and air-conditioning.

*Additional facilities:* parking, swimming-pool, bookshop, heated swimming-pool, hairdresser, shops golf (1,500 ptas.), tennis

#### Meliá Don Pepe. Marbella (Málaga).



(800 ptas.), sauna (1,000 ptas.), disco, 3 convention rooms for up to 350 people, 30,000 sq. metres of garden with semi-tropical and exotic plants.

*Full board:* 6,460 ptas.  
*Half board:* 4,300 ptas.  
*Breakfast in rooms:* 800 ptas.  
*Buffet:* 2,900 ptas.

#### Principal Restaurant

*Chef:* Manuel Atienza.  
*Maitre:* César Benito.

Prawn and spinach pancakes (1,150); Crêpes with brains and tuna (970); Darné of sea-bass with sparkling wine (2,095); El Grove langoustines with asparagus au gratin (970); Braised guinea-fowl with black truffles (1,785); Don Pepe sorbets (550); Imperial punch (550).

#### Wines:

Viña Tondonia white (2,475); Olarra rosé (1,325); Vega Sicilia (6,550); House wine: AGE 4.º año (850).

*Credit cards:* Amex, Diners, Eurocad, Master Card, Visa.

### MELIA MADRID \* \* \* \* \*

Princesa, 27. Madrid. Tel.: (91) 241 85 00. Telex: 22537. Established in 1968 and completely renovated in 1984. Nearest airport (Barajas): 17 km. Nearest ski resort (Navacerrada): 60 km.

*Proprietor:* Realtur, S. A.  
*Manager:* Javier Perales Marcelino.  
*Staff:* 230 employees.

First link in the Meliá chain in Madrid, 100 metres from the Plaza de España. Its bars and lounges are nearly always full of life.

13 single rooms: 9,350 ptas.  
248 double rooms: 11,700 ptas.  
5 suites: 29,000 ptas.

Size of beds: single 0.90 x 1.80 m; double 1.35 x 1.80 m.



#### Hotel Miguel Angel (Madrid).

Rooms have minibar, TV, air-conditioning. *Additional facilities:* parking, hairdresser, shops, sauna (700), gym (1,100).

*Full board:* 5,500 ptas.  
*Half board:* 2,980 ptas.

#### Princesa Restaurant

*Chef:* Francisco Lucas Piqueras.  
*Maitre:* Adolfo Arribas Jiménez.

Sliced goose-liver on toast (2,600); Sella smoked salmon (1,350); Turbot flambé with Calvados (2,500); Calves' brains with black butter (850); Steak Tartare (1,650); Cheese board (575); Crêpes Suzette (575).

#### Wines:

Imperial CVNE (1,528); Viña Ardanza (1,550); Viña Tondonia (1,400).

*Menu of the day:* 2,400 ptas.

*Credit cards:* Diners, Eurocard, Visa.

### MIGUEL ANGEL \* \* \* \* \*

Miguel Angel, 31. Madrid. Tel.: (91) 442 00 22. Telex: 44235. Established in 1977. Nearest airport (Barajas): 10 km.

*Proprietor:* Hotel Miguel Angel, S. A.  
*Manager:* José Luis Fernández.  
*Staff:* 250 employees

This is the latest luxury hotel to be opened in Madrid. It is situated near the Paseo de la Castellana, and uses the latest technology in the running of the hotel. Outstanding decor, with the lounges in different styles.

71 single rooms: 8,500-9,500 ptas.  
211 double rooms: 13,900 ptas.  
22 suites: 24,100-61,000 ptas.

Rooms have minibar, TV, private balcony and air-conditioning.



**Hotel  
Mijas.  
Mijas  
(Málaga).**

*Additional facilities:* Swimming-pool, bookshop, heated swimming-pool, garage, hairdresser, disco.  
Breakfast in rooms: 700 ptas.

**Florencia Restaurant**

*Chef:* Juan Agudo Elizaguirre.  
*Restaurant Manager:* Carlos Castro.  
Cream of pumpkin soup (600), scrambled egg with truffles in puff pastry (1,300), Principe de Asturias sole (1,600), Escalope Isabel de Farnesio (1,800), Noisettes of sirloin with wild mushrooms (1,700), Mango sorbet (500), Miguel Angel tulip (600), Pan de ángel (500).

*Wines:*

Viña Tondonia 6º año (1,600); Viña Real Planta (1,150); Imperial CVNE (2,300); Tête de Cuvée (3,950); House wine: Castillo Palacios 4º año (600).  
*Menu of the day:* 3,100 ptas.  
*Credit cards:* Amex, Diners, Eurocard, Master Card, 6000, Visa.

**MIJAS \* \* \***

Urbanización Tamisa, Mijas (Málaga). Tel.: (952) 48 58 00. Telex: 77393. 30 km. from Málaga. Nearest airport (Málaga): 18 km. Nearest beach 10 km. Nearest ski resort (Sierra Nevada): 128 km.

*Proprietor:* Hotel Mijas, S. A.  
*Manager:* Peter P. Bartmann.  
*Staff:* 90 employees.

With its marvellous setting, this is the ideal place to which to retreat for a relaxing time, since it has none of the bustle of vast establishments. Comfortable; built in the Andalusian style. Tea is served daily at 6 o'clock, with a good assortment of cakes and pastries.

*10 single rooms:* 4,950-5,610 ptas.  
*86 double rooms:* 6,575-7,375 ptas.  
*5 suites:* 19,280-20,530 ptas.

Rooms have private balconies.  
*Additional facilities:* parking, heated swimming-pool, three convention rooms, golf (3,000-4,500), tennis (500 ptas. per hour), sauna (1,000 per hour), free gym.  
*Half board:* 2,875 ptas.  
*Breakfast in rooms:* 725 ptas.

**Restaurant**

*Chef:* Francisco Pinto  
*Maitre:* José Antonio Muñoz.  
*Number of tables:* 50.  
Rainbow salad; Fresh stuffed artichokes; Supreme of salmon with mousseline sauce; Medallion of sea-bass wit. Calvados and green pepper; Cheesecake with nuts and honey; Raspberry bavarois with raspberry sauce.

*Wines:*  
Alto Ebro 3º año (625); Monopole (1,796); Siglo 4º año (880); Vega Sicilia (price according to vintage).

*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

**MONTARTO \* \* \* \***

Baquiera Beret, Salardú (Lérida). Tel.: (973) 64 50 75. Telex: 57707.

Renovated in 1972. 14 km. from the centre of Viella.

Nearest airport (Toulouse) 166 km. Nearest beach (Salou): 250 km.

*Proprietor:* HOVASA.  
*Manager:* Manuel Español Aventín.  
*Staff:* 100 employees.

A road-side hotel, just at the foot of the ski-slopes. Regional cooking in the restaurant. Pleasant décor and efficient service.

*32 single rooms:* 2,400-3,500 ptas.  
*134 double rooms:* 4,400-7,000 ptas.  
*6 suites:* 6,900-9,500.

Minibar in suites, private balconies. Animals allowed in rooms.

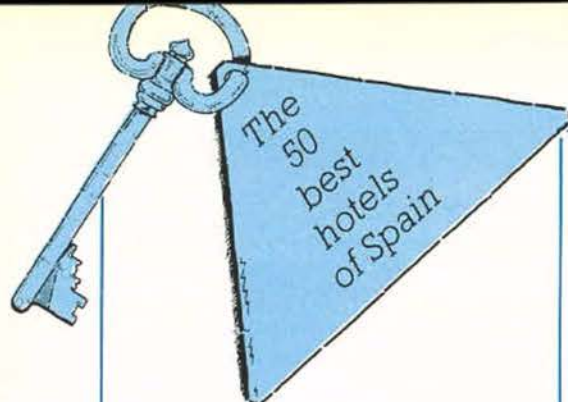
*Additional facilities:* parking, swimming-pool, heated swimming-pool, garage, two shops, tennis (500 ptas.), free disco, 2 convention rooms for up to 600 people, garden-solarium in summer.

**La Borda Lobato Restaurant**

*Chef:* Joan Puig Gros  
*Maitre:* Javier Deobarro.  
*Menu of the day:* 1,500 ptas.  
*Wines:*  
House wine: Santa Daría 81 (700); Marqués de Cáceres (1,975); Viña Arana '73 (1,200).  
*Credit cards:* Amex, Eurocard, Master Card, Visa.



**Hotel  
Monte  
Real  
(Madrid).**



## MONTE REAL \*\*\*\*\*

Arroyofresno, 17. Madrid. Tel.: (91) 216 21 40. Telex: 22089. Established in 1969; bars and restaurants most recently renovated in 1984. 5 km. from the city centre. Nearest airport (Barajas): 14 km.

*Proprietor:* Mavel, S. A.  
*Manager:* Juan Fernández García.  
*Staff:* 70 employees.

Near to Monte del Pardo, this is one of the quietest parts of Madrid, just 20 minutes from the centre. The Puerta de Hierro golf club is one kilometre away. A very tranquil and select atmosphere. Member of the Relais et Chateaux chain. Downstairs disco.

Surrounded by gardens.  
8 single rooms: 9,000 ptas.  
65 double rooms: 14,400 ptas.  
Size of beds: single 90 cm.; double 1.50 m.  
Room service: 7.30 a.m. - 12.00 noon.  
Rooms have minibar, colour TV, private balcony and air-conditioning. Animals allowed.

*Additional facilities:* parking, garage, swimming-pool, hairdresser, sauna, gym, disco, 4 convention rooms for up to 200 people, garden with swimming-pool and lawned garden for baquets of 100 to 350 people.

*Full board:* 7,000 ptas.  
*Half board:* 3,475 ptas.  
*Breakfast in rooms:* continental 690 ptas.

### Azul-Verde and Summer Restaurant

*Chef:* Andrés Sierra  
*Maitre:* Julio Herranz.

Tosta holandesa (600); Onion soup au gratin (600); Monte Real sirloin steak (1,800); Casserole of hake (1,800); Basque-style chicken (1,000); Monte Real soufflé (2,000 for 2 people); flambé fruit salad (1,000)

*Menu of the day:* 3,400 ptas.

#### Wines:

House-wine: Viña Eguía '78 (1,100); Viña Ardanza '76 (2,200); Monopole (1,200); Viña Pomal (1,600).

*Credit cards:* Amex, Master Card, Diners, 6000, Eurocard, Visa.

## CASINO MONTE PICAYO \*\*\*\*\*

Urbanización Monte Picayo, Puzol (Valencia). Tel.: (96) 142 01 00. Telex: 62087. Established in January, 1968, and most recently renovated (carpets and paintwork) in 1984. 18 km. from Valencia. Nearest airport: 25 km. Nearest beach: 3 km.



**Casino Monte Picayo Puzol (Valencia)**

*Proprietor:* Jesali, S. A.  
*Manager:* José María Aranda.  
*Staff:* 103 employees.

Luxurious country hotel situated on a mountain-side and surrounded by pine and orange trees, overlooking the panorama of Valencia and its agricultural land. Only 15 minutes from the city centre by the Mediterranean autopista. Ideal for conferences. Gaming casino.

6 single rooms: 8,140 ptas.  
70 double rooms: 10,175 ptas.  
6 suite: 15,400 ptas.  
Size of beds: single, 0.95 x 2.10 m.; double, 2.10 x 2.20 m.

Room service: 7 a. m. to midnight.  
Rooms have minibar, TV, private balconies and air-conditioning.

*Additional facilities:* parking, swimming-pool, gift-shop, golf (1,500 ptas. per hour), tennis (500 ptas. per hour), sauna (500 ptas.), disco, 3 convention for up to 300 people, over 3 km. of garden walkways in Mediterranean and tropical vegetation.

*Full board:* 4,335 ptas.  
*Breakfast:* continental 500 ptas.

### Monte Picaro Restaurant

*Chef:* Jacinto Mares.  
*Maitre:* Alfonso Cantero.

## EL MONTIBOLI \*\*\*\*\*

Partida Montiboli, s/n. Villajoyosa (Alicante). Tel.: (965) 89 02 50. Telex: 68288. 3 km. from the town centre. Nearest airport (Alicante): 35 km. Situated on the beach.

*Proprietor:* Slim, S. A.  
*Manager:* José Manuel Castillo Aliaga.  
*Staff:* 50 employees.

A modern, luxurious hotel, opened in 1968, right by the sea. It has a heated pool and an ideal beach for water-sports. The decor is functional and practical. Good service. Member of Relais et Chateaux.  
5 single rooms: 4,000 - 7,000 ptas.  
32 double rooms: 7,800 - 12,000 ptas.  
12 suites: 9,500 - 17,000 ptas.  
Room service: from noon to midnight.

Chef's delights (825); Picayo salad (600); Paella valenciana (800); sea-food rice (1,500); fish *all i pebre* (1,425); orange soufflé (425); Picayo boat (715).

#### Wines:

Alto Turia white (400); Santerra (1,155); Viña Cubillo 3<sup>er</sup> año (875); Cavas de Murviedro red 1980 (650).

*Menu of the day:* 1,800 and 2,300 ptas.  
*Credit cards:* Amex, Diners, Eurocard, Master Card, 6000, Visa.

## PALACE \*\*\*\*\*

Plaza de las Cortes, 7. Madrid. Tel.: (91) 429 75 51. Telex: 22272. Established in 1912; most recently renovated in 1984. Nearest airport: 15 km. Nearest ski-resort (Navacerrada): 60 km.

*Manager:* Juan J. Bergés Sunsunegui.  
*Staff:* 274 employees.

One of Spain's great classic turn-of-the-century hotels, of special interest for its architecture, décor and atmosphere. All sorts receptions, up to top-level, are held

Minibar, private balconies and air-conditioning. Animals allowed in rooms for a fee.

*Additional facilities:* parking, swimming-pool, garage, hairdresser, convention room for up to 50 people, garden.

*Full board:* 4,500 ptas.  
*Half board:* 2,700 ptas.  
*Breakfast in rooms:* continental - 600 ptas.

