

magazine traveling

ENGLISH EDITION

TRAVEL AND GASTRONOMY MAGAZINE

N° 69 year 2025 Digital edition free - Paper price: America \$9,00 - Europe 8,00€



LETUR

A destination to connect
with nature and history

MARRAKECH

A metaphor for traveling

Turín

The Mole Antonelliana
or the Cinema Museum

Palma de Mallorca

and their modernism

Milwaukee

Wisconsin
Harley-Davidson Museum



DIGITAL AND PRINT TRAVEL AND GASTRONOMY MAGAZINE

SmoothRed

Wine adventures for the
discerning traveller

From Cognac to Tuscany, Bordeaux to
Mendoza, discover the art of elevated
wine travel with SmoothRed.

www.smoothred.com

(+44) 020 8877 4940



ABTA



Welcome on board

Each issue of *Traveling* is a one-way ticket to places brimming with history, culture, and unforgettable flavors. In this edition, we surrender to the magic of Letur, a village where the whisper of water transports us to its Moorish past. We also venture to Turin, where we immerse ourselves in the fascinating world of cinema at the Mole Antonelliana, and explore Palma de Mallorca's Modernist architecture, where buildings become true works of art.

Crossing the Atlantic, we arrive in Milwaukee, the birthplace of Harley-Davidson, and then set off through Florence in search of the Buchette del Vino, the tiny windows that reveal centuries of wine tradition. Staying true to our commitment to sustainable travel, we embark on the Andalucía Verde route, exploring its Natural Parks, and head to La Oliva in Fuerteventura, where ecotourism takes center stage.

The Love of Good Food is in Our DNA Our passion for culinary discoveries continues to shape each journey. Gdańsk awaits as the European Capital of Gastronomy, while Soria invites us to savor its prized black truffle. We also explore restaurants with soul, such as Bravissimo in Madrid and De Tokio a Lima in Palma, where Nikkei cuisine comes to life. In Soles y Estrellas en la Cocina, we visit VelascoAbellà, a restaurant created by a dynamic duo whose love for food is truly an art. Their Michelin-starred establishment, already recognized with a Repsol Sun, is a place where fine dining meets heartfelt hospitality. *Traveling: Your Companion in Every Adventure*

On every page, we hope you journey with us, feel inspired by each story, and find the spark for your next adventure. Because traveling isn't just about moving—it's about discovering new ways to see the world. Whether near or far, every destination holds a unique charm waiting to be explored.

At *Traveling*, we're here to be your trusted companion on every adventure. Welcome aboard a brand-new issue!

Jose Antonio Muñoz and Rosario Alonso



Jose A. Muñoz
CEO



Rosario Alonso
Director

Members of:



Editions OMO DOMO SL

Pol. Ind. Sta. Ana Cl. Electrodo 70-72
nave 49 28522 - Rivas Vaciamadrid
Madrid - (Spain) Tel: (+34) 911 126 744

CEO

Jose Antonio Muñoz
joseantonio@revistatraveling.com

DIRECTOR

Rosario Alonso
rosario@revistatraveling.com

ADVERTISING

Javier Martínez
javier@revistatraveling.com

EDITORIAL STAFF

redaccion@revistatraveling.com

PHOTOGRAPHY

Coromina
josemcoromina@gmail.com

WINE TOURISM

Alejandro y Luis Paadín
alejandro@paadin.es

Correspondants

COSTA RICA:

José David Díaz Picado
jose.diaz@crmia.com

USA:

Larissa Rolley
LarissaRolley@outlook.com

MÉXICO:

Luís Armando Suarez
armando@revistatraveling.com

COLOMBIA:

Carlos Sanchez Uriaga
carlos@revistatraveling.com

ARGENTINA:

Melany Pasquini
melany@revistatraveling.com

Colaborators

Diana Morello
dianamorello@outlook.es

Hernando Reyes Isaza
hreyes@altum.es

Manena Munar
manena.munar@gmail.com

Julián Sacristán
comunicacion@wfm.es

Diego Ruiz-Gil
diegorg45@hotmail.es

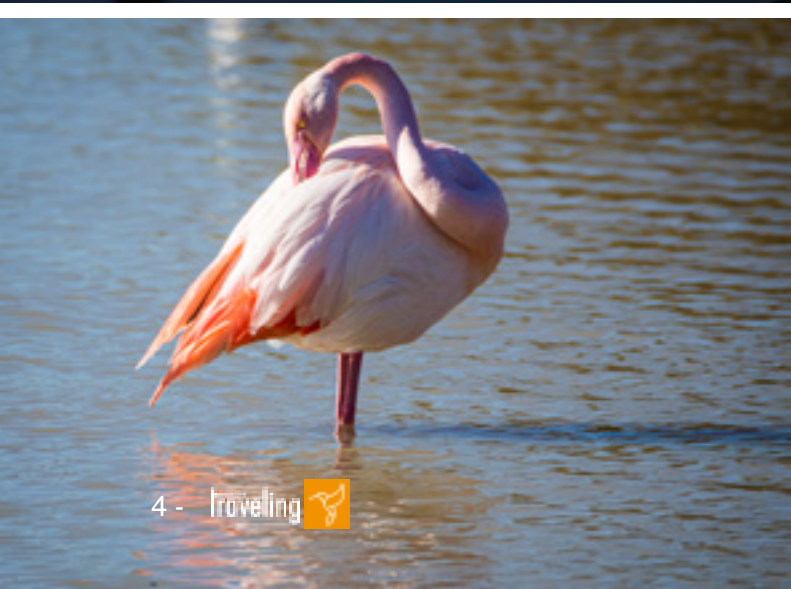
Clara Serrano Vega
claraserranovega@gmail.com

Legal Deposit: M-1097-2018

ISSN: 2660-8146



The publisher is not responsible for the contents shown here. It is the sole responsibility of each author or contributor. Likewise, the total or partial reproduction of the magazine is strictly forbidden. If you have any complaints or claims about the texts or photographs shown here, please send us an e-mail to redaccion@revistatraveling.com indicating your details and the reason for the disagreement so that we can act appropriately.



14 **DISEÑO Y ARQUITECTURA**
TURIN, THE MOLE ANTONELLIANA
The Film Museum

18 **TRAVEL**
GALLEON ANDALUCIA
Crossing from Sète to Castellón 290 miles

22 **TRAVEL**
MILWAUKEE, WISCONSIN
Museo Harley-Davidson

28 **TRAVEL**
FLORENCIA
The Buchette del vino

32 **CHARMING VILLAGES**
LETUR
The whisper of the water evokes its Arab past

38 **RURAL TOURISM**
GREEN ANDALUSIA
A route through its Natural Parks

44 **24 HOURS IN**
SORIA
A stroll through the Romanesque

48 **ECO DESTINATION**
LA OLIVA
In Fuerteventura

52 **GETAWAYS**
THE zzALGARVE
Through Vilalara

56 **HISTORIA, ARTE Y CULTURA**
PALMA DE MALLORCA
The modernism

62 **PLACES TO DISCOVER**
ALBACETE
Tradition and conscious adventure

66 **PLACES TO DREAM**
PALMA DE MALLORCA
Posada Terra Santa Hotel

CONTENTS

Traveling Magazine N°69

Year 2025

SUMMARY

CINEMA IN THE SUITCASE
MALAGA
International Film Festival 70

THE MANENA'S WINDOW
AFRICA
A tripod's return to Africa 74

traveling
gourmets 79

GASTRONOMIC GETAWAYS
SORIA
Capital of the black truffle 80

GASTRONOMIC DESTINATIONS
GDANSK (POLONIA)
European Capital of Gastronomy 2025 84

GOURMETS PRODUCTS
PINK LADY
The pink lady of the apples 88

WINERY WITH SOUL
WINERY OTAZU
In the heart of Navarre 94

SUNS AND STARS
RESTAURANT VelascoAbellá
Love for the product and the tradition 100

TESTED RESTAURANTS
EL PATIO DE ABASCAL RESTAURANT
the temple of spooning 106

TESTED RESTAURANTS
BRAVISSIMO (MADRID)
A trip with italian roots 110

TESTED RESTAURANTS
DE TOKIO A LIMA (P. MALLORCA)
Nikkei essence in the heart of Palma 114

DEVOURING BOOKS
Adinner in Roma
Editorial Siruela 118



COVER

Village of Letur
© Jose A. Muñoz



COVER

Chicken wing with lobster
© VelascoAbellá (Madrid)



Marrakech

A metaphor for travel

Words: Clara Serrano claraserranovega@gmail.com

Photography: Archive magazine

I arrived in Marrakech without really knowing what I was looking for. It wasn't my first time in the city, but this time, I had a different feeling, as if deep down, I were waiting to find something, though I didn't know what. Perhaps that's why, instead of playing it safe, I did the opposite—I let myself go. No maps, no itineraries. I booked a room in a central Riad without checking reviews or ratings online—I simply liked the photos. Tired of trips where absolutely everything is scheduled—visits, meals, dinners—this time, all I wanted was to wander.

From the very first moment, Marrakech enveloped me in its rhythm. In **Jemaa el-Fna square**, the activity never ceased—an endless whirl of sounds, scents, and colors: steaming food stalls, snake charmers, acrobats, and vendors. I walked through the bustle without haste, trying to take in every detail, every aroma, every sound. It had been a long time since I last allowed myself to be somewhere without planning anything, without a to-do list, without obligations. And in a way, that was already a discovery.

As I ventured further into the square, I became aware of its relentless dynamism. A guide was telling stories to a group of tourists, while in another corner, a band of musicians played hypnotic rhythms with drums and a lute. The lanterns began to light up, illuminating the smoke rising from the food stalls, filling the air with a spiced and tempting aroma. I stopped to watch a man grilling lamb skewers, his face glowing from the embers as he skillfully turned the meat.



Inner courtyard of a riad

"Marrakech is a labyrinth of sensations where time dissolves amid the aroma of spices, the clinking of metal in the souks, and the warm breeze that caresses the hidden riads. A journey that awakens the senses and leaves a mark on the soul."



Koutoubia Mosque





Mint tea

Terrace of one of the cafés with views of Jemaa el-Fna square

I ventured into the **Medina** and, as expected, got lost almost immediately. The streets twisted in all directions, with narrow passageways where natural light barely seeped in and tiny shops filled with carpets, spices, and copper lamps. A part of me enjoyed that feeling of disorientation, of not knowing exactly where I was or where I was going.

Emerging from that labyrinth of streets and shops, I found myself in front of the imposing **Koutoubia Mosque**, its silhouette dominating the horizon. Its stone walls gleamed under the last rays of sunlight, while the muezzin's call spread across the city. I stood there for a few minutes, feeling the tranquility of the place in contrast to the Medina's bustle.

After a while, I entered a café with a rooftop terrace. I ordered a mint tea and lingered there for a good while, watching Marrakech from above; the vast square slowly lit up as dusk fell. The city buzzed beneath me, yet I was in pause, as if, for a moment, time had stopped. Beside me, an elderly man in a blue turban sipped his tea in silence. He seemed like someone who had seen thousands of travelers pass by, all wearing the same bewildered expression I probably had.





The labyrinthine streets of the Medina

—First time in Marrakech? —he asked without looking at me.

—No —I replied—, but it feels like it is. He smiled slightly and nodded.

—That's because the city is never the same. And neither are you.

I didn't know what to say, but his words stayed with me as I walked back down to the grand square. I kept strolling aimlessly, watching how the colors shifted with the night's light. I stopped at a carpenter's workshop where a man was carving wood with absolute concentration. I stood watching for a while, and without looking up, he said:

—Take your time. Nothing here is done in a hurry.

I smiled. In Marrakech, everything seemed to follow a different logic.

Time had another texture, another cadence. It wasn't that things were slower—they simply weren't rushed. As if each moment had its own rhythm and there was no need to force it.

I kept walking until I arrived at a hidden riad down an unnamed alley. The door was slightly open, revealing a courtyard with a central fountain and walls covered in tiles.