### Montiboli Restaurant

*Chef:* Angel Sánchez Martín.  
*Maitre:* Fernando Parra Márquez.  
Tropical cocktail (950); Tosta danesa (950); Medallions of salmon in champagne (1,450); Propiteroles (425); Crêpes flambées (for 2 people, 1,250).

#### Wines:

Campo Viejo '73 (1,100); Rioja Bordon (1,500); Viña Albina '72 (1,500). House wine: Campo Viejo (800).

*Menu of the day:* 2,400 ptas.  
*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.



**Hotel Palace (Madrid)**

here. Its lounges are known as the *Plaza de Cataluña* since it has many Catalan clients.

40 single rooms: 10,400 ptas.

450 double rooms: 13,700 ptas.

20 suites: 16,000 - 38,000 ptas.

Size of beds: single, 2 x 1.10 m.; double, 2 x 1.65 m.

Minibar, TV, Air-conditioning, animals allowed in rooms.

*Additional facilities:* parking, bookshop, garage, hairdresser, haute couture and gift shop, 10 conference rooms for up to 600 people.

Full board: 6,630 ptas.

Half board: 4,300 ptas.

Breakfast in rooms: continental, 800 ptas.

**Palace Club Restaurant**

Chef: Francisco Rubio.

Maitre: Manuel López.

Fresh pasta with creamed prawns (1,500); stuffed artichokes (950); noisette of lamb with braised endives (1,975); steak tartare *Belle Epoque* (2,250); hake with sea-food (2,100); assorted desserts (450)

*Wines:*

Blanc de Blancs, Marqués de Monistrol (1,100); Viña Herminia '75 (1,100); Vega Sicilia, Reserva Especial (13,000); House wine: Marqués de Monistrol dry white (800).

Menu of the day: 3,500 ptas.

Credit cards: Amex, Diners, Eurocard, Master Card, Visa.

**PRESIDENTE \*\*\*\*\***

Avda. Diagonal, 570. Barcelona. Tel.: (93) 200 21 11. Telex: 42180. Established in 1963 and most recently renovated in 1984. Nearest airport (El Prat): 15 km.

*Proprietor:* HUSA.

*Manager:* D. Juan Tena.

*Staff:* 100 employees.

Centrally situated in the upper part of the city. Modernised. Very attentive service.

20 single rooms: 9,025 ptas.

141 double rooms: 11,660 ptas.

4 suites: 15,800 ptas.

Minibar, TV and air-conditioning in rooms.

*Additional facilities:* parking, swimming-pool, garage, shops, convention room for up to 150 people.

Full board: 3,900 ptas.

Half board: 2,650 ptas.

Breakfast in rooms: continental, 425 ptas.

**Hotel Presidente Restaurant**

Chef: Juan López.

Maitre: José López.

Menu of the day:

2,200 ptas.

Credit cards: Amex, Diners, Eurocard, Master Card, 6000, Visa.

**PRINCESA PLAZA \*\*\*\*\***

Serrano Jover, 3. 28015. Madrid. Tel.: (91) 242 21 00. Telex: 44377. Established in 1976, most recently renovated in 1984. Nearest airport (Barajas): 15 km. Nearest ski resort (Navacerrada): 50 km.

*Proprietor:* Explotaciones Urbanas.

*Manager:* Angel Pérez Prieto.

*Staff:* 260 employees.

Situated in the Argüelles district of Madrid, near major commercial centres. Mo-

derns, functional decor, with all the usual services.

40 single rooms: 9,800 ptas.

332 double rooms: 12,250 ptas.

36 suites: 24,000 ptas.

Size of beds: single, 2 x 1.10 m.; double, 2 x 1.50 m.

Rooms have minibar, English and Spanish video, TV, and air-conditioning.

*Additional facilities:* parking, garage, hairdresser, sauna, disco, 6 conference rooms for up to 800 people, garden.

Breakfast in rooms: 690 ptas.

**Margarita Restaurant**

Chef: Florentino Sáez.

Maitre: Vicente Esteban.

Menu of the day: 3,120 ptas.

Credit cards: Amex, Diners, Eurocard, Master Card, Visa.

**PRINCESA SOFIA \*\*\*\*\***

Plaza Pío XII, s/n. Barcelona. Tel.: (91) 330 71 11. Telex: 51032 Sofi E. Established in August 1975. 4 km. from the city centre. Nearest airport (El Prat): 12 km. Nearest beach (Castelldefels): 19 km.

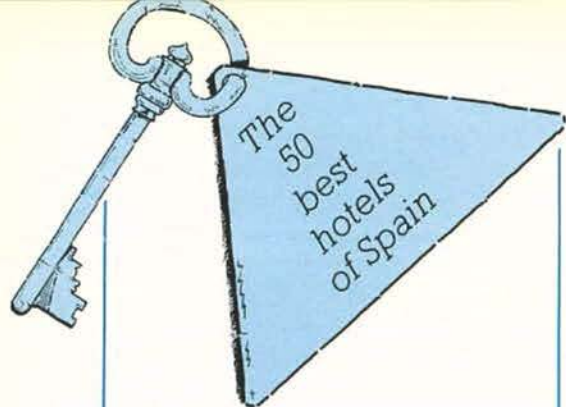
*Proprietor:* City Grand Hotels, S. A.

*Manager:* Alfonso Jordán.

*Staff:* 360 employees.

**Princesa Sofia (Barcelona)**





This is one of Barcelona's most modern hotels, American-style, and flamboyantly luxurious. It has several restaurants, spacious lounges and various rooms for meetings and conferences. It is situated in a residential area, away from the centre of town.

98 single rooms: 10,500 ptas.

345 double rooms: 13,200 ptas.

Suites: 28,000 - 40,000 ptas.

Size of beds: single, 0.90 x 1.90 m.; double, 1.50 x 1.90 m.

Rooms have minibar, TV and air-conditioning.

**Additional facilities:** heated swimming-pool, hairdresser, sauna, gym, 14 conference rooms up to 1,000 people.

Full board: 5,800 ptas.

Half board: 4,000 ptas.

Breakfast in rooms: continental, 850 ptas.

#### Le Gourmet Restaurant

Chef: Salvador Saiz.

Maitre: Sr. Ferrán.

Sole in puff pastry with smoked fish sauce (1,300); Supreme of hake with garlic (1,200); Sirloin steak (1,500); Entrecôte with red wine sauce (1,400); Pheasant with raspberries (950); Polish cake (475); mint sorbet (450).

**Wines:**

Viña Sol Torres (855); Viña Real Plata CVNE (965); Viña Tondonia (1,775).

**Credit cards:** Amex, Carte Blanche, Diners, Eurocard, Master Card, Visa.

#### REINA CRISTINA \* \* \* \* \*

Paseo de las Conferencias, Algeciras (Cádiz). Tel.: (956) 65 00 61. Telex:

78057. Most recently renovated in 1975. 1 km. from the town centre. Nearest airport (Málaga): 135 km. Nearest beach: 3 km.

**Proprietor:** Trusthouse Forte Hotels.

**Manager:** José A. Melgar.

**Staff:** 80 employees.

This is one of the loveliest hotels in Spain. It is beautifully situated, overlooking the Bay of Algeciras and the Rock of Gibraltar. Its décor is traditional but distinctive and it has a very evocative atmosphere. There is a beautiful and extensive garden and terrace where there is live music in summer. It was originally built to accommodate passengers from the great transatlantic lines stopping off in Algeciras. Good restaurant with international cuisine. Good Professional service.

21 single rooms: 4,100 - 5,425 ptas.

132 double rooms: 7,080 - 8,995 ptas.

2 suites: 10,295 - 13,025.

Rooms have private balconies and air-conditioning.

**Additional facilities:** bookshop, swimming-pool, heated swimming-pool, hairdresser, shops, tennis (250 ptas. per hour), 3 convention rooms for up to 150 people, subtropical gardens.

**Breakfast:** continental or buffet, 500 ptas. 10% extra served in rooms.

#### Hotel Reina Cristina Restaurant

Chef: Mariano Gómez.

Maitre: Ernesto Pérez Gil.

Avocado vinaigrette (600); Cream of lobster soup (400); Lobster and chicken casserole (1,500); Grilled quails (960); Sirloin steak (1,200); Cheese board (500); Grand Marnier parfait (400).

**Wines:**

Viña Real 4º año (900); Sangre de Toro (800); Viña Real (1,300).

**Credit cards:** Amex, Diners, Eurocard, Master Card, Visa.

#### REINA ISABEL \* \* \* \* \*

Alfredo L. Jones. Las Palmas. Tel.: (928) 26 01 00. Telex: 95103. Most re-

cent complete renovation in 1983-84. 60 km. from the town centre. Nearest airport (Ganda): 21 km. Nearest beach: a few metres.

**Proprietor:** Hoteles Canarias, S. A. (HOCASA).

**Manager:** Pedro Díaz Hernández.

**Staff:** 210 employees.

The Hotel Reina Isabel is right on the famous Playa de las Canteras and in the commercial centre of town. It is an English-style modern building on the edge of Las Palmas beach.

51 single rooms: 5,600 ptas.

60 double rooms: 18,400 ptas.

19 suites: 17,000 ptas.

Room service: 24 hours.

Rooms have colour TV, private balcony and air-conditioning.

**Additional facilities:** parking, bookshop, swimming-pool, heated swimming-pool, hairdresser, shops, sauna, free gym, disco (500 ptas); 4 convention rooms for up to 400 people; covered garden with terrace; direct access to Las Canteras beach.

Full board: 4,250 ptas.

Half board: 2,850 ptas.

Breakfast in rooms: continental, 600 ptas.

#### La Parrilla Restaurant

Chef: Angel Moreno Erviti.

Maitre: Emilio Mendaño.

Scrambled egg with spinach and king prawns (850); Smoked fish with avocado (1,300); Coquille of sea-food Costa Canaria (1,200); Fillets of sole in champagne (1,200); Pheasant with whisky (1,800); Filet mignon Reina Isabel (1,400); Kiwi sorbet (350); Reina Isabel oranges (450).

**Wines:**

Monopole (1,450); Marqués de Cáceres 1973 (2,550); Faustino I Gran Reserva '73 (2,750).

**Credit cards:** Amex, Diners, Eurocard, Master Card, 6000, Visa.

#### REINA VICTORIA \* \* \* \* \*

Jerez, 25. Ronda (Málaga). Tel.: (952) 87 12 40. Established in 1906; most recently renovated in 1969. Nearest airport: 120 km. Nearest beach: 60 km.

**Proprietor:** Caja de Ahorros de Ronda.

**Manager:** Pedro Arroyo Palomares.

**Staff:** 85 employees.

This hotel has a sensational view, especially if you manage to get a corner room looking down onto a great drop as well as commanding a panoramic vista. One imagines it to have been a source of inspiration to the poet Rainer Maria Rilke, who lived here in the winter of 1912/13. Inside the hotel, it is as if time had stood still and it is easy to imagine oneself in bygone days in the salons whose original decor remains intact. There is a small, pleasant garden with pine-trees and a swimming-pool.

Single rooms: 3,500 - 3,700 ptas.

Double rooms: 5,500 - 6,000 ptas.

Suites: 7,000 - 7,500 ptas.

Size of beds: single, 90 cm; double, 180 cm.

Reina  
Cristina.  
Algecira.  
(Cádiz)



### RITZ MADRID \* \* \* \* \*

Plaza de la Lealtad, 5. Madrid. Tel.: (91) 221 28 57. Telex: 43986 Ritz E. Established in 1910; most recently renovated in 1984. Nearest airport (Barajas): 14 km. Nearest ski resort (Navacerrada): 52 km.

16 rooms have private balconies and air-conditioning.

*Additional facilities:* parking, swimming-pool, park and garden.

*Full board:* 3,100 ptas.

*Breakfast in rooms:* continental, 400 ptas.

#### Hotel Reina Victoria Restaurant

*Chef:* Enrique Paulette.

*Maitre:* Luis Candelas.

*Wines:*

Marqués de Murrieta (1,250); Campo Viejo (750); Sangre de Toro (900); House wine: 2<sup>o</sup> año (300).

*Menu of the day:* 1,750 ptas.

*Credit cards:* Diners, Visa.

### RITZ \* \* \* \* \*

Gran Vía C. Catalanes, 668. Barcelona. Tel.: (93) 318 52 00. Telex: 52739. Nearest airport (El Prat): 10 m. Nearest beach: 1 km. Nearest ski resort (La Molina): 150 km. Established in 1919, currently undergoing renovation.

*Proprietor:* Inmobiliaria Sarasate.

*Manager:* José Bascompte.

*Staff:* 183 employees.

Very centrally situated, this is the «grand»

*Proprietor:* Trusthouse Forte.

*Manager:* John M. Macedo.

*Staff:* 234 employees.

Opened in 1910, this is probably the hotel in Madrid which is bestknown internationally. It has diplomatic associations since this is where newly-appointed ambassadors stay. Surrounded by lovely gardens. Excellent standards of service. Its prestige is universally recognised, and it was recently declared the eleventh best hotel in the world. At the time of going to press, it was undergoing major alterations. Very attractive restaurant with very good food, used by non-residents too. Its delightful terrace is used in summer. Member of Relais et Chateaux.

*11 single rooms:* 18,000 - 20,000 ptas.

*119 double rooms:* 22,000 - 25,000 ptas.

*26 suite:* 32,000 - 60,000 ptas.

Minibar, TV, air-conditioning. Animals allowed in rooms.

*Additional facilities:* parking, garage, hairdresser, 5 conference rooms, garden, breakfast, lunch, dinner and aperitifs served outside from spring to mid-autumn.

*Breakfast:* 1,100 ptas.

#### Ritz Restaurant

*Chef:* Tachi Becedas, Patrick Buret.

*Maitre:* Vicente Ferrán.

Duck paté with pistachios (1,100); Green bean and paté salad (1,800); Paupiette of salmon with oysters (1,900); Supreme of sea bass with anchovy butter (2,300); Roast carré d'agneau with thyme flowers (1,900); Ice-cream, sorbet and fresh fruit (950); Millefeuilles (900).