There was no sign, no reception, no one who seemed to run the place. But before I could turn around, a man appeared and asked if I had a reservation. I said yes, and he showed me to a simple yet beautiful room, with a window overlooking the courtyard.

I placed my suitcase on the floor and stood by the window, listening to the sound of water trickling down, unsure of what to do next. Outside, Marrakech kept humming: distant voices, the muezzin's chant, the clatter of a donkey's hooves on the street. For the first time in a long while, I had nothing to do and no decisions to make. Strangely, that comforted me.

That night, I went out for another walk. The city at night had a different pulse. The streets were still full of people, but the light was softer, the sounds quieter. I sat at a food stall and ordered a lamb tagine with prunes. The man preparing it looked at me and said: —The best tagine is made with patience. You can't rush the fire.

I nodded, though I wasn't sure if he was only talking about cooking. I stayed there for a long time, eating slowly, letting the flavors sink in. Around me, Marrakech continued its dance—always moving, always shifting.



The labyrinthine streets of the Medina

I spent several days in the city without doing much. I walked, got lost, and found myself again. I sat in nameless cafés, talked to strangers, stopped to watch someone bake bread in a stone oven or an old man fix a bicycle with makeshift tools. I wasn't in a hurry. I wasn't expecting anything. And yet, little by little, something inside me was settling into place.

The day before I left, I returned to the terrace where I had my first tea. The man in the blue turban was there again, in the same spot. This time, I spoke first.

— You were right — I said —. The city is never the same. And neither am I.

He smiled, took a sip of his tea, and inhaled a puff from his hookah.

— That's Marrakech. You don't come here to find something. You come to lose what you no longer need.

I stayed silent, letting his words sink in. Outside, the city kept pulsing, indifferent to my small revelations. But inside me, something had shifted. And for the first time in a long while, I felt that was enough.

Before leaving, I took one last walk through the Medina.





Modern neighbourhood of Marrakech

I sat on a bench and watched people pass by. I wanted to imprint those faces, those everyday gestures in my memory. Marrakech was not just a place; it was a way of living—with time, with pause, with acceptance of what surrounds us. I had one last tea at a nearby café and closed my eyes for a moment. The sound of the city was still there, like background music that never fully fades.

I got into a taxi to head to the airport. We passed through the new part of the city, with its modern cafés and shops. It was another Marrakech, different from the Medina, yet part of the same story. I wondered how many had arrived not knowing what they were looking for and had left shedding what they no longer needed.

In the departure lounge, as I waited, moments of my journey came back to me—the freshly baked bread, the mint tea, and the voices in the square at dusk. Somehow, Marrakech stayed with me.

As the plane took off, I looked out the window. The city grew smaller, but I knew I would return. Not because I had unfinished business, but because there are places one returns to without needing a reason.

Majorelle Garden





The Mole Antonelliana

Or the Turin Film Museum

Words and photography: Jose A. Muñoz

In the heart of Turin, dominating its skyline with an unmistakable presence, stands the Mole Antonelliana, an architectural monument that has transcended time and history to become a symbol of Italy. Originally conceived as a synagogue, its fate took a different turn until it became the home of the National Cinema Museum, attracting thousands of visitors from around the world each year. Its unique structure and cultural significance have made it a must-see destination for travelers and architecture enthusiasts eager to discover the soul of Turin.

The construction of the Mole Antonelliana began in 1863 when the Jewish community of Turin commissioned architect Alessandro Antonelli to design a synagogue. Antonelli initially proposed a design that would reach a height of 47 meters. Over time, he revised and expanded his project, Raising the height first to 370.73 feet and finally to 549.21 feet. These changes increased construction costs and extended the timeline, leading to tensions with the original patrons. In 1869, the Jewish community abandoned the project, and the municipality of Turin acquired it, transforming it into a monument to Italian Unification.

Antonelli sought to push the boundaries of architecture in his time, and in his quest for perfection, he incorporated innovations that challenged traditional construction techniques.

The project faced delays due to technical and financial difficulties, prolonging construction for several decades. Finally, in 1889, the Mole was completed—one year after its creator's death.

Since then, it has undergone modifications to ensure its stability. In 1953, a lightning strike damaged its spire, prompting a restoration that preserved its original design while incorporating modern materials to improve its resistance. Further interventions have reinforced its structure against the elements and the urban transformations of Turin.

Dimensions and Architectural Features

At 549.21 feet tall, the Mole Antonelliana was the tallest brick structure in Europe at the time of its completion. Its distinctive form features a solid quadrangular base from which a progressively thinner, lighter dome rises, culminating in a slender spire. This combination of elements makes it unique within the Italian architectural landscape.

Antonelli chose an eclectic structure, blending neoclassical and neo-Gothic elements with the technological innovations of the 19th century. He used materials such as brick, stone, and metal, incorporating structural solutions that defied gravity and pushed the limits of engineering at the time.

TURÍN, THE MOLE ANTONELLIANA



- 1.- View of the Mole from Lingotto (Former FIAT factory)
- 2.- Cinema Museum; helmet from the movie Star Wars
- 3.- Central hall of the Mole with galleries and a central elevator
- 4.- Space dedicated to Spider-Man
- 5.- A peculiar cinema with toilet seats as chairs



Its height and architectural style have been compared to other iconic structures, such as Saint Basil's Cathedral in Moscow or the Giralda in Seville, although its design does not fully conform to any defined architectural canon.

Uses Throughout History

The original purpose of the Mole Antonelliana as a synagogue was never realized. After its acquisition by the municipality, the structure was repurposed for various uses. For several decades, it housed the Museum of the Risorgimento, dedicated to the history of Italian Unification, until the museum was relocated in 1938.

In 1961, to commemorate the centenary of the unification, a panoramic elevator was installed, allowing visitors to reach the top and enjoy spectacular views of Turin. Finally, in the year 2000, the Mole Antonelliana found its definitive purpose as the home of the National Cinema Museum.

The National Cinema Museum

The National Cinema Museum of Turin is one of the most important film museums in the world. Its location inside the Mole creates a unique exhibition space, where architecture merges with the history of cinema to offer an immersive experience.

The museum's vast collection includes pre-cinematic devices such as magic lanterns and zoetropes, as well as costumes, cameras, and props from iconic film productions. Additionally, it houses one of the world's largest collections of movie posters, featuring historic examples from the early years of cinema to the present day.

The exhibitions are arranged along an ascending path inside the Mole's dome, allowing visitors to experience the evolution of cinema in an engaging way. The museum also features interactive technology, screenings, and educational activities that appeal to both film enthusiasts and casual tourists.

One of its most notable attractions is the Grand Temple Hall, a space with reclining seats where visitors can watch projections on the museum's ceiling. It also hosts temporary exhibitions on directors, film genres, and cinema technology, establishing itself as a center for film research and education on an international level.

The museum boasts a selection of iconic pieces from legendary films, including the statue of the god Moloch from Cabiria (1914), costumes and props from classics such as Casablanca, Gone with the Wind, Singin' in the Rain, The Leopard, Life is Beautiful, and All About My Mother. It also houses personal items from cinematic icons, such as a bracelet and shoes belonging to Marilyn Monroe, as well as a hat and scarf from Federico Fellini.

Each year, the museum welcomes hundreds of thousands of visitors, solidifying its status as one of Italy's most significant cultural and tourist attractions.

The Mole Antonelliana is not only an architectural landmark but also a cultural and tourism reference point in Italy. It is estimated that more than 600,000 visitors come annually, drawn both by the museum and the opportunity to ascend to its observation deck, which offers unparalleled panoramic views of Turin and the surrounding Alps.





Journey on a 17th-century galleon

From Sète to Castellón: 290 miles of adventure at sea

On board the Galleon Andalucía

Words and photography: Joaquín del Palacio - joaquingeografo@gmail.com

Approximately 500 years ago, following the discovery of new territories across the seas, there arose a need to create a vessel capable of undertaking weeks-long voyages across oceans that had previously been navigated by uncomfortable ships with limited cargo and defensive capacities, such as caravels and naos. In an effort to improve these specific characteristics—navigation, passenger and cargo capacity, defense, and even comfort—a new type of ship was developed in the 16th century: the galleon, considered the first transatlantic vessel.

A Three-Way Connection

In the 16th century, Spain maintained two regular maritime routes connecting it to the Americas, primarily through three ports: Veracruz, Portobelo, and Cartagena de Indias. Additionally, there was a long 8,699 miles route across the Pacific, linking Manila in the Philippines with Acapulco in Mexico, which was, in turn, connected to Spain via the port of Veracruz.

The Carrera de Indias was the longest trade route in history in terms of distance and duration of operation, and the galleon was its principal vessel. Built from oak wood, these ships reached up to 164.04 feet in length and 15 meters in beam, featuring up to six decks. Some even neared 2,000 tons and carried sails covering approximately 10,764 square feet.

Life Aboard

Depending on their size, galleons could carry up to 300 people. Many were essential for operating the ship, whether in navigation, maintenance, or defense, as these vessels were equipped with cannons. Passengers also traveled aboard, all subject to a strict hierarchy under the captain's command. The ships transported live animals, provisions, and all kinds of cargo, including spices, silver and gold, wood, and other overseas goods.

Meals were taken twice a day, usually after sunrise and at sunset.

Work was grueling, and rest was relative, as most crew members slept wherever they could lay down a mat or hang a hammock. The highest-ranking officers and the most important passengers had access to cabins or small private quarters.



Aboard the galleon, amid cannons, spices, gold, and exotic woods, up to 300 people traveled, enduring exhausting days, scarce food, and precarious rest. Only the ocean bore witness to their hardships, their dreams, and their struggle to reach solid ground.

Sailors recognize the seas through their senses: the color, the wind, the salt, the scent, and the life that inhabits them. Every wave, every current, and every breeze tell stories invisible to those who know how to listen... That is the sea!

And everyone lived alongside pests such as cockroaches and rats, which, in the worst moments, became a source of sustenance.

The harshness of the journeys was extreme, as they faced constant scarcity, the threat of disease, and the danger of pirates—but above all, storms, which were the leading cause of shipwrecks. Despite the many dangers, during the era when galleons sailed the oceans, from the 16th to the 18th century, the results were highly successful and profitable.