*Menu of the day:* lunch only, 3,000, excluding wine.

*Wines:*

Marqués de Cáceres white (1,200); Monte Real red (1,100); Gran Reserva '70 red (3,000).

*Credit cards:* Amex, Diners, Visa, THF

Hotel of Barcelona in the old classic style. It is still being modernised, including renovation of guest rooms, which were certainly in need of it. Exceptionally attentive service.

*15 single rooms:* 12,000 ptas.

*185 double rooms:* 16,800 ptas.

*6 suites:* 40,800 ptas.

*Double room with Roman bath:* 20,160 ptas.

Air-conditioned. Small animals allowed in rooms.

*Additional facilities:* parking, bookshop, hairdresser, 6 conference rooms for up to 1,000 people.

*Half board:* 5,250 ptas.

*Breakfast in rooms:* continental, 850 ptas.

#### Ritz Restaurant

*Chef:* Sebastián Gotanegra.

*Maitre:* Jorge Batet.

Prawn and palm-heart cocktail (1,325); Fish soup (1,200); Lobster cooked on a fire of vine-shoots (4,100); Entrecôte *prado verde* (1,575); Chicken with lobster (1,975); Suquet of cod with prawns (1,375); Ritz tart (525); Crema catalana (custard with burnt sugar) (525).

*Wines:*

Viña Esmeralda (900); Viña Ardanza (1,850); Imperial CVNE (1,650).

*Credit cards:* Amex, Diners, Master Card, Eurocard, Visa.

### ROYAL MASPALOMAS OASIS \* \* \* \* \*

Plaza de las Palmeras, Maspalomas (Gran Canaria). Tel.: (928) 76 01 70. Telex: 96104. Established in 1968; most recently renovated in 1982. 6 km from the town centre. Nearest airport: 36 km. Nearest beach: 100 metres.

*Proprietor:* Marenma, S. A.

*Manager:* Herminio Portillo.

*Staff:* 300 employees.

Functional and simple yet luxurious, this hotel has beautiful gardens with a huge variety of subtropical and indigenous Canary Islands plants. The hotel has a mural by the well-known painter Manel Millares. This is the perfect place to relax, with all possible comforts and entertainments provided without moving from the hotel. Very close to the beach. The breakfasts, buffet-style, are truly gastronomic, offering a wide range of local foods including a good selection of cheeses. In terms of facilities offered, this is one of the best hotels in Spain.

*33 single rooms:* 6,900 - 9,200 ptas.

*284 double rooms:* 7,600 - 13,400 ptas.

*2 double suites with sitting-room:* 19,500 - 34,500 ptas.

Rooms have minibar, balcony and air-conditioning.

*Additional facilities:* parking, swimming-pool, heated swimming-pool, hairdresser, tennis (950 ptas), convention room for up to 190 people, 65,000 sq. metres of tropical gardens.

*Half board:* 3,500 ptas.

#### Le Jardin Grill

*Chef:* Sr. de Vera.

*Maitre:* Sr. Tadeo.

Lobster and broccoli paté with strawberry sauce (1,775); Smoked salmon (1,325); Sea-bass green pepper (2,100); Shorthorn sirloin steak (1,075); Crêpes Marta (375); Strawberries in champagne (550).

*Wines:*

Viña Pomal (1,500); Banda Azul (1,000); Cerro Añón Reserva (3,450).

*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

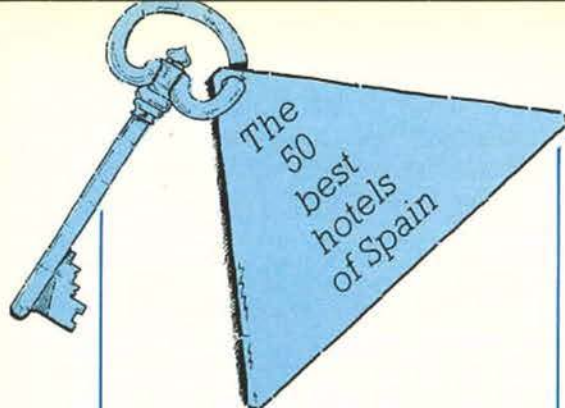
### SANTA CATALINA \* \* \* \* \*

León y Castillo, 227. Las Palmas. Tel.: (928) 24 30 40. Telex: 96014. Established in 1952. Bathrooms, carpets, furnishings and public areas most recently renovated in 1983. Nearest airport (Gando): 20 km. Nearest beach: (Las Canteras) 3 km.

*Proprietor:* Las Palmas Local Authority.

*Manager:* José Manuel G. Rueda.

*Staff:* 132 employees.



After two years of major renovations, this monumental hotel has reopened. Its Canary architecture, gardens and decor put it in the «special interest» category. In is reminiscent of the upper-class hotels of the Côte d'Azur, and, indeed, this is where heads of state, royalty, famous politicians and celebrities stay.  
 20 single rooms: 5,000 - 6,000 ptas.  
 174 double rooms: 7,700 - 8,500 ptas.  
 12 suites: 19,000 ptas.  
 Size of beds: single, 1.95 x 1.07; double, 1.92 x 1.40.

Some rooms have minibar, private balcony and air-conditioning. Animals allowed in rooms.

*Additional facilities:* parking, swimming-pool, jewellery, bazaar, tennis (250), 4 conference rooms, tropical gardens.

*Half board:* 2,550 ptas.

*Breakfast in rooms:* continental, 550 ptas.

*Buffet:* at lunchtime, near the pool, 2,500 - 3,000 ptas.

#### La Parrilla Restaurant

*Chef:* José Vila.

*Maitre:* Sr. Fernández.

*Menu of the day:* 2,000 ptas.

*Wines:*

Coronas (675); CVNE 3.º año (825); Siglo Seco 4.º año (650). House wine: Viña Eguía, Faustino Ribero (600).

*Credit cards:* Diners, Eurocard, Masted Card, Visa.

#### SOTOGRANDE \* \* \* \* \*

Carretera Nacional 340, km. 132 (Cádiz). Tel.: (956) 79 21 00. Telex: 78013



**Valparaiso Palace.**  
Palma de Mallorca.

Sotog E. Nearest airport (Málaga): 110 km. To Marbella: 45 km. To Gibraltar: 22 km. Established in 1965.

*Proprietor:* Posts Hotel and Inns Ltd.

*Manager:* Juan Rodas Aguallo.

*Staff:* 50 employees.

Situated in one of the best and most exclusive developments on the Costa del Sol, though technically it comes under the province of Cádiz.

44 double rooms: 7,700 - 12,000 ptas.

2 double suites: 10,500 - 16,000 ptas.

TV and air-conditioning. Animals allowed in rooms.

*Additional facilities:* parking, swimming-pool, tennis, golf, disco, hairdresser, sauna, water-sports.

#### Sotogrande Restaurant

*Chef:* Agustín Cano.

*Maitre:* Francisco Marín.

*Menu of the day:* 1,950 ptas.

*Wines:*

Marqués de Riscal (1,300); Viña Tondonia (1,700); Viña Real (3,000).

*Credit cards:* Amex, Diners, Master Card, 6000, Visa.

#### TAMARINDOS \* \* \* \* \*

Retama, 3. Playa San Agustín, Las Palmas. Tel.: (928) 76 26 00. Telex: 95463. Established in 1974. Swimming-pools and gardens renovated in 1984. 5 km. from the town centre. Nearest airport (Gando): 30 km.

*Proprietor:* Tamarindo, S. A.

*Manager:* Faustino Sedano.

*Staff:* 270 employees.

Situated in the residential area of San Agustín, near the Playa del Inglés. Surrounded by tropical gardens. Canary architecture, colonial style, with luxurious and well-attended accommodation. It has the island's only casino.

43 single rooms: 7,000 - 10,000 ptas.

246 double rooms: 9,000 - 15,000 ptas.

28 suites: 19,000 - 25,000 ptas.

1 Presidential Suite: 50,000 ptas.

*Size of beds:* single, 2 x 0.90; double, 2 x 1.35 m.

Minibar in suites. Rooms have TV, private balcony and air-conditioning.

*Additional facilities:* parking, swimming-pool, heated swimming-pool, hairdresser, shops, tennis (600), sauna, aerobics, disco, 2 convention rooms for up to 500 people, garden.

#### SON VIDA

#### SHERATON \* \* \* \* \*

Castillo Son Vida, Palma de Mallorca (Balearics). Tel.: (971) 45 10 11. Telex: 59300. Established in 1961; most recently renovated in 1984. 5 km. from the town centre. Nearest airport: 16 km. Nearest beach: 16 km.

*Proprietor:* Son Vida Sheraton Hotels, S. A.

*Manager:* José Ramón Méndez Carri.

*Staff:* 220 employees.

Built on the site of a 13th century castle in splendid isolation on a hilltop, the Son Vida is very prestigious and much favoured by the jet-set. Very luxurious, with matching service. Splendid position overlooking a beautiful bay. This in itself

would make a visit to this hotel worthwhile.

12 single rooms: 6,800 - 11,500 ptas.

144 double rooms: 8,500 - 14,450 ptas.

14 suites: 18,300 - 29,000 ptas.

*Royal Suite:* 31,500 - 45,000 ptas.

Minibar and TV in de luxe rooms and suites. Video in suites. Private balcony and air-conditioning.

*Additional facilities:* parking, swimming-pool, heated swimming-pool, bookshop, hairdresser, shops, golf, tennis, sauna, Turkish baths, Health Club, conference hall, garden.

*Full board:* 5,400 ptas.

*Half board:* 3,600 ptas.

*Breakfast in rooms:* continental, 800 ptas.

*Buffet:* 1,250 ptas.

#### Panorámica Restaurant

*Menu of the day:* 2,800 ptas.

*Credit cards:* Amex, Diners, Eurocard, Master Card, Visa.

Full board: 6,430 ptas.  
Half board: 4,300 ptas.  
Breakfast in rooms: continental, 800 ptas.  
Buffet: 800 ptas.

#### Aranjuez Restaurant

Chef: José Fernández García.  
Maitre: Mariano Suárez.  
Menu of the day: 3,500 ptas.  
Credit cards: Amex, Diners, Eurocard, Master Card, Visa.

#### VALPARAISO PALACE \* \* \* \* \*

Francisco Vidal, 23. La Bonanova, Palma de Mallorca (Balearics). Tel.: (971) 40 04 11. Telex: 68754. Established in 1974. 3 km. from the town centre. Nearest airport: 10 km. Nearest beach: 2 km.

Proprietor: Valparaíso, S. A.  
Manager: Santiago Mantecón Alba.  
Staff: 164 employees.

Situated on a hill by the bay, the hotel overlooks the harbour and the town and has splendid views. Opened in 1974, this is a luxury hotel with suitably high standards of accommodation and service. It is modern and well-appointed, with large, comfortable rooms.  
6 single rooms: 7,150 - 7,750 ptas.  
120 double rooms: 12,550 - 13,650 ptas.  
6 Royal Suites: 32,800 - 35,600 ptas.

6 family suites: 26,600 - 28,850 ptas.  
Rooms have minibar, TV, private balcony and air-conditioning.

Additional facilities: parking, swimming-pool, heated swimming-pool, garage, hairdresser, boutique, tennis (free), sauna (700 ptas), gym (free), disco (free), 3 convention rooms for up to 250 people; 22,500 sq. metres of gardens with artificial lake and fountains.

Half board: 4,300 ptas.  
Breakfast in rooms: continental, 850 ptas.  
Buffet: 1,600 ptas.

#### Normandía Restaurant

Chef: Antonio Tugores Serra.  
Maitre: Pascual Reus Martínez.  
Cream of almond soup (700); Almond and brains soufflé (1,050); Salmon in puff pastry (1,475); Caviar-stuffed trout with mushroom sauce (1,250); Langoustine tails a la mallorquina with cider (1,700); Escalopes of sirloin with herbs (1,750); Cottage cheese crêpes flambés with Chartreuse (825); Potato pie with almond ice-cream (550).

Wines:  
Blanc de Blancs Monistrol (1,200); Marqués de Cáceres rosé (1,200); Carlos sorres 5º año (1,900).

Credit cards: Amex, Diners, Eurocard, Master Card, Visa.

#### VILLAMAGNA \* \* \* \* \*

Paseo de la Castellana, 22. Madrid. Tel.: (91) 261 49 00. Télex: 22914.

Established in 1972. Nearest airport (Barajas): 12 km.

Proprietor: Nerja, S. A.  
Manager: E. Martín.  
Staff: 210 employees.

One of Madrid most luxurious hotels, set in lovely gardens. Its interior is decorated in the style of Charles IV, contrasting with the frankly modern exterior of the building. Select and cosmopolitan atmosphere. Managed directly by the owners.  
16 single rooms: 15,500 ptas.  
168 double rooms: 21,500 ptas.  
8 junior suites and 2 presidential: 38,000 ptas.

Size of beds: 1.95 x 1.20 m.  
Rooms have TV and air-conditioning.  
Additional facilities: parking, bookshop, garage, hairdresser, shops, 3 convention rooms for up to 120 people.

Breakfast in rooms: continental, 980 ptas.

#### Rue Royale Restaurant

Chef: Miguel Trueba.  
Maitre: José María Canencia.  
Villa Magna truffle soup (925); Magda scrambled eggs (800); Filets of sole (2,160); Sauté sirloin (2,600); Suprême de volaille (1,300); Villa Magna Tulip (770); Azores pineapple with kirsch (890); Selection of pastries (800).

Wines:  
Gran Viña Sol (1,425); Pescador white (1,180); Viña Zaco 1976 (2,080); Viña Real Oro 1970 (4,810); Imperial Gran Reserva 1973 (3,440).

Credit cards: Amex, Diners.



## Luis Olarra, recovers an old winemaking tradition.

Bodegas Bardón. Corella-Navarra-Spain



# THE TRASCANTABRIAN EXPRESS

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## FOLLOWING THE COAL ROUTE

1983 brought a new lease of life to the railway which travels the Cantabrian cornice. Exactly 102 years after work started on the La Robla railway, the Trascantabrian's locomotive is back on the rails and runs from León to Ferrol, passing through the splendour of Vizcaya's verdant rural landscape, purely for pleasure. José Carlos Capel took the train, and tells us all about his trip.