From Sète to Castellón

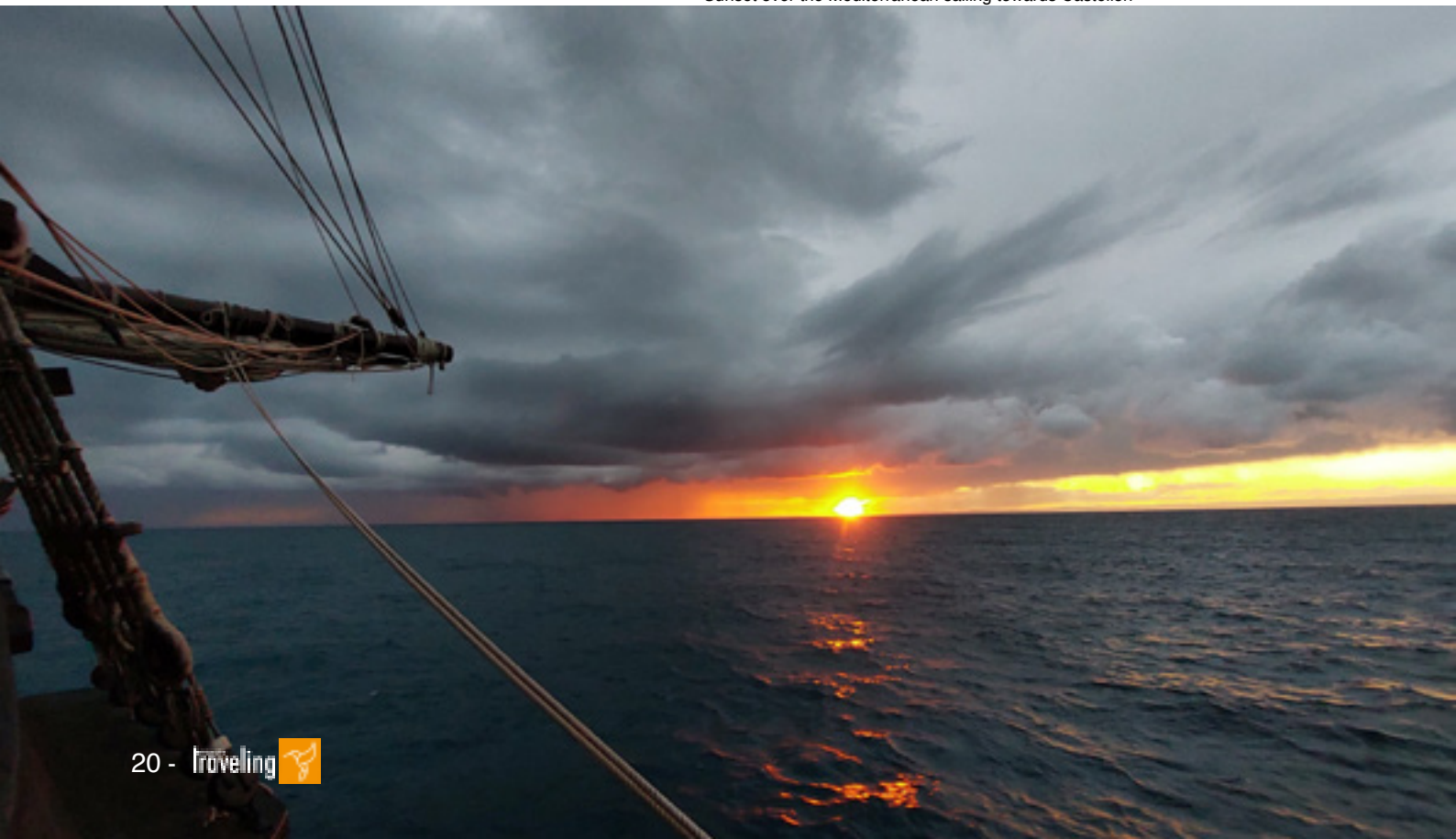
The Nao Victoria Foundation, after thorough research, constructed replicas of the Nao Victoria and the Nao Santa María, as well as a magnificent replica of a 17th-century galleon, the Galeón Andalucía. Just like in those times, passengers can still travel aboard these ships today.

The Galeón Andalucía made its maiden voyage in 2010, sailing to Shanghai. Since then, it has crossed seas all over the world and even navigated rivers like the Thames, anchoring in London. It continues to sail today, stopping at ports worldwide and opening its interior to visitors. At times, it docks at various piers along the Spanish coast.

In the port of Sète, France, historic ships gather for the biennial festival Escale à Sète, which celebrates maritime traditions. From there, they set sail, and after four days of navigation, they arrive at the port of Castellón for the event known as Escala a Castelló. Sailing this route aboard the galleon sparks deep connections, evoking vivid images of the past.

The experience aboard the Galeón Andalucía is remarkable, despite modern maritime regulations requiring a minimum of contemporary equipment and an engine for navigation—though it still sails fully rigged whenever possible.

Sunset over the Mediterranean sailing towards Castellón



Sailing the seas aboard a galleon, almost exactly as it was done centuries ago, transports the mind to documentaries or history books, to sensations that no longer exist—or do they?

Sailing on the Galeón Andalucía

Life aboard is shared with the crew, just as in the past. The bunks are in the hold, enclosed by curtains. Watches are kept around the clock, as the ship sails 24 hours a day. Meals are prepared in shifts, yet there is still time to enjoy the experience.

From the bow, the horizon stretches ahead, and dolphins can often be seen. The ship cuts through the waves, their murmur filling the air, mingling with the scent of salt. Occasionally, the water splashes over the deck as winds and tides rock the vessel, causing it to creak, while the wind bellows, filling the sails. From the crow's nest—the highest point on the main mast—the most breathtaking sunrises and sunsets can be seen.

At night, cradled by the rhythm of the sea, the sky reveals a tapestry of constellations. With each wave, the waters stir, illuminated by bioluminescent jellyfish glowing like submerged lanterns. And all the while, as you sail, you realize that the sea smells different beneath the Moon than when warmed by the Sun...

Soon, you understand why those ancient sailors, living adrift on the waves, recognized the seas by their senses—because, in truth, they are distinct. Different in salinity and color, in winds, currents, and scents, and, of course, in their biological diversity. Sailing day after day, in harmony with the winds and waters, one learns, observes, and perceives fascinating sensations... **That is the sea!**

The Galleon Andalucía entering London by the Thames





HARLEY-DAVIDSON MUSEUM

FEEL THE ROAD, LIVE THE FREEDOM

'A motorbike is an artist's paintbrush on the canvas of the open road.' – Bill Ray

Words: Larissa Rolley - LarissaRolley@outlook.com.

Photography: Larissa Rolley and Harley-Davidson Museum

Since the beginning, the endless asphalt has been a symbol of freedom, adventure, and exploration. For Harley-Davidson riders, it's not just a journey—it's a way of life. The open road calls to those who seek the unknown, offering a unique sense of independence on two wheels.

In Milwaukee, Wisconsin, the Harley-Davidson Museum pays tribute to one of America's most iconic brands, celebrating its rebellious spirit and legacy of adventure since 1903. What started as a small motorcycle workshop has grown into a global symbol of freedom and brotherhood, winning hearts around the world.

For those eager to immerse themselves in the essence of American motorcycling, this museum offers a window into the two-wheeled culture. From its influence on cinema with films like *Easy Rider* (1969) to the creation of the legendary Harley Owners Group (H.O.G.), the brand has left an indelible mark. More than just a means of transportation, Harley-Davidson represents a way of life that continues to inspire generations of riders to hit the road in search of new experiences.

Harley-Davidson: The Legacy of an Icon

The history of Harley-Davidson dates back to 1903 when William S. Harley and Arthur Davidson built their first motorcycle in a modest shed in Milwaukee. What started as a small initiative quickly evolved into a global emblem of innovation, craftsmanship, and freedom on two wheels. At a time when the automobile was still an emerging technology, Harley-Davidson provided its early customers with an alternative mode of transportation that would revolutionize personal mobility.



Model of the first motorbike used by the army

From its inception, the company distinguished itself through its commitment to quality and technological advancement. In 1909, the introduction of the V-twin engine marked a milestone in motorcycle history, establishing a design that would become the brand's defining feature. Over time, Harley-Davidson motorcycles transcended their original purpose, shaping American culture and solidifying themselves as a symbol of individualism and rebellion. Its iconic logo, with the recognizable bar and shield, ceased to be just a trademark and became a philosophy of life.

View of the Museum





By the mid-20th century, Harley-Davidson had already established a solid presence both in the United States and internationally.

Its motorcycles played a crucial role in both World Wars, used by military personnel on various fronts. At the same time, the brand became deeply embedded in popular culture through cinema, music, and literature, becoming synonymous with adventure and an indomitable spirit.

Today, Harley-Davidson remains an icon of the American dream, with a community of followers that transcends borders. Its legacy lives on every road and in every member of the Harley Owners Group (H.O.G.), the world's largest motorcycle club, embodying the spirit of freedom that the brand has represented for over a century.

Harley-Davidson Museum: a journey into the heart of a legend

In Milwaukee, Wisconsin, there is a place that pays tribute to over a century of history, culture, and passion on two wheels: the Harley-Davidson Museum. With a collection of more than 450 motorcycles and a vast array of historical artifacts, this museum offers an immersive experience for motorcycle enthusiasts and those eager to understand the evolution of one of America's most iconic brands. From the early models that built Harley-Davidson's reputation to today's legendary Softail and Sportster bikes, the exhibition takes visitors on a journey through the brand's transformation over time.

More than just a display of motorcycles, the museum celebrates Harley-Davidson's cultural impact on American society. Its exhibits explore the brand's military contributions, its deep connection with rock 'n' roll, and its presence in popular culture. Legendary figures like Evel Knievel and iconic films like *Easy Rider* have cemented Harley-Davidson as a symbol of independence and rebellion.

Among the museum's standout exhibitions is one dedicated to *Easy Rider*, the film that elevated the Harley-Davidson motorcycle to mythic status in cinematic history and reinforced its association with freedom and adventure. Through each displayed bike and every story told, the museum serves as a living testament to the philosophy that has defined Harley-Davidson for generations.



The Harley-Davidson Tsunami: A Symbol of Resilience and Remembrance

The Harley-Davidson Museum houses more than just iconic motorcycles; it safeguards stories of adventure, endurance, and survival. Among its most striking exhibits is the Harley-Davidson Tsunami, a motorcycle that, beyond its design and mechanics, embodies a tale of tragedy and rebirth.

In 2011, a devastating tsunami struck Japan, claiming countless lives and leaving a path of destruction. Among the debris carried away by the waves, a Harley-Davidson was swept across the Pacific Ocean, eventually reaching Graham Island in British Columbia, where it was discovered in 2012. After traveling more than 3,728 miles inside a shipping container, the motorcycle washed ashore severely damaged, covered in rust and corrosion.

The license plate helped identify its owner, Ikuo Yokoyama, who had lost his home and three family members in the disaster. Moved by the story, the curators of the Harley-Davidson Museum decided to preserve the motorcycle in its original state. Its deterioration stands as a visual testament to the power of nature and human resilience—a reminder of the bond between man and machine and how, even in the face of devastation, symbols of memory and hope can emerge.

This extraordinary relic of modern history remains on display, showing the world that, much like the spirit of Harley-Davidson, some stories never fade.

Harley-Davidson: More Than a Motorcycle, a Global Community

Harley-Davidson is more than a motorcycle brand; it represents a way of life that unites riders across the world. Its community reflects a brotherhood of passion for the open road and the spirit of freedom that defines the brand. For those looking to experience this culture firsthand, events like Bike Nights offer the perfect opportunity.

Every Thursday night, Bike Nights brings Harley-Davidson enthusiasts together in a lively atmosphere where live music from local bands, the cuisine of the MOTOR Bar & Restaurant, and the exchange of stories among riders create a truly unique experience.





The Harley-Davidson Tsunami: a symbol of resilience and remembrance

The Harley-Davidson Museum houses more than just iconic motorcycles; it safeguards stories of adventure, endurance, and survival. Among its most striking exhibits is the Harley-Davidson Tsunami, a motorcycle that, beyond its design and mechanics, embodies a tale of tragedy and rebirth.

In 2011, a devastating tsunami struck Japan, claiming countless lives and leaving a path of destruction. Among the debris carried away by the waves, a Harley-Davidson was swept across the Pacific Ocean, eventually reaching Graham Island in British Columbia, where it was discovered in 2012. After traveling more than 3,728 miles inside a shipping container, the motorcycle washed ashore severely damaged, covered in rust and corrosion.

The license plate helped identify its owner, Ikuo Yokoyama, who had lost his home and three family members in the disaster. Moved by the story, the curators of the Harley-Davidson Museum decided to preserve the motorcycle in its original state. Its deterioration stands as a visual testament to the power of nature and human resilience—a reminder of the bond between man and machine and how, even in the face of devastation, symbols of memory and hope can emerge. This extraordinary relic of modern history remains on display, showing the world that, much like the spirit of Harley-Davidson, some stories never fade.

Harley-Davidson: more than a motorcycle, a global community

Harley-Davidson is more than a motorcycle brand; it represents a way of life that unites riders across the world. Its community reflects a brotherhood of passion for the open road and the spirit of freedom that defines the brand. For those looking to experience this culture firsthand, events like Bike Nights offer the perfect opportunity.

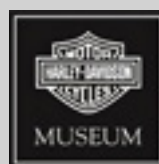
Every Thursday night, Bike Nights brings Harley-Davidson enthusiasts together in a lively atmosphere where live music from local bands, the cuisine of the MOTOR Bar & Restaurant, and the exchange of stories among riders create a truly unique experience.



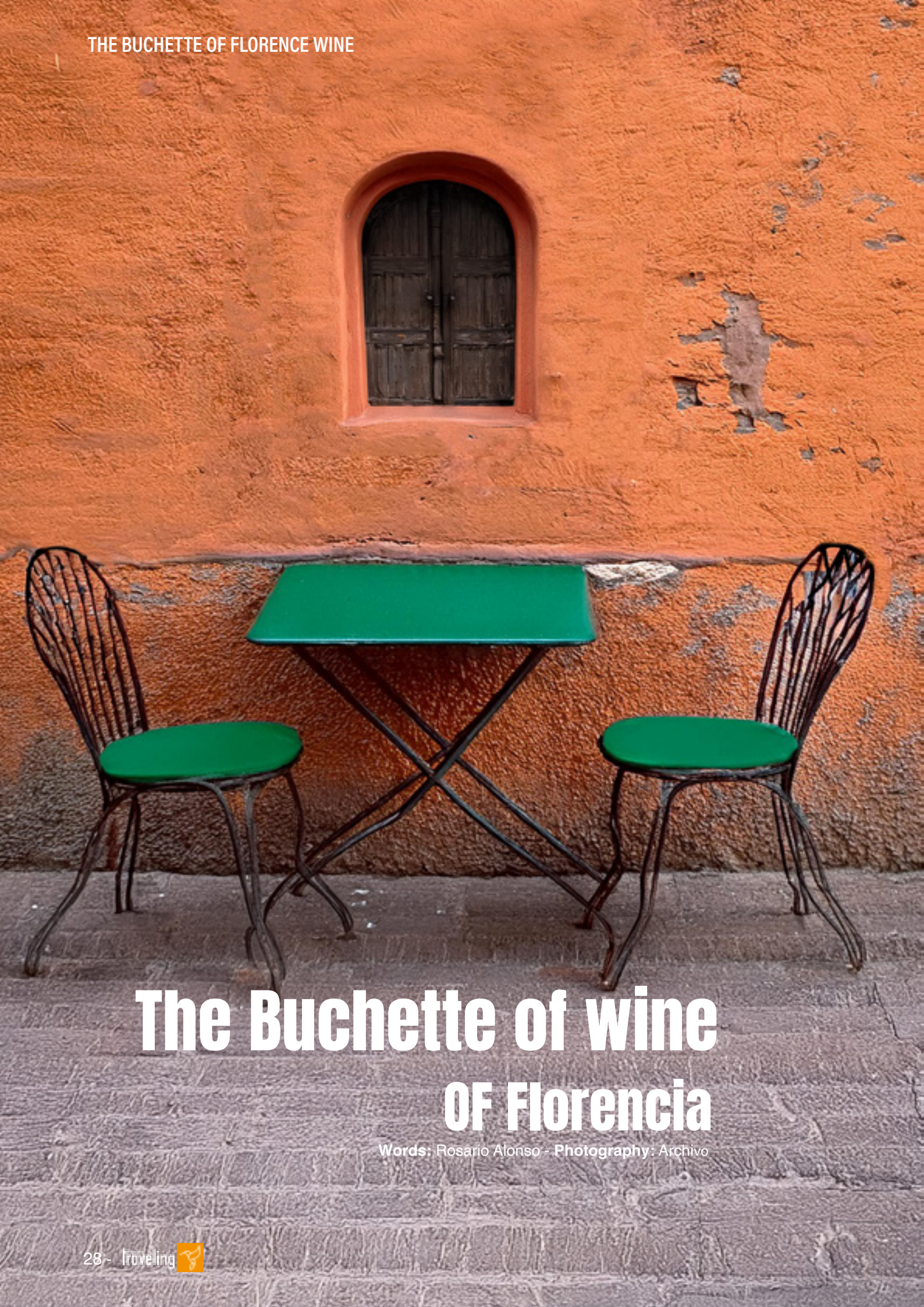
Practical information

The Harley-Davidson Museum is open every day. For an even more immersive experience, consider booking the VIP tour, which will give you access to the museum's archives and private collections, many of which are not available to the general public.

In addition, there is a shop next to the museum where you can buy exclusive clothing, collectables and accessories with the Harley-Davidson logo. After exploring, you can relax and enjoy a meal at the MOTOR Bar & Restaurant, conveniently located on site.



Museo Harley-Davidson
400 W Canal St, Milwaukee, WI 53201



The Buchette of wine OF Florencia

Words: Rosario Alonso - Photography: Archivo



Origins: A Renaissance Innovation

Among the many stories Florence has to tell, perhaps the *buchette del vino*—small windows carved into the walls of Florentine palaces—are the greatest architectural testament to Tuscan ingenuity in times of crisis. These wine windows emerged in the 16th century during the rule of Cosimo I de' Medici, who, in 1532, allowed aristocratic families to sell wine directly from their vineyards without intermediaries or excessive taxes. This decree not only revitalized the local economy after political turmoil but also democratized access to wine: producers bypassed the high prices of taverns, offering *fiaschi* (straw-wrapped Chianti bottles) at affordable rates.

The architecture of these windows, measuring just 20–30 cm in height and 15 cm in width, reflected both pragmatism and status. Positioned at elbow height on the façades of palaces such as Gondi or Antinori, they enabled transactions without intruding on the privacy of noble residences. Some even featured decorative elements, such as religious paintings or metal knockers, blending function with artistry.

Historical Evolution

The *buchette* were not only an economic solution but also a sanitary one. During the bubonic plague (also known as the Black Death) in 1630, they were used to minimize physical contact: sellers received coins in metal trays disinfected with vinegar and handed over wine without direct interaction.

However, their use declined over time due to legal and urban changes. Many were repurposed as mail slots,

religious niches, or were simply sealed off. The devastating flood of Florence on November 4, 1966, destroyed wooden components but also uncovered hidden windows beneath plaster, sparking restoration efforts.

Curiously and tragically, it was the year 2020 that led to their unexpected revival. Cafés like *Vivoli* and restaurants like *Babae* reopened their *buchette* to serve ice cream, cocktails, and wine during the COVID-19 pandemic—a tragic event that brought these unique historic windows back to life.

Today, the *Buchette del Vino Cultural Association*, founded in 2016, has documented 267 wine windows across Tuscany (149 in Florence), installing informational plaques and creating interactive maps for tourists.

Iconic Locations: Hidden Treasures of Florence's Historic Center

The historic center of Florence is home to the most famous *buchette*, many of which are still in use:

Babae (Via Santo Spirito 21R): This trendy restaurant reactivated its wine window in 2019. Customers ring a bell to order a spritz or wine, reviving 17th-century traditions.

Osteria Belle Donne (Via delle Belle Donne 16R):

A blend of Tuscan authenticity with a wooden wine window that serves regional wines and cocktails.

Vivoli (Via dell'Isola delle Stinche): Florence's oldest gelateria used its *buchetta* during COVID-19 to sell ice cream and coffee, merging tradition with modernity.

Osteria Belle Donne



THE BUCHETTE OF FLORENCE WINE

Palazzo Gondi (Via Torta): Home to one of the last operational windows until 1958, where Marquis Bernardo Gondi sold wine from his vineyards.

Osteria delle Brache or Il Latini: Other buchette, such as those at **Palazzo Antinori** or **Via Borgo Pinti**, have been restored as tourist attractions, though they no longer sell wine.

Curiosities

Like almost everything in Florence, the buchette are steeped in legends and intriguing anecdotes.

Bread for the Poor: Some windows included jugs of wine and bread for the needy, reflecting medieval acts of charity.

Global Replicas: Inspired by Florence, fake buchette exist in New York, Buenos Aires, and even Thailand, used as wine dispensers in bars.

Stanley Tucci & CNN: The Italian-American actor highlighted these windows in his series *Searching for Italy*, bringing them global recognition.

Symbolic Architecture: Some windows resemble tabernacles, reminding the faithful that excessive wine consumption had spiritual consequences.





Oenological Legacy: Wine as Identity

From an oenological perspective, the buchette reflect Florence's deep-rooted connection to wine. Chianti, with its earthy notes and soft tannins, was not only sold here—it was a symbol of resilience.

The Medici understood that wine was more than just a product; it was a social lubricant, a medicine (according to beliefs of the time), and a right.

Today, while most of these windows no longer distribute wine, their revival in 2020 proved that Tuscan innovation endures. For travelers, seeking out these windows is an exercise in slow tourism, requiring attention to the smallest details—perhaps a pietra serena arch or a discreet plaque. Each buchetta tells a story of nobility, pragmatism, and community.

Windows That Unite Centuries

The buchette del vino are a microcosm of Florence: art, history, and adaptability. From the Medici era to COVID-19, they have survived plagues, wars, and changing laws. For travelers, finding them is like uncovering a dialogue between past and present—where every glass of wine served through stone is a toast to human resilience.

*Wine is sunlight
united by water,'
said Galileo Galilei.
In Florence, that li-
ght passes through
the centuries throu-
gh small arched
windows*





Charming villages

Letur

A labyrinth of cobbled streets, spectacular views and the whisper of water that evokes its Arab past

Words: Rosario Alonso - **Photography:** Jose A. Muñoz

Located in the Sierra del Segura mountains, Letur is one of the most charming villages in the province of Albacete. Its privileged location, surrounded by ravines and mountains, has turned this municipality into a true oasis where water plays a fundamental role. Known for its springs, streams and waterfalls, Letur offers a unique landscape that has marked the life of its inhabitants and its architecture over the centuries.

Water is the soul of Letur and its sound accompanies us on every walk through its streets.. Flowing through its Moorish drainage system, irrigation channels, levees, fountains, pools, and streams, water has shaped the town's history and landscape. The extensive network of irrigation channels and reservoirs, a legacy of its Arab past, has supported prosperous agriculture and influenced the town's urban layout. Streams like the Letur Arroyo cross the region, forming stunning natural pools such as the renowned **Charco de Las Canales**—a picturesque natural swimming pool in the heart of town, perfect for relaxation and leisure.

Letur's historic center, declared a Historic-Artistic Site in 1983, is a vivid example of Islamic influence in its urban design. Narrow, winding cobbled streets, archways, steep paths, and porticos, adorned with wrought ironwork by local blacksmiths and magnificent wooden doors, create a labyrinth that reflects its Moorish past.

Located in the stunning natural surroundings of the **Sierra del Segura**, Letur appears from above like a vast rocky delta. The tobas or travertines of Letur are formed by calcium-rich waters eroding the landscape, creating rock formations that descend deep into the earth.

Entering the historic center through the **Arco de las Moreras**—a natural stone aqueduct that once carried water from the Fuentes springs to supply the entire town—leads directly to the **Plaza Mayor**, the focal point from which all streets and alleyways radiate. The first sight to capture the eye is the striking Church of **Santa María de la Asunción**. Built in the late Gothic (levantino) style between the 15th and 16th centuries, it features a Renaissance façade of austere beauty.

The Architectural and Religious Heritage of Letur The church, with a single nave divided into three sections and four side chapels, was declared a National Monument in 1982. It stands out for its construction in travertine stone and features impressive ribbed vaults resting on columns adorned with capitals decorated with carved spheres. Inside, it houses remarkable sacred artworks, including four 16th-century paintings by Juan de Vitoria and a Renaissance baptismal font.



Church of Ntra. Señora de la Asunción

The church tower, square in shape with four levels, houses the bell tower on the third level, decorated with ornamental spheres at its first cornice, while the fourth level contains the town clock. Both the tower and the clock have become emblems of Letur, visible from different parts of the town.

Following the Reconquista in the mid-13th century, King Ferdinand III of Castile entrusted the recovered lands to the Order of Santiago.