**The new Coal Train.**  
Below, a sample of different architectures.



**I**n 1891, after the usual feasibility studies and formalities, work began on building a narrow gauge railway which was to travel the length of the southern slopes of the Cordillera Cantábrica mountain range. Its official name was the *La Robla* railway. The purpose was to provide a train to carry coal from the León coalfield to the insatiable forges and foundries of the Basque steel industry. An iron way, along which could be

transported this vital source of energy, all the way from León to the mouth of the Cadagua river in Bilbao.

Inevitably, it became known as *The Coal-Train*. The scheme, designed by the architect José Manuel Oraá, was to be a model of technical simplicity and economy, the track accommodating the irregularities of the terrain like a steel snake. Its three hundred and forty kilometers of track made it the longest stretch of narrow-gauge

railway in Europe. In 1894, the locomotive *León* took to the rails for the first time, and from that time on, La Robla's engaging steam engines puffed like steel giants under the weight of their grimy but noble cargo. For many years, these trains, preceded by great plumes of smoke, were the only disturbance to the hallowed silence prevailing in the remote ins and outs of the Cordillera Cantábrica.

When, in the not-so-

distant past, oil took over coal's role and produced the coal crisis, the old freight train's decline became inevitable. There was a decline, too, in the number of passengers using the line. The Coal Train, fascinating though its journey was, had never attracted a particularly illustrious class of passenger; no high-ranking diplomats, sinister spies or glamorous seductresses. The *La Robla* was a coal train, pure and simple.

In 1983, realising the tourist potential offered by the original route, FEVE (Spanish Narrow Gauge Railways) reintroduced a weekly train, its route extended to include the remote Cantabrian coast. Thus the *Transcantabrian* came into being, and it now runs from León to Ferrol, from April to October, a weekly trip of 1000 km. along one of the longest stretches of narrow gauge track in the world.

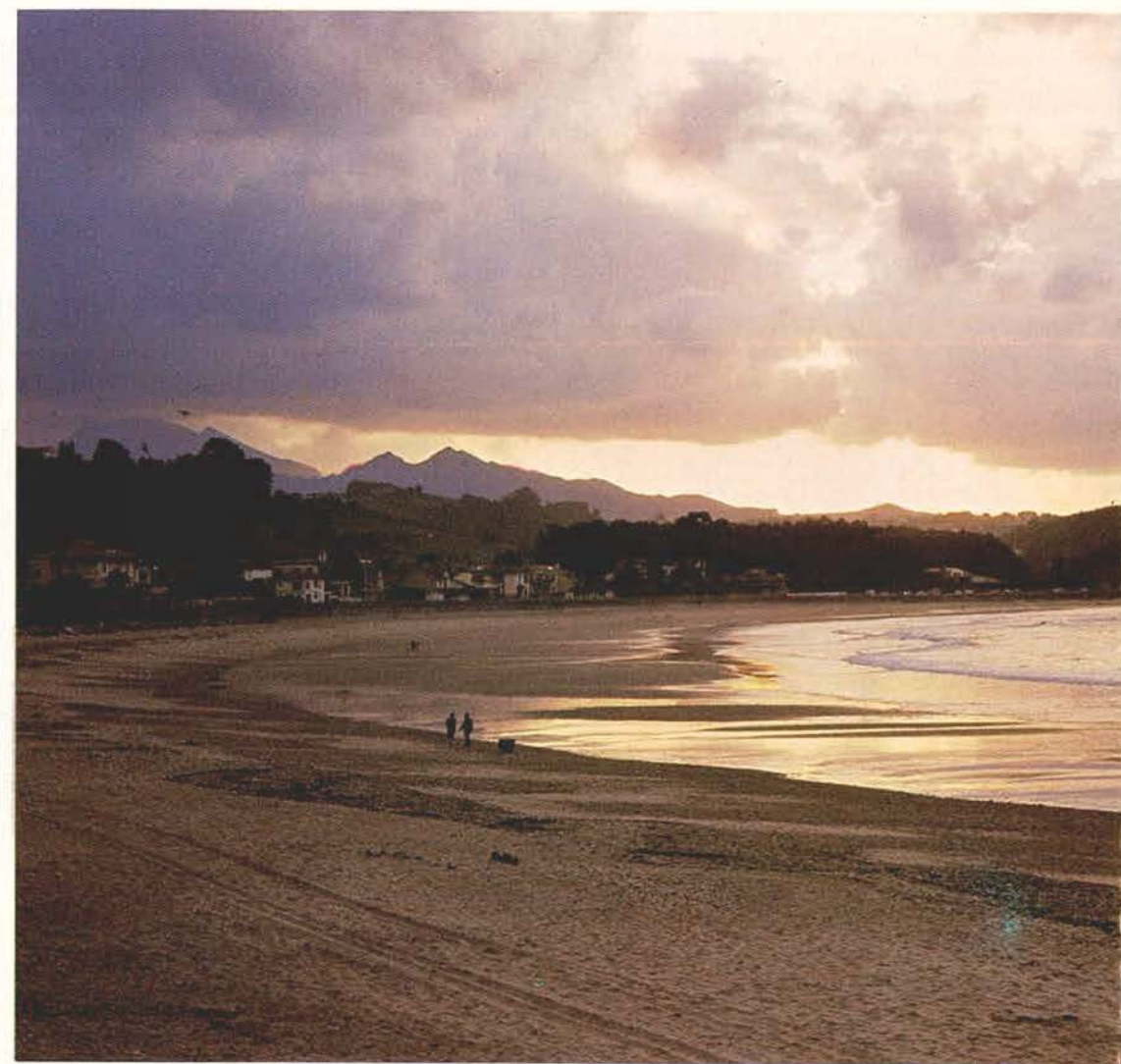
Comfortable and functional rather than luxurious, four sleeping-cars, three historic saloon coaches and two wagons combine to provide us with one of the last glimpses of the legendary Golden Age of Rail.

There are no silken blinds, teak and rosewood panels or delicately inlaid mahogany on the *Transcantabrian*. Nor indeed the fine china and silverware and other refinements that contributed to the atmosphere of the great European expresses of days gone by. But passengers will find it a modest, charming sort of train which, in the course of its slow journey, passes through some of the least-explored landscape in the whole of Spain.

### LEON-LA VECILLA

We arrived at León station as it was just getting dark. Barely visible behind a quaint, leafy square, the nostalgic old building, half-empty and sleepy, seemed resigned to the suffocating weather.

Alongside the platform, where the dusty glazed wrought-iron canopy ended, a tiny beige and blue train shuddered at the distorted bellow of a powerful

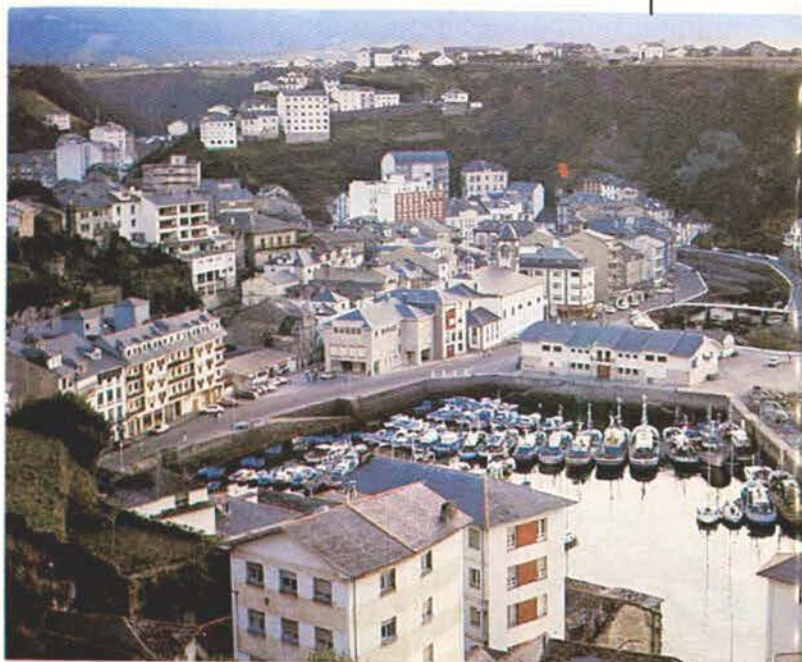


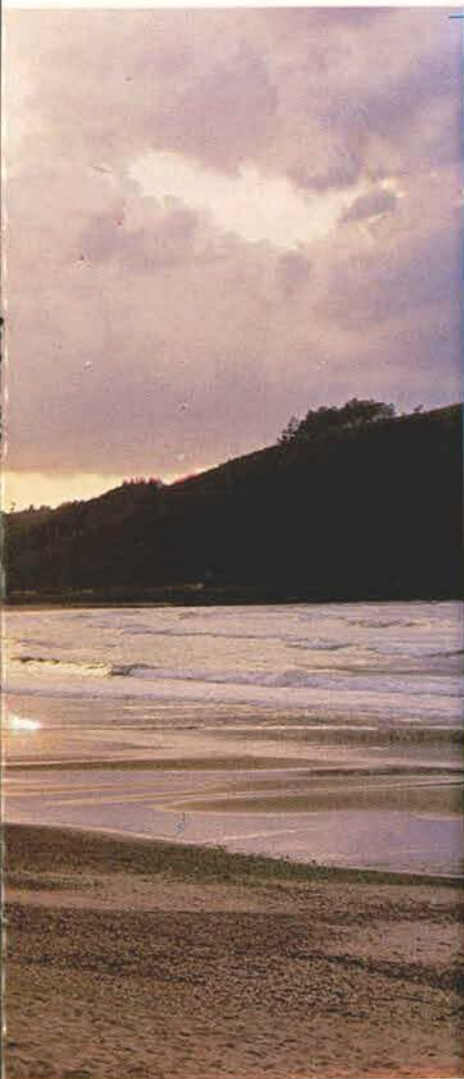
diesel. People were rushing about nearby. It was nearly eight – only a few minutes to go.

A sudden jerk and we were off. The progressive iron clanking of the coaches gave us all a momentary thrill. «Theres nothing to beat», we thought at the time, «the view from a moving train». Houses with grey, peeling walls gave way to allotments alongside the river Torío.

The river, calm and dark, ran parallel with the railway, bordered with poplars, their leafy branches filtering the last rays of the evening sun and casting picturesque shadows on meadow and water. The train passed gently and rhythmically through the station at San Félix, then

**The sea, always the sea, reigns all over.**





**Mushrooms, ham, clams, mussels, squids, are the favourite ingredients.**

## CANTABRIA

«Comfortable and functional, four sleeping-cars, three historic saloon-coaches and two wagons combine to provide us with one of the last glimpses of the legendary Golden Age of Rail.»

Matueca, Pedrún and Pardavé.

As the mountain reaches get higher, the passes get narrower and the approach tighter. An hour into the journey, the wheels screeched and the train drew to a halt. We had arrived at La Vecilla, and night was falling. Dinner awaited us at a local inn. Delicious marinated trout!

### LA VECILLA-CERVERA

We had met Honorio on that first evening. A gentle, kindly old railwayman, who had retired, some kilometers earlier, to Valmaseda. This man who had spent so many years as stoker on the Coal Train chose to make a few last trips as engine driver of the Transcantabrian.

We chatted, and he invited us to join him in the driver's cab. The morning mists lent the landscape a mysterious ethereal quality. Astride the rail, the Transcantabrian snorted rhythmically as it climbed the spurs of León's sierra. Through pasture and ploughed fields, oaks and poplars we passed, the occasional clump of honey-suckle brightening the wayside.

Honorio gave a blast on the whistle every few seconds, sending out brash arpeggios which echoed off the hillsides whilst the train tilted elegantly back and forth to negotiate the cambered curves. At last, the horizon opened out to reveal the magnificent view of the valley of the Esla, León's chief river. We crossed the river by a stone bridge before entering Cistierna, crossroads of the old coal-routes.

At the station, Honorio slowed down for just long enough to grab a parcel hastily handed in to him by a woman. «That's my wife», he explained. «Now that I'm retired, we live here. It's lovely and quiet. It snows a lot in winter, but we love it.»

The Transcantabrian entered Palencia at the highest point of the line, 1,190 metres, at La Espina. Still quite early in the morning and under a lingering mist, we stopped at Guardo. By road, along the Ribera del Carrión, we came to the Castilian plain. A visit to the spectacular mosaics in the Roman town of Olmeda en Saldaña was followed by lunch at an old water-mill. Then a chance to see some of Palencia's

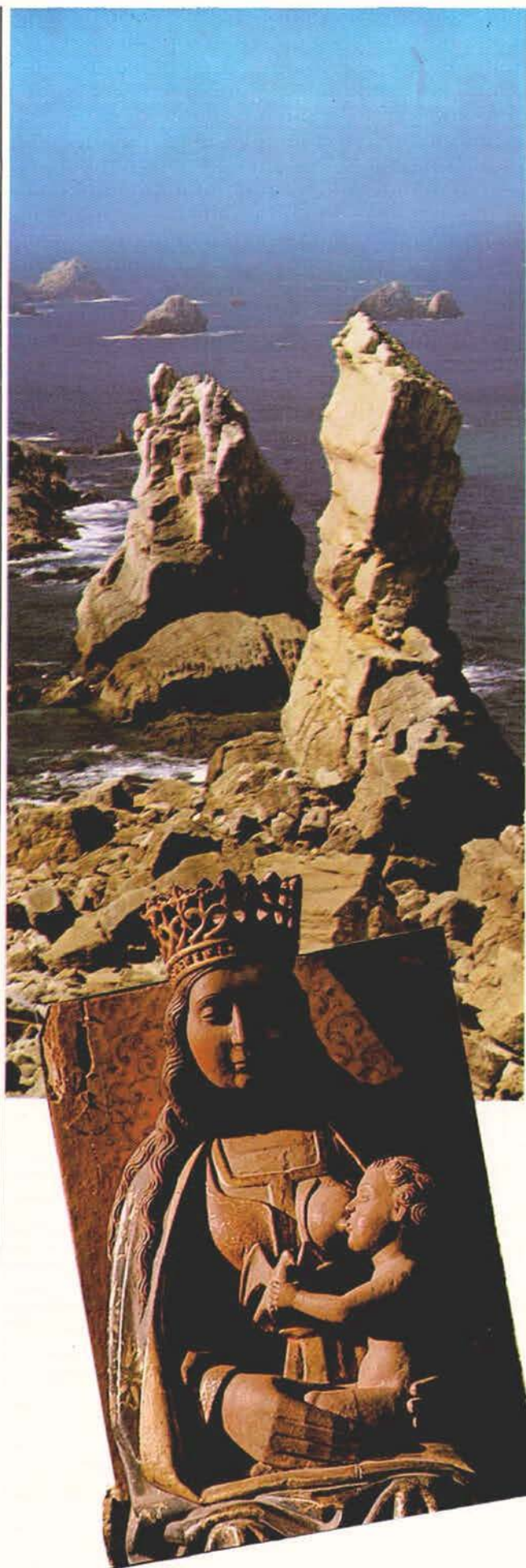
wealth of examples of the Romanesque, in Carrión de los Condes, Villalcázar de Sirga and Frómista.

It was evening when we rejoined the train at Cervera de Pisuerga. From the nearby inn at Fuentes Carrionas, the vast mountain range seemed etched in blue against the rosy splendour of the sky. It was cold.

### CERVERA-SANTANDER

After two days of travelling, the Transcantabrian couchettes seemed somehow wider and more comfortable. We were getting used to them already. The train had stopped, as it did every night, in a siding. It was a 8.15 the next morning when the ringing of a bell announced that the saloon coaches were open. We were on the move again. Those breakfasts to the accompaniment of the carriage's rusty creaking sent us off into still-sleepy fantasies, to be brought down to earth by some practicality of daily life. An hour later, we had arrived at Cillamayor.

After a visit to Aguilar de Campoo, a medieval and biscuit-making



town, the bus took us back to Mataporquera. The track wormed its way through hilly terrain. This was a monotonous landscape, punctuated only by rickety wooden barriers put up as a rough protection against blizzards and drifting snow. Suddenly, what seemed a vast grey sea loomed to port. For the next 18 kilometers the Transcantabrian skirted the rough, foam-flecked and apparently boundless waters of the Ebro reservoir. Our mountain railway was suddenly transformed into a seaside one. After midday, we stopped at Espinosa de los Monteros. We were now in the territory of the ancient shepherds' guilds of Castile. The land of the primitive *foramontanos* people of Cantabrian and Basque culture.

After lunch in Medina de Pomar, back to the train by bus, to cross the fascinating Medina valley. With the dogged determination of a cart-horse, the diesel set off on the slow climb up the vast slope of Sierra de la Magdalena. Puffing and panting with effort, the train twisted and turned, this way and that, to deal with the incredible bends hewn out of the rock. Towering beeches, oaks and pines almost screened from view the great green valley below, spreading out to touch the hems of the Ordunte mountains. We were travelling at cloud level.

As we headed downwards into Vizcaya, the sun was shining brilliantly. After a few more kilometres with Cadagua beside us, we changed

**The farallons, rocks jutting out of the sea.**



direction abruptly, the train turning through an angle of 180°. We had reached the end of the old coal route.

Noisy and dishevelled, like a charger champing at the bit, the Transcantabrian hurled itself towards the Cantabrian capital. The entire Asón valley, Maliaño, Muriedas, echoed to its approach. Could we have been running late?

## **SANTANDER-LLANES**

The journey so far had been a sort of introductory course to railway culture. The lonely nostalgia of dilapidated rural stations, the water-tanks, the up-and-down signals, the points-levers, had been sad reminders of the still-recent days of steam. From Valmaseda on, the railway started to look altogether more alive. It was 9.30 when the train drew into Puente San Miguel. By bus to the historic and artistic delights of Santillana del Mar, then on to Cabezón de la Sal for a performance of Cantabrian folk-song



**Left, Palacio de la Magdalena.**  
**Right, Picos de Europa.**

and dance. Cheeky and suggestive, those couplets sung sweetly to the sound of the *rabel*, an ancient three-stringed instrument, were to echo in our heads for the rest of the day.

«En casa del señor cura sólo tiene una cama y si en ella duerme el cura ¿dónde "ridiu" duerme el ama?»

(In the priest's house  
There's only one bed  
And if the priest sleeps  
in that one,  
I wonder where the  
housekeeper sleeps?)

By road along the narrow Saja valley, we reach the beautiful village of Bárcena Mayor. Seeing two Seville taxis in such an out-of-the-way place took us aback for a moment. Then we worked it out; they were, no doubt, the means of transport of some *jándalos*, natives of Santander who still nowadays make their living in the south, perpetuating the traditional links between Andalusia and Cantabria. Further evidence of

these links came in the form of a superb Santander *cocido* (a Spanish *pot-au-feu*), made by the lady from Cádiz who owns the Río Argoza inn where we had lunch.

As we were leaving Bárcena, the greyish cotton-wool clouds, the empty streets, and fetishes and amulets we saw hanging in a semi-abandoned house gave the place a somewhat disturbing atmosphere.

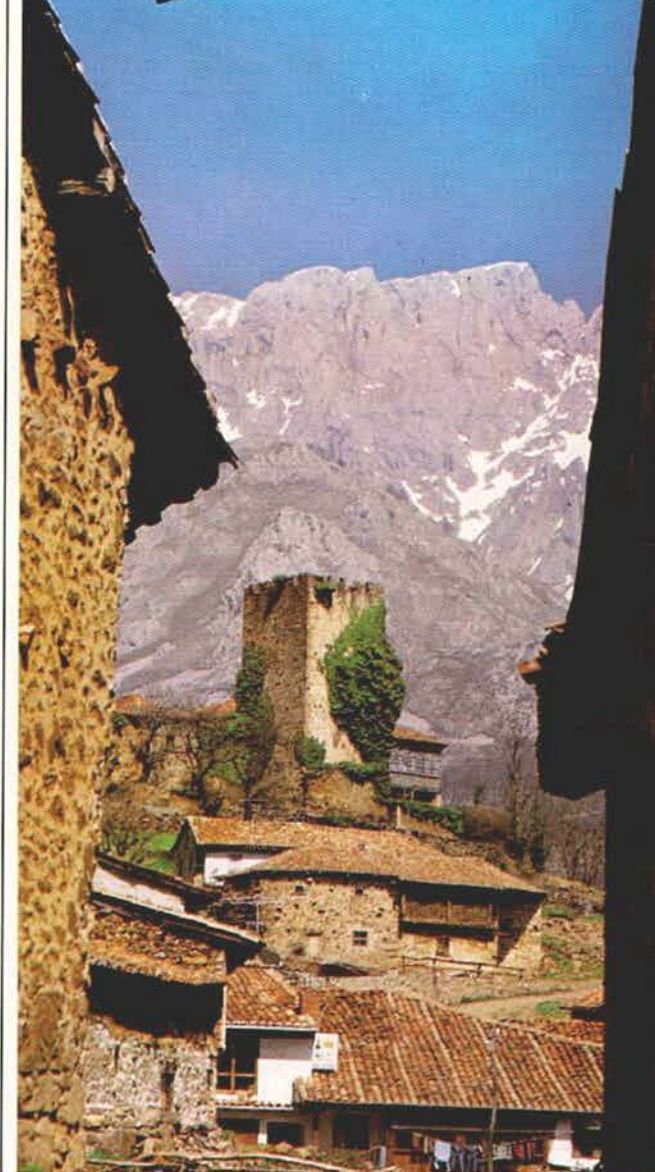
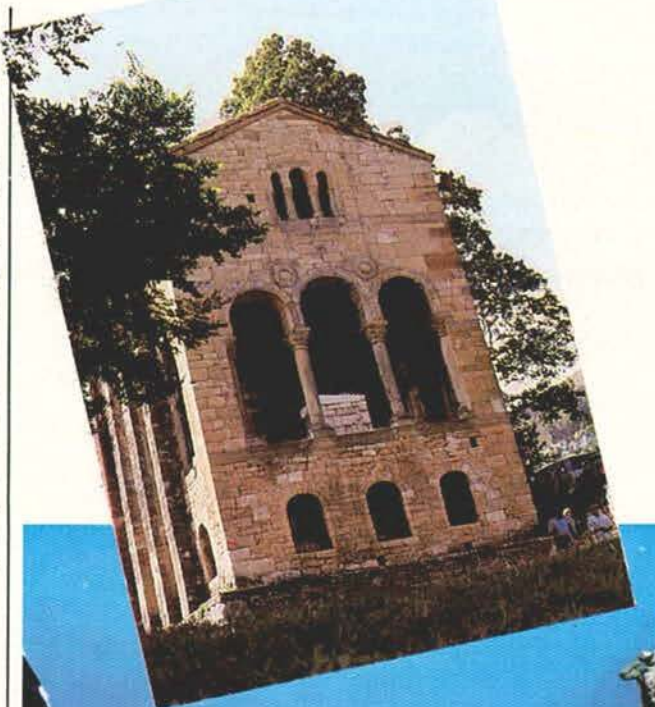
Under a light drizzle, we headed for the coast. Joining the train at Cabezón de la Sal, we followed the coastline up to Llanes. For dinner at the station restaurant, we were served a delicious and succulent hake in batter.

### LLANES- RIBADESELLA

Very early in the morning, and in persistent rain, we left the train which we were not to join again until that night. «Not the best of days for exploring the Picos de Europa!» quipped our guide. By the time we got to Arenas de Cabrales, the rain was torrential.

On enquiring, we were told where to find the famous local cheese. Rather sceptically and hesitantly, we tasted one. It was wonderful. After climbing up as far as Poncebos through the startling beauty of the Cares pass, we returned to Arenas.

A no better than middling *fabada* (Asturian bean stew), and the bitter after-burn of an imitation Cabrales cheese could not mar our enjoyment of the spectacular





## TRAVEL INFORMATION

The Transcantabrian is made up of 6 coaches and 2 wagons, with a capacity of 48 passengers. The first three coaches are sleeping-cars; the others are saloon-cars, with a bar, piano, low tables and so on, whilst some have armchairs and tables for writing or playing cards. They have air-conditioning, heating, hot water, a library, Video-TV and hi-fi equipment. Each sleeping-car has a shower. Breakfast is served on the train, and lunch and dinner are eaten at historic inns, eating houses or selected restaurants along the route.

The journey lasts from Saturday evening to midday on the following Saturday, travelling either from León-Ferrol or, alternatively, Ferrol-León. The first trip is scheduled for 1st June and will continue every Saturday until 12th October.

### PRICES

Seven days, in the high season (León-Ferrol or vice versa): 85,000 pts. per person. Supplement for an individual compartment: 18,000 pts. per person.

Seven days, in the low season (León-Ferrol or vice versa): 70,000 pts. per person. Supplement for an individual compartment: 15,000 pts. per person.

HIGH SEASON is the months of July, August and September.

LOW SEASON is the month of June and the first two weeks of October.

There is an optional motor-coach service for the return journey from El Ferrol to León (at the end of the León-Ferrol trip).

Price: 1,500 pts. per person (minimum 10 people).

For further information, contact any Spanish travel agent.



scenery through which we travelled that afternoon: Covadonga and the lakes.

From Cangas de Onís on, we were heading downwards, following the course of the Sella. And we still had it in us, when we reached the sea, to appreciate how the rays of the setting sun gilded the deserted beaches, whilst in the Sella estuary a few boats cast their crystalline shadows. Ribadesella is picture-postcard material.

### RIBADESELLA-LUARCA

They did warn us. The track on the way to Oviedo was in a bad state and repair work in progress, so we had to go slowly. If all went well, we would arrive at the capital at about midday. The saloon coaches, crowded with idle travellers were abuzz with intermingled conversations. Just beyond Arriondas, as we were fording a stream, there came a loud grinding sound and the train stopped. A hush fell on the carriage. Our worst fears had been realised! We had come off the rails!

In fact, no-one was particularly upset by this event. With relative speed and a display of alacrity, the crew of the Transcantabrian got us back on the rails. Some hours later, we arrived at Oviedo.

After lunch, a visit to Santa María del Naranco and San Miguel de Lillo gave us a fascinating glimpse into pre-Roman Asturias.

It was already nearly six when we reached Cudillero. In the afternoon brightness the fishermen's houses cling-

ing to the mountain-side cast a dazzling whiteness over the blue basin of the harbour.

The market was bustling with activity. Scenes around the port seemed lifted straight out of paintings by Sorolla.

Going to Luarca, the coast road was a veritable balcony over the sea. The beaches and breakers, viewed from this vantage point, seemed limitless; first Artedo, then Cabo, then, finally Luarca.

### LUARCA-VIVERO

We were getting close to Galicia now, and close to the end of the journey. From Luarca, the Transcantabrian ran along the coast, scattering the last of the morning mist. As we skirted the Ribadeo estuary, the train seemed about to plunge in. We left Asturias behind us, to be welcomed by Galicia with open arms. From Ribadeo, the view of Castropol was majestic. In the midday light, seagulls fluttered nervously in the silvery wake of two fishing boats.

Meadows, great fields of maize, slate-roofed barns and masses of eucalyptus trees made up the landscape along the coast towards Foz, Cabo de Burela... and Vivero.

It would soon be time to say goodbye. That night, the passengers lingered in the saloon coaches until the early hours of the morning.

### VIVERO-EL FERROL

Slowly, the train travelled the last few kilometers to El Ferrol. The beauty of the Barquero and Ortigueira estuaries was the best our already enchanted eyes had seen yet.