Another significant religious site is the **Ermita del Alto** (Hermitage of the Conception), featuring a 16th-century Renaissance façade. It is accessed via a steep staircase, and from its elevated location, it offers panoramic views of the town and its surroundings. With its exquisite Mudejar coffered ceiling, the hermitage serves both as a place of devotion and a scenic viewpoint over the Sierra del Segura.

Returning to the Plaza Mayor, this was once home to the town's medieval castle, a military fortress enclosed within the walled town. Though demolished in 1946, its space is now occupied by the old Letur Theater and Ethnographic Museum.



inside the church of Nuestra Señora de la Asunción

A Journey Through Medieval Streets

From the Plaza Mayor, the streets of Letur fan out like a maze. Among the most picturesque are: Calle Ánimas, Cuesta de los Molinos, Calle del Portalico, featuring vaulted passageways and stone facades reminiscent of medieval times.

Particularly noteworthy is **Calle Albayacín**, the best-preserved example of Islamic architecture in Letur. Its irregular layout and characteristic portalicos—shared entryways to multiple homes—highlight the town’s Moorish heritage.

Over time, adarves and portalicos have evolved into interconnected houses, creating a puzzle-like architecture where property boundaries blur. Throughout the town, Moorish (Portalico Street) and Renaissance arches, varied eaves, religious niches, and meticulously maintained cobbled streets intertwine, forming a landscape that breathes history.

Letur’s rich past, stretching back to Paleolithic hunter-gatherers, has been shaped by Iberians, Carthaginians, Romans, Visigoths, and most notably, Muslims, whose influence is most deeply rooted in the town’s character.

Letur’s Spectacular Viewpoints

For the best panoramic views of Letur and its surroundings, several viewpoints are must-visit spots:

Town Hall of Letur



Also in the Plaza Mayor, the Town Hall, a 16th-century building, features a double structure: the upper floor has a continuous balcony, while the lower floor, built from stone, has two semicircular arches supported by Tuscan columns forming a porticoed gallery. Behind it, the Arco del Pósito stands as a tribute to the town’s former main entrance gate in the now-vanished walls, where remnants of the old fortress can still be seen. Another impressive gate, the Puerta del Sol, consists of two semicircular arches that once provided additional access to the fortified town.

The Art of Letur’s Wooden Doors

One of Letur’s most striking heritage features is its hand-carved wooden doors, true artisan treasures that embellish the town’s facades. Intricately crafted with filigree designs and varied decorative motifs, these doors stand as a testament to the skill of local woodworkers and the enduring tradition of craftsmanship.

In recent years, efforts have been made to restore traditional architecture, with local artisans carefully refurbishing these doors, preserving their original splendor and safeguarding the town’s cultural identity. Notable artisans, such as Belgian Benoit van den Heede and the descendants of Maestro Muñoz, are considered the “guardians of the territory,” continuing the legacy of historical craftsmanship in Letur.



One of the restored doors



Vaulted passageways and parapets fill the historic centre



Mirador de la Molatica: A natural balcony perched on the rocky cliffs beneath Letur, offering breathtaking views of the village orchards watered by the Letur Arroyo.

Mirador de San Sebastián: Overlooks the old town, remains of a watchtower, sections of the town's ancient walls, and the bullfighting arena, where August's festivals take place.

Mirador de La Artezuela: Nestled in a serene natural setting, where the sounds of flowing water and birdsong create a perfect retreat.

Mirador del Arco de las Moreras: Provides magnificent views of the arroyo collecting the overflow from various springs.

Letur is also home to a Starlight Reserve, making its viewpoints ideal for stargazing under an exceptional night sky.

Agriculture and Local Products

Agriculture remains a pillar of Letur's economy, with olive and almond cultivation as its main activities. The extra virgin olive oil produced here is of exceptional quality, renowned for its intense flavor and fruity smell.



View from the vantage point of La Molatica, one of the houses on the cliff
The Puerta del Sol, it was one of the main entrances to the old town



Letur is also famous for dairy production, particularly organic yogurts and cheeses made from goat, sheep, and cow's milk. **The El Cantero de Letur** brand is highly regarded both locally and beyond the region.

Festivals and Traditions Among Letur's most notable celebrations:

San Antón bonfires and festivals in January.

Semana Santa (Holy Week): Five solemn processions through the narrow alleys, illuminated solely by candlelight and accompanied by the town's municipal band. The most moving moment is "El Encuentro" on Easter Sunday, featuring the traditional Cortesías.

July: Belarte Festival, transforming the historic town with 5,000 candles, music, poetry, and art. Also in July, the "**Verbena de la Virgen del Carmen**".

August 14-20: Village Festivities, including live music, bullfighting events, and cultural activities.

Letur is a paradise for hikers. A Network of Trails has been created to recover ancient public paths, many of which had fallen into disuse. With over 184 km of **marked trails**, the network promotes sustainable tourism while reconnecting visitors with the region's natural beauty. **The Letur Hiking App** is available on major platforms for navigation assistance.



ACCOMMODATION

Beyond its monumental heritage, Letur is an ideal destination for rural tourism, offering a range of accommodations that allow visitors to immerse themselves in its natural surroundings and historic charm. With a registered population of 929 inhabitants, the number of legalized rural tourism accommodations (including camping, glamping, hostels, apartments, agritourism, and guest rooms) reaches approximately 700, among which there are several municipal lodgings.

Whether municipal or privately owned, these accommodations cater to couples, groups, and families, providing not only a place to stay but also opportunities to participate in active tourism activities, hiking, and interpretive routes through the surrounding landscapes.

GASTRONOMY

Letur's gastronomy offers a rich variety of traditional dishes, reflecting the cuisine of La Mancha and the Sierra. Among its specialties are gazpachos manchegos, migas ruleras, and caldo valiente, along with recipes such as atascaburras, Segureño lamb, oxtail, and pig's ear. Also typical are olla con morcilla, ensalada volera, and wheat stew with snails. Other dishes like ajo de harina, andrajos, or pig's feet with chickpeas complete the culinary offering. Restaurants such as El Castillo de Letur, Bar San Antón, and Tumbao are essential spots to savor these flavors.



The theatre, where Letur Castle once stood, is now part of the El Castillo restaurant

Letur is, ultimately, a destination that still preserves its medieval essence, where nature and architecture blend harmoniously. Its streams, historic center, and the craftsmanship of its artisans make this village a unique place, ideal for those seeking to immerse themselves in history and tradition without sacrificing the scenic beauty of the Sierra del Segura.





GreenAndalusia

A tour of its Natural Parks in spring

Words: Jose A. Muñoz - Photography: Archivo y Junta de Andalucía

Andalusia boasts a network of protected areas that range from marshlands and deserts to forests and mountains. Its diverse ecosystems make the region a key destination for nature tourism, with parks that combine biodiversity, unique landscapes, and a cultural heritage deeply rooted in its history. This article explores five of the most representative natural and national parks in Andalusia:

Doñana National Park – A unique ecosystem in Europe, home to marshes, dunes, and diverse wildlife, including the Iberian lynx and numerous migratory birds.

Cabo de Gata-Níjar Natural Park – A volcanic landscape with beaches, cliffs, and a protected marine ecosystem featuring Posidonia seagrass meadows, striking geological formations, secluded coves, and pristine beaches.

Sierras de Cazorla, Segura y Las Villas Natural Park – The largest protected area in Spain, characterized by mountains, forests, and a network of trails winding through valleys and rivers.

Sierra de Grazalema Natural Park – A mountainous enclave with the highest rainfall in Spain and forests of pinsapo firs, a species that has survived since the Ice Age.

Sierra Nevada Natural Park – A high-altitude region with the highest peaks on the Iberian Peninsula and a wealth of endemic flora.

Each of these areas offers visitors a unique experience, from wildlife observation and hiking to immersing in rural traditions. The management of these parks aims to balance conservation with sustainable development, promoting environmentally respectful tourism.

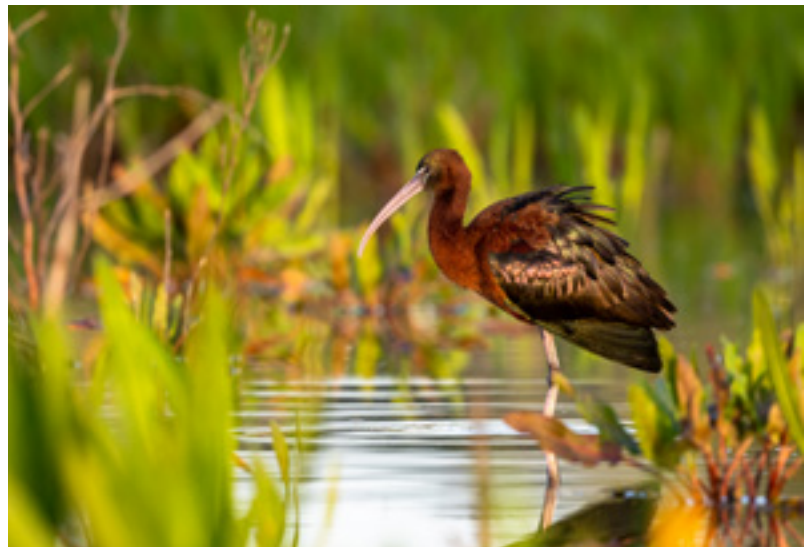
Doñana National Park

Doñana National Park is a prime destination for rural tourism in Spain. It spans areas of Huelva, Seville, and Cádiz, featuring diverse ecosystems that include marshlands, dunes, and forests.

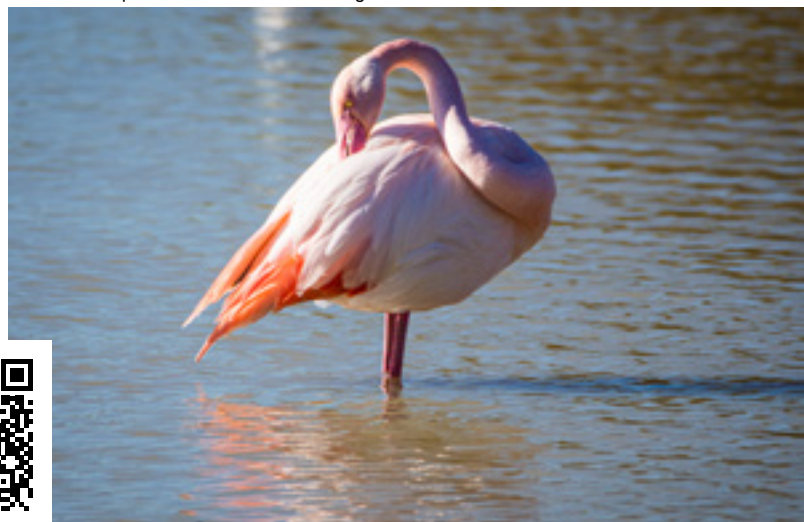
Marked trails allow visitors to explore the park on foot, on horseback, or by mountain bike. Birdwatching is one of its main activities, as the park is a key point on migratory routes. It is also home to protected species such as the Iberian lynx and the Spanish imperial eagle.

The park combines restricted-access areas with regulated tourist routes. The village of El Rocio and the mouth of the Guadalquivir River are notable landmarks within this natural space, where the marshlands create an ever-changing landscape depending on the season.

Regarding accommodation, the area offers rural houses and small hotels in traditional settings. In El Rocio, options such as Cortijo de los Mimbrales and Hotel La Malvasía stand out for their proximity to the park's trails.



An ibis in the park's marshes and a flamingo below



Marshes and the village of El Rocio



Cabo de Gata-Níjar Natural Park



Desert interior of the Cabo de Gata Natural Park
Snorkelling in Sirenas reef



Light of Cabo de Gata

The Cabo de Gata-Níjar Natural Park, located in the province of Almería, is a protected area that encompasses both land and marine environments. Recognized in 1987, it was the first **maritime-terrestrial park in Andalusia**.

Its volcanic origin and arid climate make it unique. With over 60 kilometers of coastline, the park features cliffs, inland deserts, secluded coves, and pristine beaches. Its marine ecosystem hosts a rich biodiversity, including extensive **Posidonia** seagrass meadows. The terrestrial flora consists of more than 1,000 species, such as dwarf fan palms, esparto grass, pistachio trees, and coastal junipers, some of which are endemic. As for wildlife, the park is home to numerous bird species, particularly in the Cabo de Gata salt flats, which serve as a habitat for flamingos and other migratory birds.

The park also boasts remarkable cultural heritage. One example is the **Cortijo del Fraile**, a historic building currently undergoing restoration for cultural use. Additionally, **La Isleta del Moro**, often referred to as "the little Mykonos", offers visitors a blend of traditional fishing culture and tourist appeal.

The management of the park focuses on biodiversity conservation and the promotion of sustainable tourism. Its combination of stunning landscapes and rich cultural heritage makes it a one-of-a-kind destination within the Mediterranean region.





The Tranco lake

Sierras de Cazorla, Segura y Las Villas Natural Park

Located in the province of Jaén, the Sierras de Cazorla, Segura y Las Villas Natural Park is Spain's largest protected area and the second-largest in Europe. It is home to the source of the **Guadalquivir River**, which originates in Cañada de las Fuentes. The landscape is characterized by pine forests, waterfalls, and canyons sculpted by river erosion.

A network of trails allows visitors to explore various ecosystems, from forests to mountainous areas. Among the most popular routes are Cerrada de Utrero and Los Tejos Milenarios. The park's wildlife includes deer, Iberian ibex, and griffon vultures, with sites like the Borosa River being key spots for birdwatching. Hunting remains a traditional activity, coexisting with conservation programs.

The park is part of the world's first astronomical corridor, with designated areas for stargazing. Its cultural heritage includes La Iruela Castle and the historic town of Cazorla.

The local gastronomy highlights Segureño lamb and trout from the Borosa River, along with traditional dishes such as migas ruleras and olla serrana. To experience the park responsibly, guided tours are recommended, ensuring access to its natural and cultural treasures while promoting conservation.



Paths through the park's gorges



Sierra Nevada National Park



Sierra Nevada, Pradolano slopes
Central street in Capileira



Sierra Nevada, trekking

Sierra Nevada is the highest-altitude National Park in the Iberian Peninsula, with peaks exceeding 11,155 feet, and Mulhacén as its highest point. Its climate has fostered the adaptation of species such as the Sierra Nevada violet and the Spanish ibex. A network of trails allows visitors to explore high-mountain landscapes and access natural viewpoints.

During winter, the ski resort, the southernmost in Europe, offers slopes for various skill levels, along with a wide range of accommodation and dining options. Throughout the year, visitors can enjoy horseback riding, mountain biking trails, or guided wildlife and flora observation activities. There are also designated areas for stargazing.

Villages like Pampaneira, Capileira, and Trévez preserve traditional architecture, with narrow streets and whitewashed houses. Their gastronomy includes serrano ham, goat cheeses, and dishes influenced by Moorish cuisine.

Rural accommodations, ranging from traditional houses to small hotels, provide easy access to hiking trails and activities such as canyoning in the Verde River. The combination of nature, outdoor activities, and local culture positions Sierra Nevada as a key destination for rural tourism.





View of Grazalema

Sierra de Grazalema Natural Park

The Sierra de Grazalema Natural Park, located between Cádiz and Málaga, spans over 131,000 acres of mountainous terrain. It was declared a protected area in 1985 and is known for its biodiversity and karst landscapes. Grazalema, one of its municipalities, is the rainiest village in Spain, with an average annual rainfall exceeding 78 inches, due to the influence of humid Atlantic winds.

The park is home to the Pinsapar de Grazalema, a forest of Spanish firs, a Mediterranean fir species that has survived since the last Ice Age. Notable wildlife includes the griffon vulture and the golden eagle, commonly found in areas such as Garganta Verde. Among the most popular hiking trails are the Salto del Cabrero, offering views of deep gorges, and the Majaceite River trail, which connects El Bosque and Benamahoma.

Rural tourism provides accommodation in country houses, inns, and small hotels. The local gastronomy features payoyo cheese, traditional cured meats, and dishes like Grazalema soup.

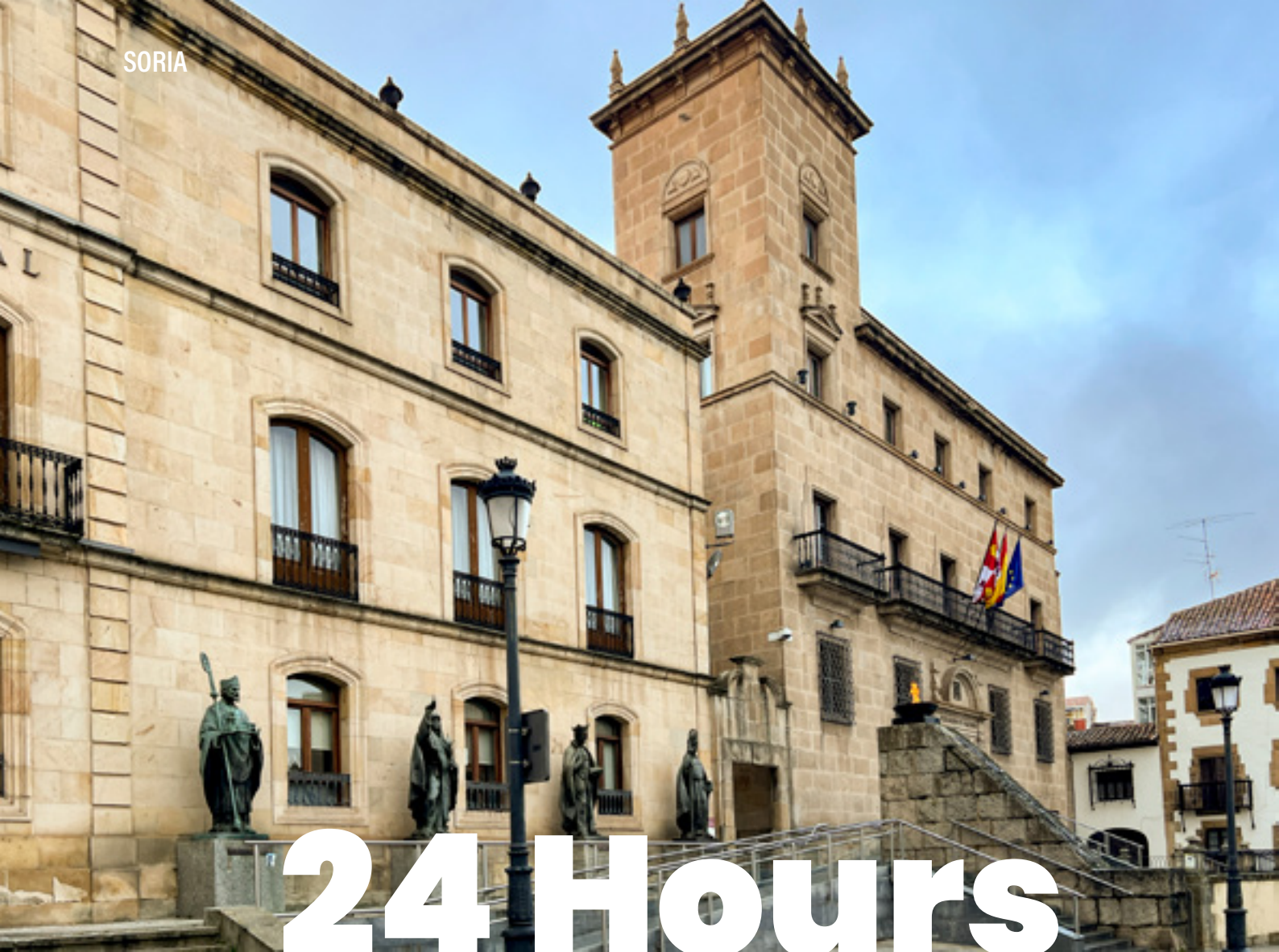
Visitors can take part in experiences such as cheese-making workshops or stargazing sessions. The park's management promotes sustainable tourism, encouraging both conservation and the enjoyment of the natural environment.

In collaboration with the Andalusian Regional Ministry of Tourism and Andalucía Exterior.



View of the mountains and lake of Zahara de la Sierra





24 Hours in Soria

Words and photography: Jose A. Muñoz

Photo: The Palace of the Provincial Council of Soria, the former palace of the Marquises of Vadillo.

Discover the
essence of
Soria through
its Romanesque
architecture,
its fascinating
history, and
its best-kept
secrets

Soria, land of poets and landscapes that inspire, is the perfect destination for a one- or two-day getaway. This 24-hour escape invites us to immerse ourselves in its medieval history, wander through its charming streets, and indulge in its exquisite gastronomy. From the emblematic Co-Cathedral of San Pedro to the iconic landscapes of the Duero, which captivated Antonio Machado, this express itinerary showcases the best of the city. A journey where time seems to stand still among Romanesque churches, Sorian tapas, and breathtaking views.

A stroll through Romanesque Soria

Soria is a true open-air museum of Romanesque art. The city preserves numerous Romanesque temples, as depopulation and the lack of economic growth prevented the emergence of other architectural styles.

Church of Santo Domingo

Considered one of the Romanesque gems of Castilla y León, this church stands out for its spectacular façade. Its limestone-carved portal displays highly detailed biblical scenes, a rare feature in Spanish Romanesque architecture. The central rose window and overall structure reflect European influences, reminiscent of the great French cathedrals.



Church of Santo Domingo

Church of San Juan de Rabanera

This is one of the finest examples of pure Romanesque architecture in Soria. Its Latin cross floor plan, semicircular apse, and sculpted capitals embody the essence of the style. Although it underwent some modifications in later centuries, it still retains the simplicity and solidity characteristic of Romanesque architecture.



Church of San Juan de Rabanera

Monastery of San Juan de Duero

Its cloister is one of the most remarkable spots in the city. It features a unique combination of horseshoe, pointed, and interlaced arches, showcasing the fusion of Islamic and Christian influences in medieval architecture. The monastery's church is simple, but its location by the Duero River gives the entire complex a special charm.

Monastery of San Juan de Duero





Palacio de los Castejones

Although Soria is not typically associated with palatial architecture, the city hides five noble buildings with intriguing histories:

Palacio de los Ríos y Salcedo

This 16th-century Renaissance palace currently houses the Provincial Historical Archive of Soria. Its elegant façade, built with finely crafted ashlar stone, bears the family coat of arms of the Ríos and Salcedo. The highlight of the palace is its interior courtyard with a double gallery, a testament to the grandeur it once had as the residence of Soria's nobility.

Palacio de los Condes de Gómara

Considered the most important civil building in Soria, this 16th-century palace is a prime example of

the nobility's power during that era. Its monumental Plateresque façade, featuring massive columns and heraldic shields, reflects the wealth of the family that built it. Today, it houses the Provincial Court, but it remains one of the city's most significant architectural landmarks.

Palacio de los Castejones

Located near the Plaza Mayor, this Renaissance building stands out for its sobriety and elegance. Constructed with stone ashlar masonry, its entrance features a semi-circular arch, making it a clear example of Soria's noble architecture. Once the residence of prominent local lineages, it has served various administrative purposes over time

Palacio de los Condes de Gómara



Palacio de los Beteta

Lesser known than other palaces, this 16th-century historic building features an imposing doorway with well-defined voussoirs and a large noble coat of arms. It once belonged to the Beteta family, one of the most influential in Golden Age Soria. Although its interior has been renovated, it still retains the essence of Castilian Renaissance architecture.

Palacio de Alcántara

This palace is a fine example of the transition between Gothic and Renaissance styles. Its austere façade conceals a remarkable inner courtyard, which bore witness to the life of Soria's nobility for centuries. Unlike other palaces, its history has been shaped by various adaptations, evolving from an aristocratic residence to more contemporary uses.