# SANTOÑA, LAREDO, COLINDRES

## THE ANCHOVY TRIANGLE

**Three centuries after the process of salting fish began in these parts, the Italians came and set up the first anchovy-salting industry. After trying various other methods, they are nowadays canned in oil, and what used to be an entirely artisan industry is now largely mechanised.**

**T**here are three seafaring and fishing villages in Cantabria —Laredo, Santoña and Colindres— which, despite the tourist invasion both from within Spain (from the Basque Country and Madrid) and abroad (Britain, France and Italy), have retained their identity better than most.

This northern part of Cantabria is known for its salt fish and anchovies semi-preserved in olive oil, though nowadays they are also canned in vegetable oils, something which has to be stated on the can or its packaging.

The first entrepreneurs to establish themselves in Laredo in the middle of the last century, were Sicilians, amazed by the quality and quantity of the anchovies fished in these waters. One of these Italians, Vella (or Veglia) by name, set up business preserving anchovies first in salt, and later trying pork fat, butter and, eventually, refined olive oil.

There is ample documentary evidence to show that fish-preserving in Cantabria dates back to the sixteenth century and even before. Muleteers from

León wended their precarious way over the mountains, carrying salted sea-bream, tuna, hake, cod, conger-eel and sardines back to Castile. Orwell, in *The Road to Wigan Pier*, mentions that Charles V expressed the desire to erect a statue to the herring. Bearing in mind that here in Spain we often misapply the word *arenque* (herring) to mean our delicious barrel-salted sardines, it seems quite likely that these were what so delighted his majesty when he landed at Villaviciosa in 1517. For health reasons, he stayed some

## SANTOÑA, LAREDO, COLINDRES

### THE ANCHOVY TRIANGLE

#### ANCHOVIES IN OIL

Things have developed quite a bit since the aforementioned Vella, just over a century ago, thought of filleting and skinning the anchovies, cleaning them of salt impurities, and putting them in little tins. First of all, he tried covering them with pork lard, later with mountain butter, and finally with olive oil.

Nowadays, once the anchovies have been skinned, they are passed through a brine bath, wrapped in sacking and drained. The drained fish are then taken to worktables where ladies delicately dig a fingernail into the anchovy's back and open it out, removing the

backbone and laying the fillets symmetrically in tins. The tails have already been removed.

The anchovies are then covered with oil. If they are to be packed rolled, the ladies roll them up with the aid of a little implement then arrange them prettily in the tins. Skinning is no longer done by hand. It is now done by scalding the fish in hot water, then cooling them rapidly. Draining is still a manual operation as is the filleting and arranging in tins.

Other oils than olive are also used nowadays, though it is obligatory that this should be stated on the packaging.



E. DOMINGO

#### FEMALE SUPREMACY

In Colindres, Laredo and Santoña, over 90% of those employed in the anchovy factories are women. In the 35 or 36 factories in the area, including Castro Urdiales, Treto, Reinosa and Argoños, the female labour-force is vital and irreplaceable.

Their manual dexterity is extraordinary, and to see them at work is an unforgettable sight.

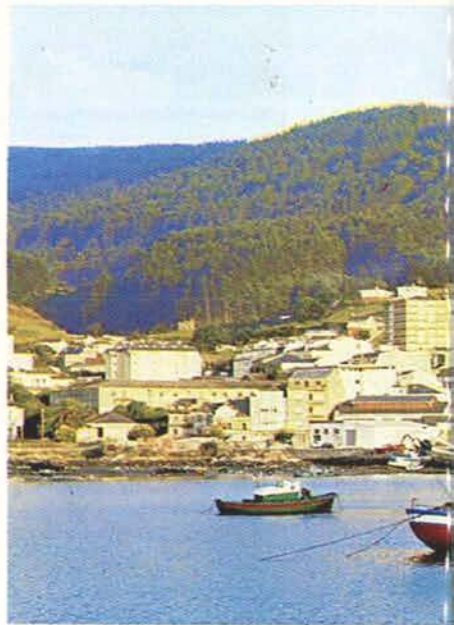
Tradition demands anchovies canned in olive oil.

time in San Vicente de la Barquera, Treceño and Reinosa. Given his reputation for gluttony, it is easy to imagine that he would have done extensive sampling of these fish, which he would have heard called *arenques*. But this is just speculation.

#### THE VENEZUELAN ANCHOVY

It has to be said, however, that the anchovies processed in the triangle nowadays are for the most part not caught off the Cantabrian coast. Would that they were! In fact, less than 5% of them are local. The rest are from Venezuela, Argentina, Morocco. Needless to say, this is because of the excessive overfishing which went on for years in Spanish waters.

The *cognoscenti* claim to be able to tell a Cantabrian anchovy from one from foreign waters, even after canning. I, a mere mortal and philistine in these matters, find this somewhat far-fetched, but then there are those wine-buffs who can tell



you what time it was when the last grapes were picked before going to the press. Why not, then, an equivalent expertise in matters relating to the *engraulis encrasicolus*? For thus are they know scientifically, according to my good friend and youngest member of the *Academia de Gastronomía*, José Carlos Capel, in his *Manual del Pescado* (*Fish Handbook*).

Salted anchovies are largely unknown to the





**It is a fact, though, that to this day, the anchovies preserved within the triangle made up by Laredo, Santofia and Colindres are considered to be the best, not just in Spain but in Europe and America.**

general public since, as well as being exported in considerable quantities, they go, for the most part, to wholesalers or restaurants and bars, where they are then desalted and sold in portions at pretty high prices. It has to be said, too, that tins of salted anchovies are generally rather large, and not very practical for the average family kitchen. Nevertheless, any good gourmet will recognise the fine quality of the fish which has made such a

name for this triangular area of Cantabria.

### ARTESAN

The preparation of salted anchovies is entirely artisan. The factory-owners buy the anchovies as they land in port, then take them to the factories to be headed, cleaned and covered with salt. Then, in great cakes, they are tightly pressed into tins of up to 10 kilos. The degree of pressure to

which they are subjected is amazing. To stop them from squeezing out of the tops of the tins, heavy blocks of salt are placed there, then the tins are stacked on top of one another, adding to the weight. The position of the tins is changed periodically until the anchovies are ready, then they go off for automatic lidding and sealing.

The United States, Germany and Italy are our best foreign customers, whilst the biggest within Spain are Cantabria itself, the Basque Country and Cataluña.

As one would imagine, the preserving process has changed considerably over the years. The wooden barrels into which the anchovies were packed in the olden days have disappeared, as have the workers who prepared the cans and finally soldered their lids on by hand.

Italy was, and remains, the main consumer. But gone are the wooden barrels, the coopers, the solderers... the anchovies are now salted in concrete vats.

**E. Domingo**

## CANTABRIA

*THE UNITED STATES, GERMANY AND ITALY ARE OUR BEST FOREIGN COSTUMERS WHILST THE BIGGEST WITHIN SPAIN ARE CANTABRIA ITSELF, THE BASQUE COUNTRY AND CATALUÑA.*



## MARINATED

## SALMON CANAPES

## WITH

## QUAILS' EGGS

For 8-10 people

### Ingredients:

1 tail-piece of salmon weighing approximately 3/4 kg.;  
1 branch fresh dill;  
1 teaspoon white peppercorns;  
15 gr. salt;  
15 gr. sugar.

### For the sauce:

2 teaspoons mild made mustard;  
1 1/2 dl. double cream;  
1 teaspoon honey;  
salt, pepper and chopped dill.

### To assemble the canapés:

sliced black bread;  
50 gr. butter;  
2 dozen quails' eggs.

### Method:

Crush the white pepper with a pestle and mortar and mix it with the salt and sugar. Sprinkle the salmon with this mixture inside and out. Tuck the dill branch inside, then place the fish in a plastic bag. Allow it to marinate, with a light weight on top of it, for 3 days and nights, turning it every 12 hours.

Whip the cream until it doubles in volume, then add the mustard, chopped dill, honey, salt and pepper.

Using a pastry-cutter, cut out shapes from the bread and the sliced salmon. Poach the quails' eggs in water to which a little vinegar has been added, then set them aside in a bowl of cold water. Butter the bread shapes, adding a slice of salmon to each one, then a teaspoon of sauce topped with a quail's egg and a little garnish.

## COLD

## YOGHURT

## CUCUMBER AND

## SOUP

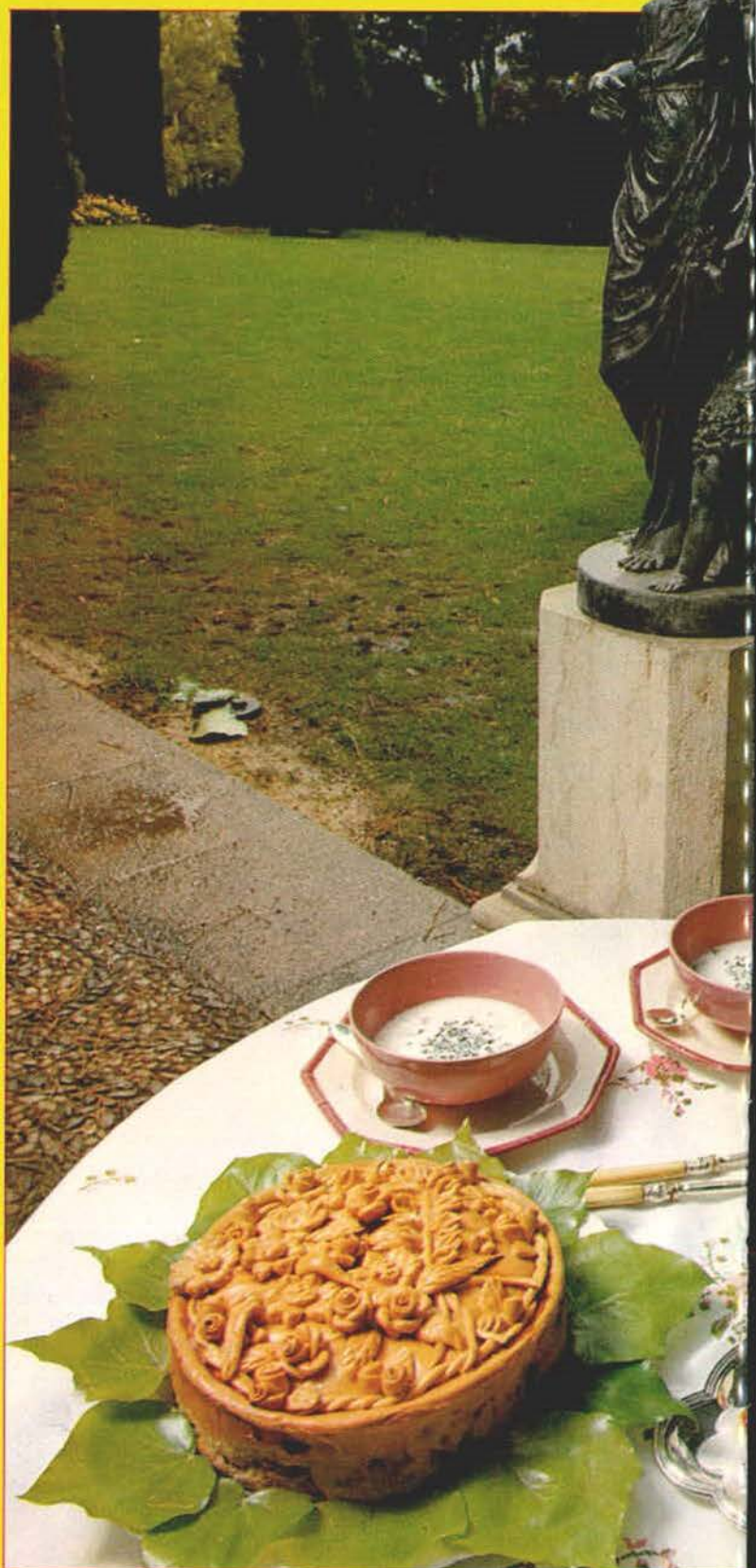
For 6-8 people

### Ingredients:

1 1/2 litres milk;  
3 cartons plain yoghurt;  
2 cucumbers;  
1 lemon;  
salt, white pepper and chopped chives.

### Method:

Boil the milk and add the peel from the cucumbers. Leave to infuse until the milk has cooled to lukewarm. Add the yoghurt, and strain. Leave overnight in a vacuum flask (the yoghurt needs a consistent warm temperature to ferment). Remove the pips from the cucumbers and slice the flesh thinly. Season the creamy mixture, then pour into bowls among which you have shared out the cucumber slices. Sprinkle with chopped chives and a few drops of lemon juice before serving.



# TWO GARDEN MENUS



## ROYAL

### PIE À LA

### ISABEL

For 8-10 people

#### Ingredients:

*For the pastry:*  
1/2 kg. strong flour;  
2 egg-yolks;  
4 teaspoons sugar;  
1/2 dl. sweet oloroso  
sherry; 200 gr. butter;  
pinch of salt.

*For the filling:*  
3 chicken breasts and 3  
pigeon breasts;  
1/2 kg. minced pork.  
1/2 kg. minced veal;  
2 large onions; 3 carrots;  
3 cloves garlic;  
1 glass dry oloroso sherry;  
200 gr. raisins;  
200 gr. pine nuts;  
2 eggs; 1 dl. brandy.

#### Method:

Rub the butter, sugar and salt into the flour. Make a well and add the sherry and the egg-yolks, then mix to form a dough. Put it in the fridge to rest for an hour.

Make the filling by softening the chopped onions in a little oil over a low heat. Add the chopped carrot, chopped garlic and minced meats then, when the meat has browned, the brandy. Flambé it, then immediately afterwards add the sherry and a quarter litre of stock. Let it cook over a low heat for half an hour. Add the chicken and pigeon breasts, cut up, and allow to continue cooking as before for another half hour. Finally, add the raisins and pine-nuts. Once the mixture has cooled slightly, add the beaten eggs. Line a deep dish with pastry. Fill and top it, then bake the pie in a medium oven for 30 minutes.