Antonio Machado Institute

Founded in 1841, this is one of Spain's most emblematic educational institutions. Known for being the place where poet Antonio Machado taught, the institute is distinguished by its historical significance and commitment to education. Its Neoclassical-style building houses a museum dedicated to the writer.



San Saturio chapel at the foot of the Duero river

Palacio de Río y Salcedo



Literary stroll and views of the Duero

Soria is shaped by figures such as Antonio Machado, who lived in the city and turned it into the backdrop of his poetry. A literary tour can take us to some of his most significant places: where he taught classes or to El Espino, where his wife Leonor rests.

To end the day, there is no better plan than a stroll to the San Saturio Viewpoint, where the Duero River winds through one of the city's most stunning panoramas. Here stands the hermitage of the same name, carved into the rock, with a history linked to medieval hermits.

Soria is a city where time seems to have stopped in the Romanesque era. Its isolation and lack of major urban development prevented the arrival of other dominant architectural styles in Spain, such as Gothic or Baroque. However, this has allowed its medieval essence to remain intact, making it a unique destination for history and art lovers.



eco destination

La Oliva

Fuerteventura

Words: Jose A. Muñoz - **Photography:** Archivo y Turismo de La Oliva
Photo: Playa Moro

If Fuerteventura were a dish, it would be a Majorero goat stew—simple at first glance, but full of unexpected flavors. And in the north of the island, La Oliva is that secret ingredient that turns the ordinary into extraordinary. Forget the postcard-perfect endless beaches (though they're definitely there). Here, sports, gastronomy, and sustainability blend together like gofio in a good escaldón—unassuming but absolutely essential.



This corner of Fuerteventura preserves the essence of an island shaped by the trade winds and the character of its people. La Oliva is a destination for those looking for more than just sun and sand—it's history, adventure, and that unique blend of sea and land that can only be found in the most authentic Fuerteventura.

Sports: Where the Wind is Always on Your Side

In La Oliva, the wind is not just a breeze—it's a way of life. The beaches of Corralejo and El Cotillo are a playground for surfers and kitesurfers, where the Atlantic waves challenge both beginners and experts alike. One tip: if you're wearing a hat, better hold on to it. While some ride the waves, others prefer to explore inland. The Corralejo Natural Park, with its golden sands that look straight out of the Sahara, invites you to lose your sense of direction (and your footprints in the sand). For those who prefer to

keep their feet on solid ground, volcanic trails and ravines offer routes that provide an unmatched environment for hiking and cycling.

But it's not all about wild nature—La Oliva is committed to infrastructure that attracts professional athletes. The new athletics track in Corralejo, for example, is the place where runners can feel like Usain Bolt... or at least try. Events like the **Dany Sport Corralejo Grandes Playas Mahox Marathon**, with more than 500 participants, prove that this municipality is not playing in the second division.

And if combining sports and gastronomy sounds crazy to you, the Paladea festival—now celebrating its sixth edition—will make you change your mind. Running to burn calories and then eating? That's what we call a virtuous cycle.

Between endless dunes and rebellious waves, La Oliva is a paradise where nature sets the pace and tradition leaves its mark





Sustainability: When Protecting the Landscape is Both a Duty (and a Pride)

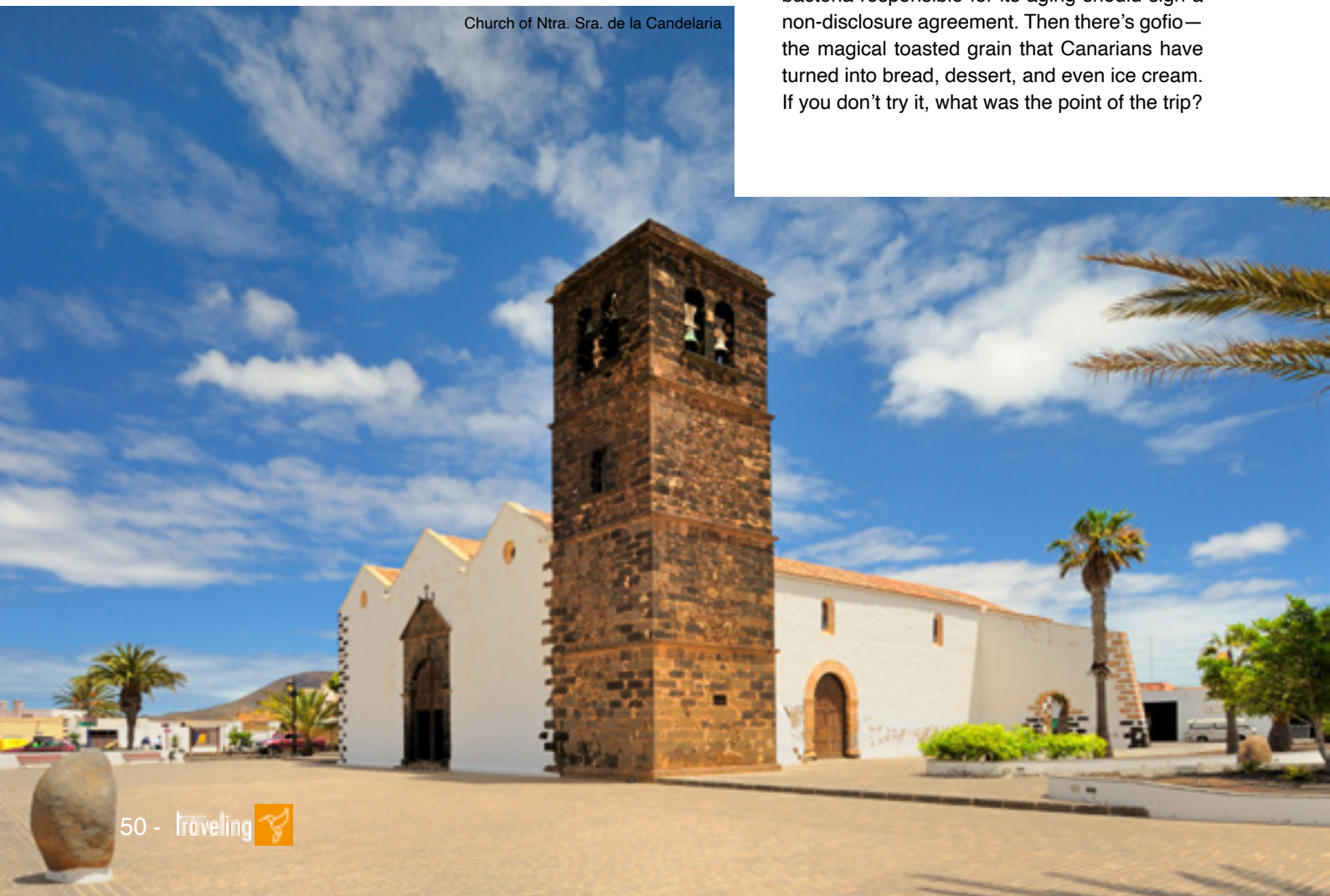
La Oliva understands that its dunes, mountains, and coastline are not just scenery, but a legacy. The Corralejo Natural Park, declared a UNESCO Biosphere Reserve, is the best example. Here, the only footprints allowed are those of lizards and migratory birds. The municipality doesn't just put up "Do Not Step" signs—it educates visitors and locals on how to coexist with a fragile ecosystem. Because, let's be honest: no one wants to be remembered as the tourist who ruined a century-old dune for a selfie.

This commitment is not just theoretical. Conservation initiatives range from protecting endemic species to promoting responsible tourism. The result? A destination where landscapes are not just a backdrop for photos, but the true protagonists of an ongoing story.

Gastronomy: Where Tradition is Not a Museum Piece

In La Oliva, food is not just served—it is told. Every dish is a chapter of Majorero history, made with ingredients that have survived centuries of wind and drought. The star of the table? Majorero cheese, a Protected Designation of Origin product made from native goat's milk, with a personality so strong that even the bacteria responsible for its aging should sign a non-disclosure agreement. Then there's gofio—the magical toasted grain that Canarians have turned into bread, dessert, and even ice cream. If you don't try it, what was the point of the trip?

Church of Ntra. Sra. de la Candelaria



Fresh fish—like vieja or cherne—is the result of a respectful relationship with the sea. And when it comes to traditional dishes, papas arrugadas with mojo are the culinary equivalent of a Canarian hug: simple, bold, and full of character.

But La Oliva doesn't rest on its laurels. Events like FITUR and Madrid Fusión have become platforms to show how local cuisine can innovate without betraying its roots. Imagine a gofio risotto or Majorero cheese ice cream—as daring as it is delicious.

A Destination to Experience, Not Just Visit

La Oliva is like that friend who always has exciting plans—inviting you to surf at sunrise, dine under the stars, and walk through landscapes that feel like another planet.

Its climate—boasting over 300 days of sunshine a year—is the perfect ally for those escaping winter or simply looking to live without a clock. But what truly defines this corner of Fuerteventura is its balance. It's not an open-air museum or a theme park—it's a place where active tourism, authentic gastronomy, and conservation coexist effortlessly. A destination for adrenaline seekers, but also for those who enjoy a good hammock nap; for adventurous palates, but without complicated culinary passports.

La Oliva invites travelers to explore with purpose. It's not about checking places off a list, but about immersing yourself in a rhythm of life where time seems to stretch. It's a place that leaves a mark—not just in memory, but in how we understand tourism: as a tool to discover, learn, and respect.

Ultimately, La Oliva isn't just about beaches or sports—it's a philosophy. And in a world calling for more human and sustainable tourism models, that might just be its most valuable contribution.



'Paladea' Gastronomic Fair





The Algarve through Vilalara

A haven of calm and sophistication

By: Kiara Hurtado - kiara.hurtado.prensa@gmail.com

In privileged beaches where good weather and tranquility are the common denominators, time slows down, and life is experienced through the emotions stirred by its intense seas. The Algarve, in southern Portugal, is one of those paradises capable of gifting you energy, peace, and unique experiences from the very moment you set foot on its land. A destination that is not only beautiful in appearance but also in its way of life.

The Green Footprint of Porches

Among the vast beaches of the Algarve, today we explore the Porches area, a welcoming destination that, thanks to its combination of protected natural landscapes, sustainable tourism, and a strong artisanal tradition, becomes the ideal place for those seeking a connection with nature and quiet luxury.

Its cliffs, hidden coves, and crystal-clear waters encourage low-impact activities like hiking, kayaking, and responsible diving, minimizing the environmental footprint. Additionally, the area features eco-friendly accommodations that use renewable energy and promote recycling.

Sustainability is also reflected in its gastronomy and craftsmanship, with wineries producing organic wines, restaurants prioritizing local ingredients, and ceramic artists preserving traditional techniques with natural materials. This balance between preservation and development makes Porches an ideal refuge for those looking for conscious tourism in the Algarve.





As a region, the Algarve also promotes renewable energy and waste reduction, with an increasing number of hotels and restaurants implementing sustainable practices, such as the use of local and organic products. Its crystal-clear waters and marine biodiversity make diving and snorkeling unique experiences, while the promotion of cycling tourism and hiking reduces dependence on motorized transport.

Vilalara: A Luxurious, Quiet, and Creative Hotel Portrait

Once settled in Porches, a relaxed atmosphere is exactly what the body craves, and nothing beats the Vilalara Gran Hotel Algarve, the hotel that has made the biggest impression in the region since its renovation last summer. After a brief hiatus, the hotel is set to reopen this April 2.

Vilalara began its story in the 1960s as a haven of exclusivity and sophistication, thanks to the dream of an English financier who fell in love with the Portuguese coast. Inspired by the luxurious Sardinia, George Ansley envisioned this paradise in Alporchinhos, but it was his son-in-law, the artist José Harry Günsburg de Almeida Araújo, who gave it its soul, designing it based on the essence that Portugal evoked in him.