## FOREST FRUITS

### WITH

### ORANGE BUTTER

For 4-6 people

#### Ingredients:

3 dl. fresh orange juice;  
the peel of the oranges;  
100 gr. butter;  
1 dessertspoon orange  
liqueur;  
10 gr. cornflour;  
forest fruits: blackberries,  
wild strawberries,  
raspberries.

#### Method:

Clean the fruit. Heat up the orange juice with the orange peel and when it comes to the boil, add the cornflour dissolved in a teaspoon of water. Allow to thicken. Remove from the heat, and add the butter, little by little, beating constantly. Leave to cool, then add the orange liqueur. Keep the sauce warm in a bain-marie. Arrange the fruit on a plate, leaving part of it empty for the sauce. Serve immediately.

## EGGS

### IN ASPIC

For 4-6 people

#### Ingredients:

1/2 litre gelatine;  
6 eggs;  
1 dl. vinegar;  
a few chives;  
150 gr. tin of paté;  
6 black olives.

#### Method:

Poach the eggs in boiling water to which a little vinegar has been added. Set aside. Cut the paté into six, and set aside.

Heat up the gelatine, then pour a thin layer into the bottom of six individual moulds. When this has set, decorate with chives and olives, then place an egg on top. Cover with gelatine and allow to set. Repeat the operation with the paté.

Allow any remaining gelatine to set, then chop it for use as decoration. Turn out the moulds with the aid of a hot cloth. Decorate the serving dish with the chopped gelatine, watercress, tomato, mint, etc. Serve at room temperature.

## MONKFISH

### TERRINE WITH

### KING PRAWNS

For 8-10 people

#### Ingredients:

3/4 kg. king prawns;  
1 kg. cleaned monkfish;  
3 1/2-4 tablespoons cream;  
2 egg whites;  
100 gr. pine nuts;  
salt, pepper, nutmeg.

#### For the sauce:

The heads of the king prawns;  
2 dl. dry white wine;  
3 dl. double cream;  
a shallot.

#### Method:

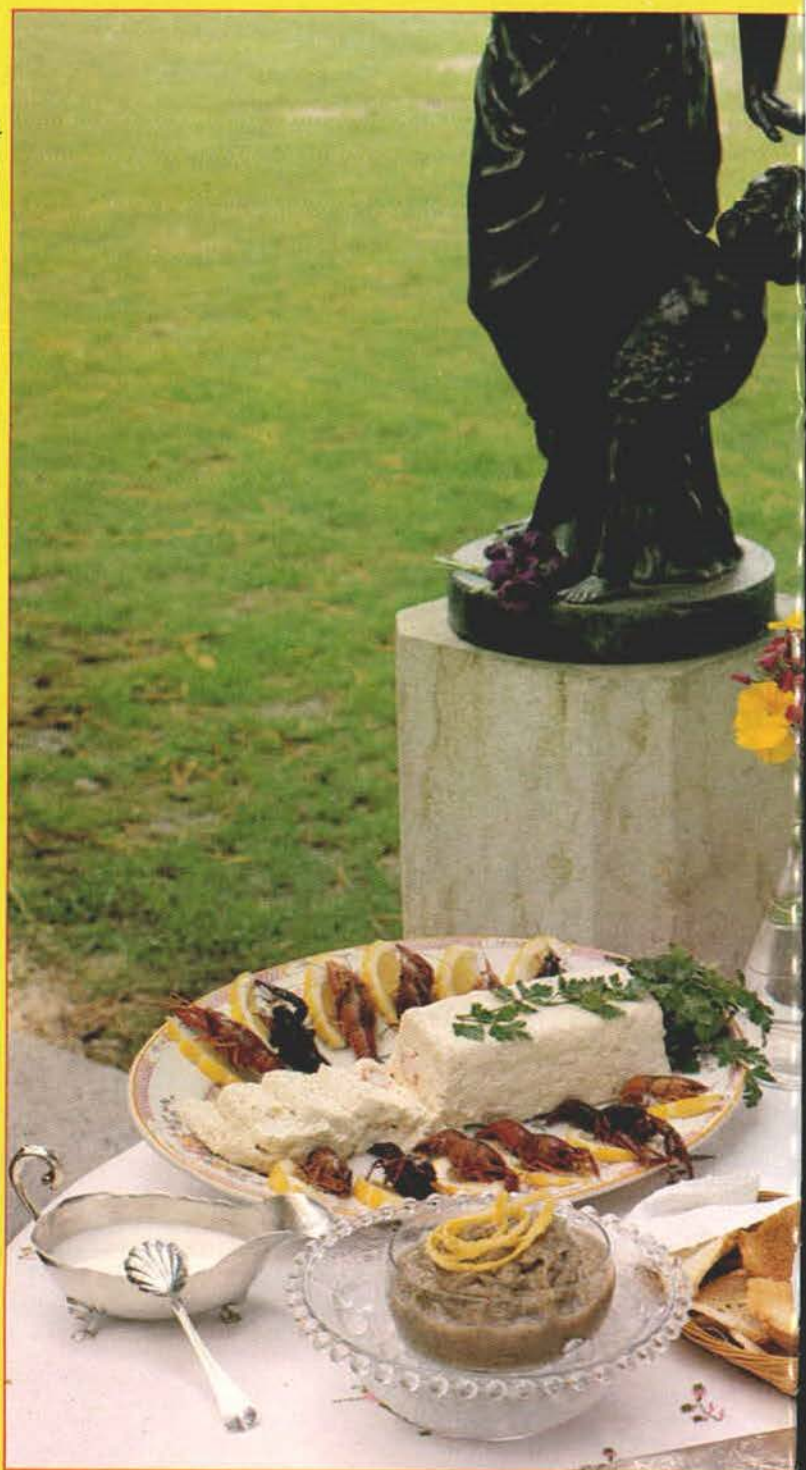
Whizz the monkfish and egg-whites together in a blender or food-processor, then press through a sieve. Chill in the fridge for an hour. Add the unbeaten cream and mix well, making sure that the mixture stays very cold. Season with salt, pepper and nutmeg and mix in the pine nuts.

Boil the prawn tails and peel them.

Butter a 1 1/2 litre terrine and fill it with the monkfish mousse, placing the prawns in the middle. Cook it in a bain-marie for 1 hour in an oven pre-heated to 170° C. Allow to cool before turning out.

#### The sauce:

Toss the chopped shallot in a knob of butter and add the prawn heads. Before they start to change colour, add the white wine and cream. Allow to reduce to half, then strain. Correct the seasoning and serve in a sauce-boat.





## AUBERGINE

### PURÉE:

For 8-10 people

#### Ingredients:

6 large aubergines;  
1 lemon;  
1 wine-glass olive oil;  
1 clove garlic;  
salt, pepper, cayenne.

#### Method:

Bake the aubergines whole and in their skins in a hot oven until soft. Blend the flesh with the lemon juice and crushed garlic.

Add the oil, little by little, beating constantly so that the mixture emulsifies. Season, and serve the purée with thin toast.

## CARAMEL

### ICE-CREAM

For 4-6 people

#### Ingredients:

200 gr. cubed sugar;  
1 teaspoon glucose powder;  
1/2 litre milk;  
100 gr. sugar;  
6 egg yolks;  
1/4 litre double cream.

#### Method:

Place the sugar cubes and glucose in a saucepan with a tablespoon of water, and cook over a medium heat until it takes on a nice caramel colour. Add the heated milk and stir, so that the caramel dissolves completely (cover your hand with a cloth as you add the milk since the caramel might spit).

Beat the yolks with the sugar until they whiten. Little by little, add the caramel milk beating constantly, then stir the mixture with a wooden spoon over a low heat until it thickens. Allow to cool, then add the cream. Freeze in the freezer for half an hour. Serve with almond tuiles.

## ALMOND

### TUILES

#### Ingredients:

200 gr. flaked almonds;  
185 gr. sugar;  
30 gr. flour;  
3 egg whites (110 gr.);  
40 gr. melted butter.

#### Method:

Mix the almonds with the sugar, flour, egg-whites and melted butter. Place the mixture in the fridge to chill for at least an hour. Place a teaspoonful of the mixture on a baking tray and flatten firmly with a fork until it makes a thin circular biscuit shape. Repeat until all the mixture is used up. Bake in an oven preheated to 180° C for 10 to 15 minutes. Remove from the baking tin and mould each biscuit around a rolling pin, using a palette-knife, whilst they are still warm and pliable. Leave them there to cool, so that they form crisp curved *tuiles*.

These will keep for up to six days in an air-tight container.

Pictures: Francisco Ontañón

Recipes: Belén Llamas

Feature: Belén Díaz Calero

# CANARIES-CUBA-CANARIES

THE MUCH-TRAVELLED CIGAR



**Cuba or the Canaries? The chicken or the egg? The first tobacco planters were Canary Islander, as were the first Cubans to turn their tobacco-handling skills to making cigars. The first Canary Islander was Daniel Pela, and the first Cuba was one Erio-Xil**

**Panduca, who formed a partnership with a Canary Islander. This was around the year 1541. Four and a half centuries later, their descendants, some more direct than others, produce up to three hundred different varieties of cigar... back in the Canaries.**

The Canaries played a vital role in Spain's colonisation of America. An important port-of-call for Spanish ships sailing the American route, the Islands provided a link not only between Europe and America, but also with the equatorial route which brought to Europe the products of the Far East (Indonesia,

Sumatra, The Philippines...).

The Caribbean Islands, especially «Gran Antilla» or Cuba, absorbed many cultural and sociological influences from the Canaries and these have remained incorporated into the character and customs of their people.

In 1510, Diego Velázquez conquered the island of Cuba and declared it a colony of the Spanish Crown. Various accounts dating from those early days mention the arrival and settling of colonies of Canary Islanders on the island. The vast majority of them were humble labourers who set about cultivating tobacco. The *isleños* (islanders), the name they were given when they arrived, being natives of the Canar-

ies, came to be known as *vegueros*. The *veguero* was a small farmer who worked with his family at cultivating tobacco in the *vegas*, areas of fertile soil generally along river banks.

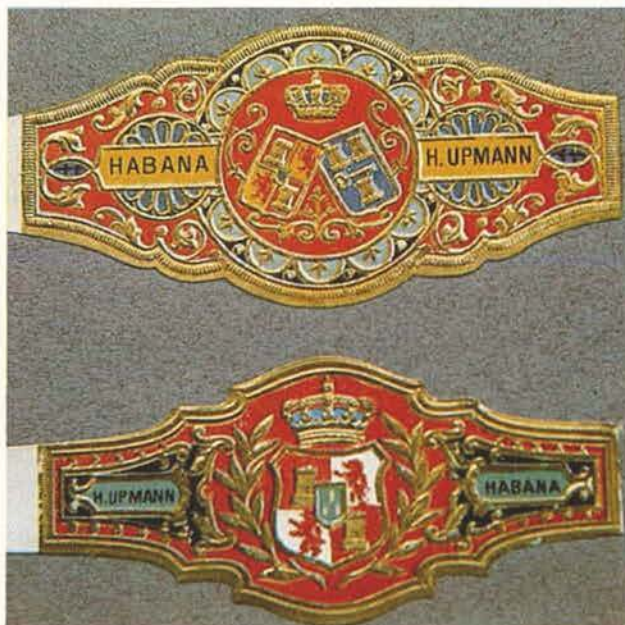
In the last years of the 16th century, tobacco-growing, organised and practised by Spaniards, for the most part natives of the Canaries, spread from eastern Cuba to the centre and west of the island. The Cuban historian, José Rivero Muñiz, in his book *Tabaco. Su Historia en Cuba* (Tobacco. Its History in Cuba), writes about cultivation in Cuba: «It is the hardworking sons of the Canaries who show a preference for this crop, and it can be said of them that they have been the true propagators of it in Cuban soil».

He also states that while Canary Islanders specialised in growing and manufacturing tobacco, it was handled commercially by Catalans, a trade which flourished, from the 17th century on, with Spain, other European countries and the American colonies.

## PANDUCA AND PELA

There is even more precise information in existence about the first *isleños* who settled in Cuba and took up tobacco-growing. We find it in the work of another Cuban writer, Doctor Jorge García Gallo. In his book *Biografía del Tabaco Habano* (A Biography of Havana Tobacco), he tells of one of the first Canary Islanders to tra-





These workshops where cigars are hand-rolled in exactly the same way as in Cuba are called *chinchales*.

vel to Cuba in the early days of colonisation. This was Demetrio Pela. This native of the *Islas Afortunadas* wrote a letter in 1541 which survives to this day, and whose contents describe how he learned with the Cuban Indians to plant and cultivate tobacco. He befriended an Indian named Erio-Xil Panduca and from him he learned, among other things that for growing tobacco «two good showers a month are quite enough, for too much water robs the tobacco of its honey».

It was these *isleños* or *vegueros* who grew and manufactured tobacco in Cuba that transported its cultivation and manufacture back to the Canaries. Particularly after Cuba's independence in 1898, many families of Canary origins who had settled in Cuba returned to their roots, disenchanted, but taking with them their know-how and the seeds of the by now famous Cuban tobacco, all set to spread its cultivation and allied industry to the Canaries.



It is hardly surprising, then, that Canary Island tobaccos are of a quality comparable to the Cuban, since the growing and manufacturing techniques are the same. On the island of La Palma, a very high proportion of cigar manufacture is done in small family workshops with very little paid labour. These

workshops, where cigars are hand-rolled in exactly the same way as in Cuba, are called *chinchales*, again as in Cuba, and their owners, who usually sell their own products, are called *chinchaleros*. In Santa Cruz de Tenerife some manufacturers have organised production along more technical

lines in what are really factories equipped with modern machinery.

#### THE INDONESIAN LEAF

The leaf used as the basic raw material comes nowadays only in small part from the islands themselves (less and less in Tenerife, though still a certain amount in Las Palmas), the greater part being imported from other countries. The tobaccos used in cigar-making must have certain special characteristics and qualities not needed in cigarette-making. They must be dark, cured in the open air and fermented by a slow process which helps convert the natural components of the leaf into aromatic substances. They should burn slowly without going out and should produce an porous whitish-grey ash which does not fall easily from the end of the cigar. Of the three component parts of the cigar — the «filler», the «binder»

## WHERE TO FIND YOUR CANARY ISLAND CIGAR

Recently, Tabacalera (the Spanish State Monopoly) has formed two companies in conjunction with a large proportion of the Canary Islands tobacco manufacturers: Tabacanaria and Cigarcanaria. The former manufactures and markets cigarettes and the latter cigars. Some manufacturers have remained outside Cigarcanaria, most importantly Compañía Canariense de Tabacos and Tabacos Capote. A few others still make cigars, but in relatively small quantities.

The variations in quality, presentation and price available mean that Canary Island cigars can meet the needs of the most demanding or capricious smoker. Currently, about 300 vitolas or varieties of cigar are produced in the Canaries by 35 brands, ranging from the mini

to the extra large cigar, at prices from 7 ptas. to 379 ptas. apiece (official prices issued by Tabacalera last July). They include cigars made by hand, by machine and a combination of the two, and with natural or reconstituted wrappers.

But let's take a look at some of the best-known brands and vitolas, and those which offer the best value for money:

*Peñamil*, with 7 vitolas, hand-made with

Havana wrapper (from 130-170 ptas. each).

*La Fama*, currently with 4 vitolas (though they have been known to offer 10), at between 12 and 118 ptas. each.

*Condal*, another Canary Island classic with 7 vitolas at between 130 and 225 ptas. each, containing over 30% Havana filler and with dark wrapper.

For those who prefer a small cigar, *Alvaro* offers 10 economical vitolas (from 12 to 40 ptas. each); *Victoria* currently manufacture 4 vitolas ranging from 8 to 12 ptas. each and *Reig* offer 11, from 10 to 60 ptas. each, these being made with Indonesian tobacco.

*Montecruz*, making classic Havana-type cigars (it is really Montecristo made in the Canaries) is the brand with the highest priced vitolas offering correspondingly good quality and size.

*Tío Pepe* and *Don Julián* have a typical Canary Island flavour but with a hint of Central European about them which attracts many smokers. Their impeccable manufacture and materials (mainly Sumatra leaf) place them high among the best cigars made in the Islands.



## TOBACCO CANARY

(strips of leaf which bind up the filler) and the «wrapper» (a section of leaf wrapped around the outside of the cigar), it is this last, the wrapper, which needs the most specific qualities. The leaf must be fine-textured and elastic, the secondary veins running through the leaf should not be prominent, its colour should be clean, and it should burn perfectly. Few tobaccos offer these characteristics and they are only produced by the right combination of soil, climate, cultivating technique and curing and fermenting process.

Nowadays, Canary Island cigars are made al-

most entirely with leaves imported from other countries with a reputation for the fine quality of their crops. Besides Cuba, they are Indonesia, Honduras, Cameroon, The Philippines, Brazil, Nicaragua and the United States. The highest proportion of tobacco used in Canary Island cigar manufacture comes from Indonesia (Sumatra) and Central America (Cuba).

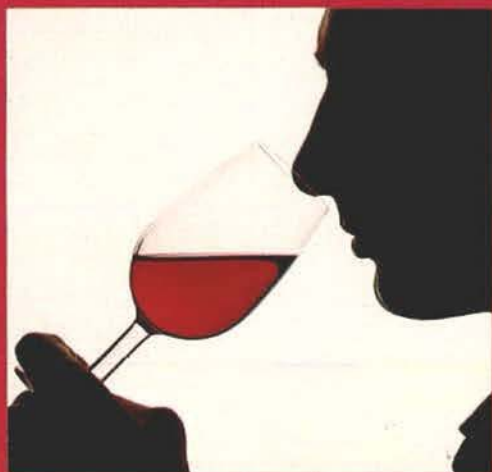
Central European tobacco products (Dutch, German, Danish, Belgian and Swiss, for the most part) are also made to a large extent

with selected Indonesian tobaccos. The Canary Island cigar shares certain characteristics with these Central European products and with Havana ones because of the manufacturing techniques and quality of leaf used.

That being said, however, the Canary Island cigar has its own personality which is immediately recognisable and is much appreciated by the connoisseur smoker. Its flavour and aroma are rather smoother than the classic Havana, but its character or strength, allied to its nicotine content, is generally higher than the European cigar.

A practical guide for wine professionals and all lovers of the

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CANTERON AÑEJO, 1981  
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Ctra.  
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ALAIZ (White)  
BANDEO (White)  
CASTILLO OLITE  
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LAS CAMPANAS (White)  
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BANDEO (Rosé)  
CASTILLO OLITE (Rosé)  
LAS CAMPANAS (Rosé)  
ALAIZ (Red)  
BANDEO (Red)  
CASTILLO DE TIEBAS  
(Red)  
CASTILLO DE OLITE  
(Red)  
LAS CAMPANAS (Red)

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Murchante (Navarra)  
Tel.: (948) 86 10 59  
VIÑA HERGABIA (Rosé)  
VIÑA HERGABIA, 1978  
(Red)  
VIÑA HERGABIA, 1976  
(Red)  
VIÑA HERGABIA, 1973  
(Red)

**DENOMINATION OF  
ORIGIN: Rioja**

**BODEGAS  
COOPERATIVA SAN  
ADRIAN**

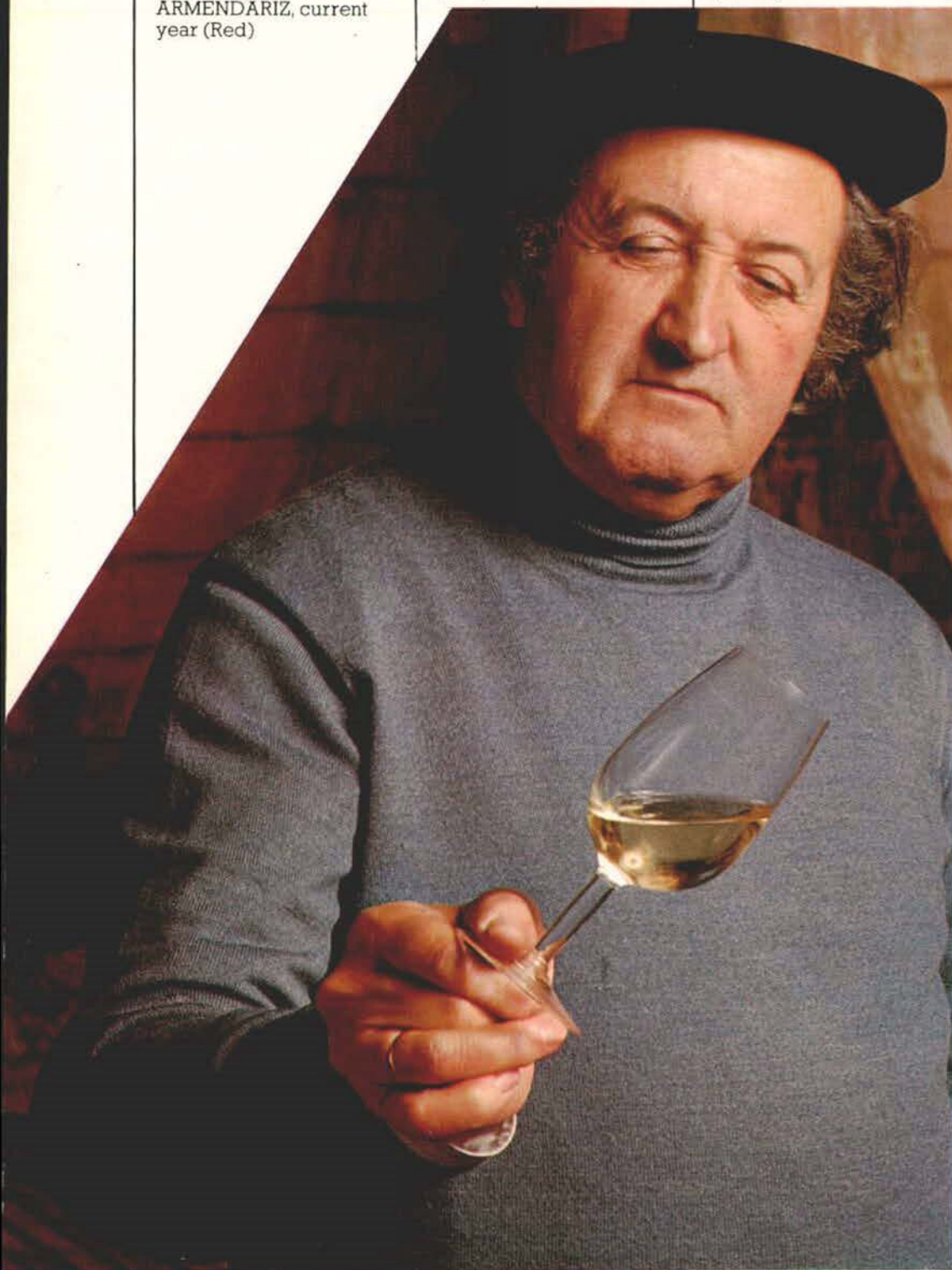
Santa Gema, 61, San  
Adrián (Navarra)  
Tel.: (948) 67 00 55  
VIÑA VALCAVA (Rosé)  
SANSANDE (Red)  
VIÑA SANSANDE (Red)

**BODEGAS MUERZA,  
S. A.**

Plaza de Vera Magallón,  
1. San Adrián (Navarra)  
Tel.: (946) 67 00 54  
Telex: 37995  
RIOJA VEGA, 1983  
(White)  
RIOJA VEGA, 1983 (Rose)  
GRAN RESERVA  
BODEGAS MUERZA, 1978  
(Red)  
RIOJA VEGA CRIANZA,  
1981 (Red)  
RIOJA VEGA RESERVA,  
1980 (Red)

**BODEGAS CARRICAS.  
Espumosos**

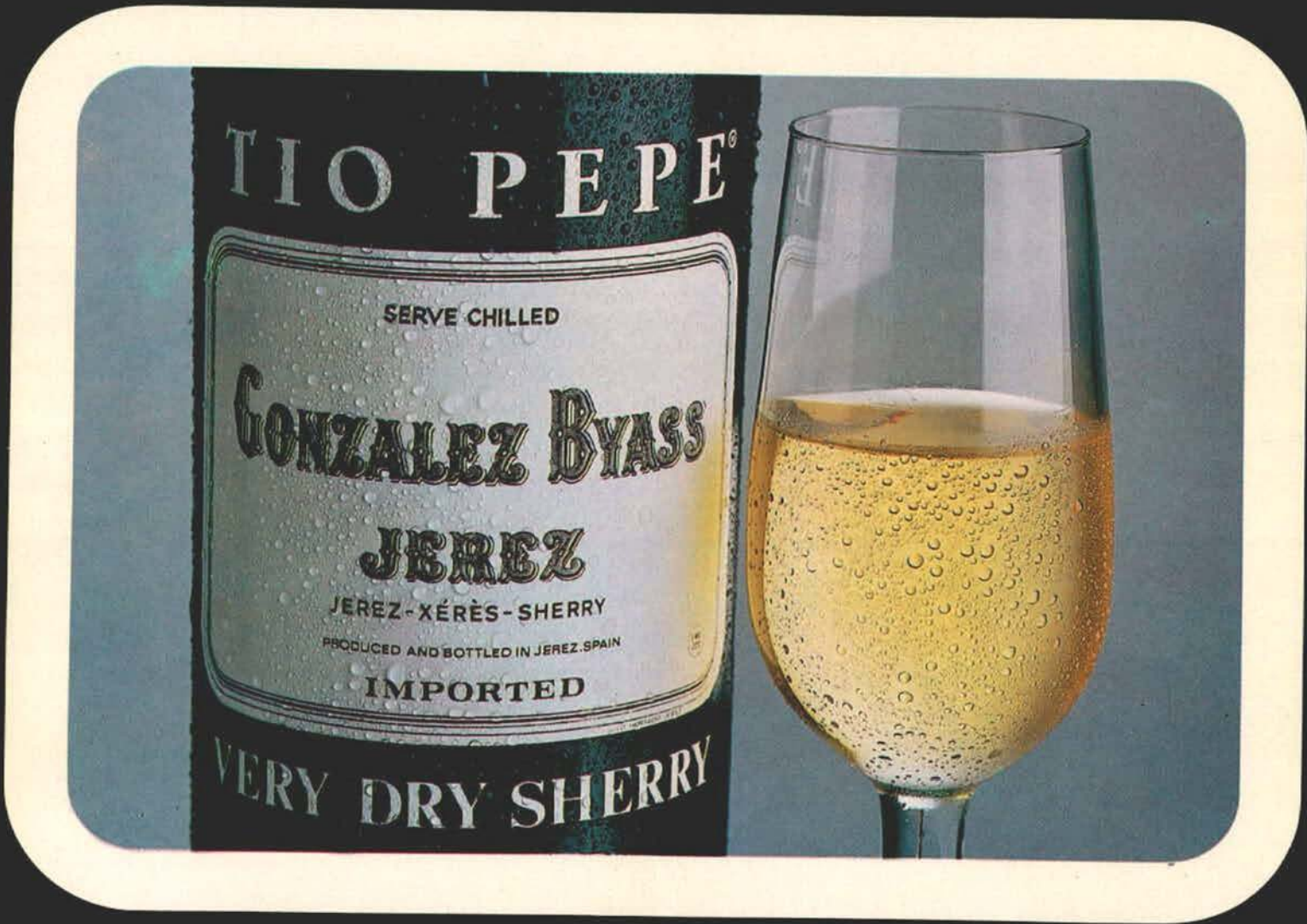
Rúa Roman i, 11. Olite  
(Navarra)  
Tels.: (948) 74 01 16 and  
74 00 05  
GRAN RESERVA KARRY,  
1983 (Bru cava)  
GRAND ROSE KARRY,  
1983 (Dry cava)  
KARRY, 1983 (Dry cava)  
LE ROI, 1983 (Dry cava)





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