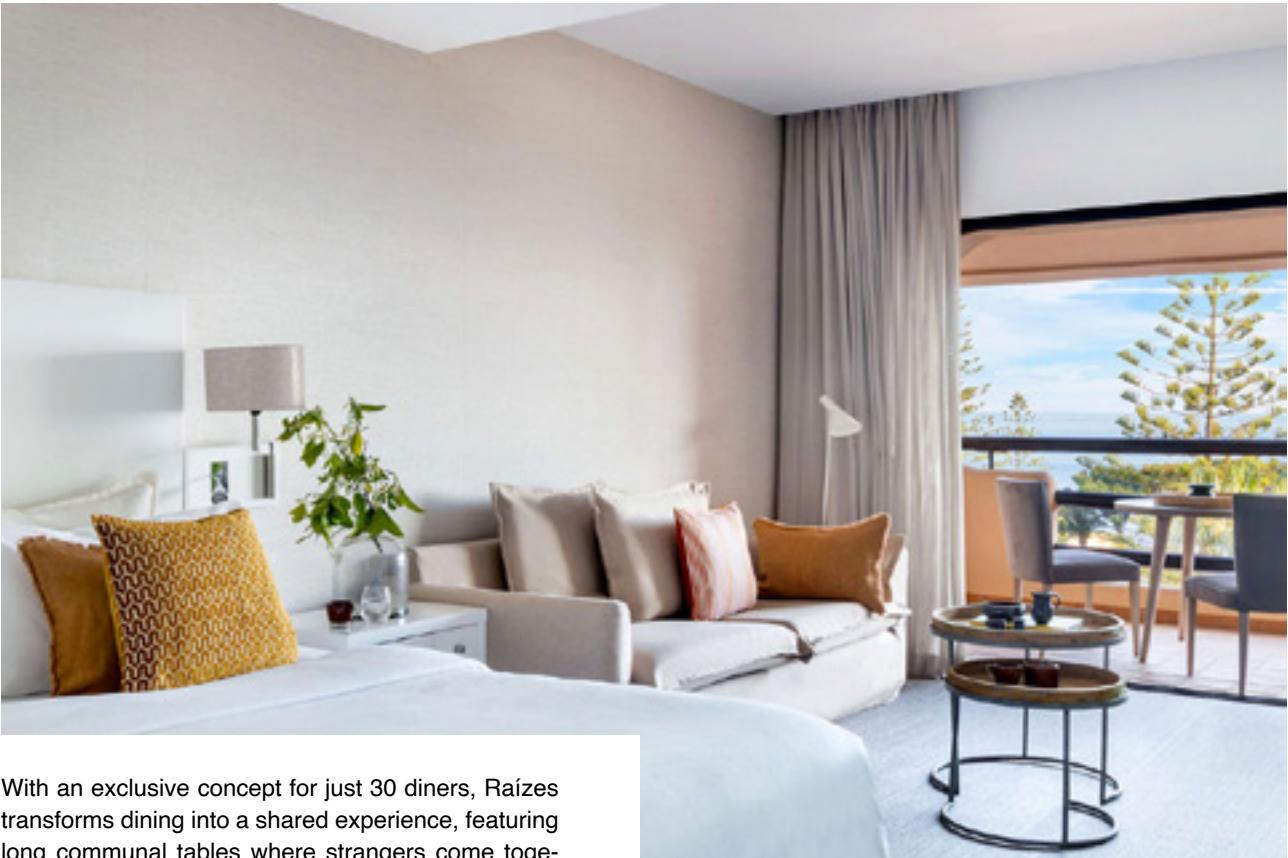
Thus, the construction was adorned with soft lines and walls tinted the color of sand, as if emerging from the earth itself. Over time, the architect Ramiro Laranjo added the final touch of distinction, turning it into a highly coveted retreat for high society.

More than just a hotel, Vilalara became a legendary private club, where between drinks and breathtaking Atlantic views, Hollywood stars, aristocrats, and tycoons made their appearances. Today, it remains a symbol of timeless luxury, with a gastronomic offering that deserves its own spotlight.

Surrounded by 11 hectares of lush gardens and golden cliffs that blend into the Atlantic, this hotel has firmly committed to environmental preservation and the promotion of responsible practices across all its areas.

Among its four culinary spaces, last season, Raízes earned rave reviews for its dedication to local cuisine and its tribute to the Algarve's agricultural richness.

Located next to its own organic garden and under the direction of Chef Telmo Pires, its menu is based on fresh, seasonal ingredients, enhanced by the distinctive flavor of wood-fired grilling.



With an exclusive concept for just 30 diners, Raízes transforms dining into a shared experience, featuring long communal tables where strangers come together to enjoy a surprise menu. The offering changes each season, with dishes like grilled shrimp or slow-cooked lamb, available only twice a week, making advance reservations a must.

Additionally, Vilalara will continue expanding its gastronomic offerings with the opening of a new restaurant, reinforcing its commitment to sustainable cuisine and culinary innovation.

This year, Vilalara is not only expanding its dining options but also launching its fully renovated wellness space, offering more ways to promote well-being. Following the success of last year's yoga and mindfulness retreats, the hotel is reintroducing its wellness programs with new experiences designed to balance body and mind. Furthermore, Vilalara continues to invite guests to connect with the surroundings through unique activities, such as visits to centuries-old olive groves, traditional pottery workshops, and ecological hiking trails, encouraging a mindful and enriching travel experience. When it comes to mobility, the hotel reinforces its sustainability efforts by offering charging points for electric vehicles and transitioning to greener internal transport options. The Algarve: A Journey Through Time Like a trip through time, the Algarve is a destination where life flows unhurriedly, far from chaos and worries. Here, the warmth and closeness of its people intertwine with an authentic, artisanal, and organic experience. This essence of Portuguese rural life makes Vilalara a perfect retreat for disconnection, with the ocean as its backdrop.





Modernism in Palma de Mallorca

A trip to the Mediterranean Belle Époque

Words: Rosario Alonso - **Photography:** Rosario, Tourism of Palma de Mallorca and archive

In the heart of the Mediterranean, Palma de Mallorca rises as a city of contrasts, where traditions intertwine with the influences of European art and culture. While many visitors arrive in the Balearic capital drawn by its beaches, gastronomy, and vibrant nightlife, Palma holds an architectural secret that captivates those who venture to explore it: its modernist legacy.

This brilliant chapter, though less known than that of cities like Barcelona or Valencia, left an indelible mark on the island's urban landscape, blending innovation, aesthetics, and functionality in a style that harmonizes with the Mediterranean setting.

The Rise of Modernism in Palma

Modernism, known as Art Nouveau in France or Jugendstil in Germany, emerged in Europe at the end of the 19th century as a response to academicism and industrialization. This movement, which embraced nature, organic forms, and creative freedom, flourished in Spain, particularly in Catalonia.

Figures such as Antoni Gaudí, Lluís Domènech i Montaner, and Josep Puig i Cadafalch took Catalan modernism to its peak, establishing a style that profoundly shaped the architecture of the era.

In Palma, modernism arrived amid an economic boom that transformed the city at the end of the 19th century. Maritime trade, emerging tourism, and the rise of a prosperous bourgeoisie allowed the Balearic capital to embrace new artistic influences.

Exchanges with Catalonia were key to this process, as many Catalan architects and artisans worked in Palma, bringing their expertise and style. However, Mallorcan modernism did not simply copy what was happening in other cities—it developed its own personality, adapting to the island's unique characteristics.

Gaudí and the Cathedral of Palma: A Turning Point

One of the most significant milestones of modernism in Palma was the intervention of Antoni Gaudí in the Cathedral of Santa María. Between 1904 and 1914, Gaudí led a series of renovations aimed at revitalizing the interior of the Gothic temple.

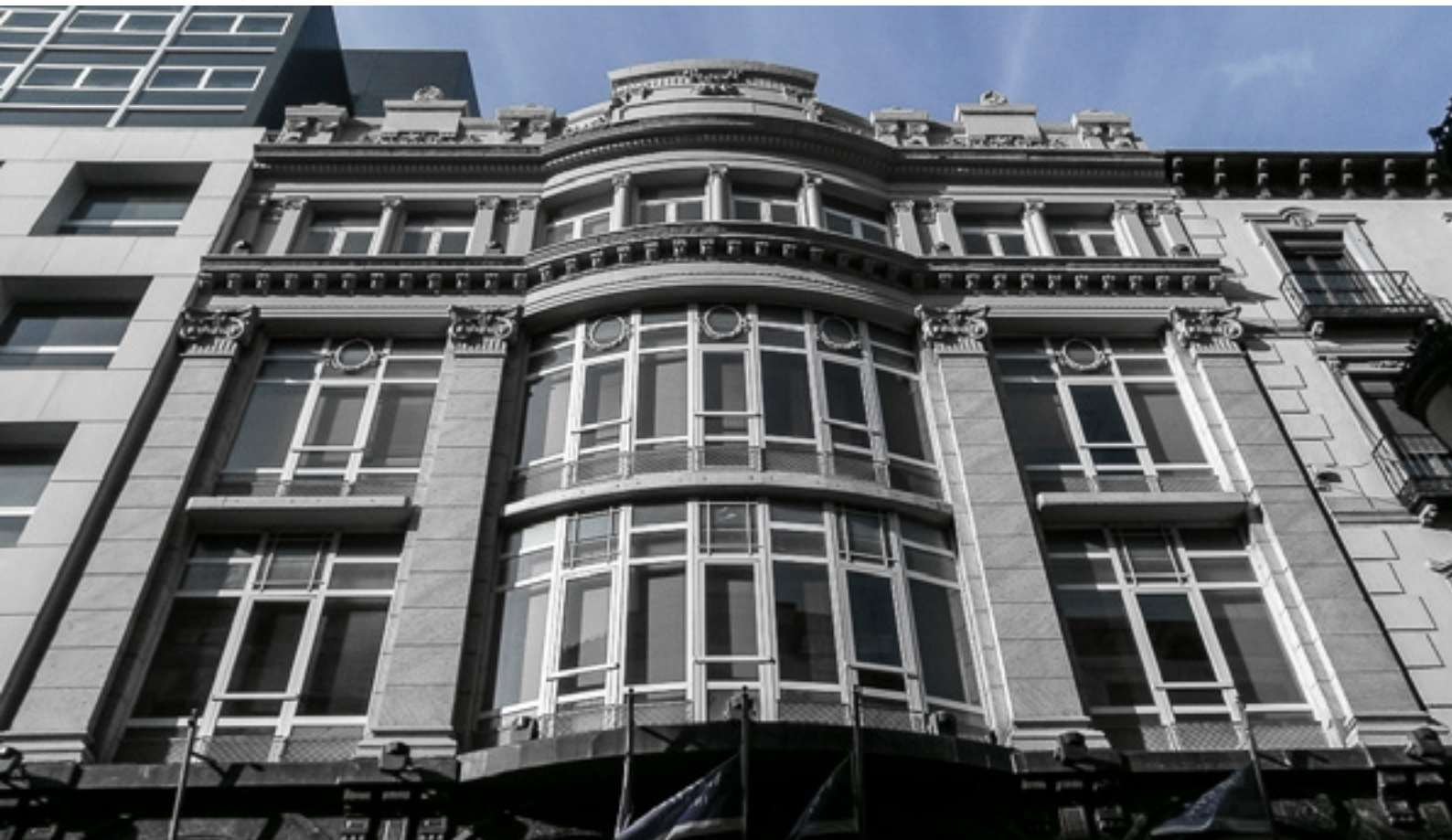
Although his work was controversial and left unfinished, its impact on local architecture was undeniable. Among the most notable elements of his intervention were:

The suspended baldachin over the main altar, designed to appear floating. The reorganization of the choir, intended to return prominence to the altar.



Can Forteza Rey

Almacenes Águila



MODERNISM IN PALMA

The use of new techniques to maximize the effect of natural light, incorporating colorful stained glass windows that transformed sunlight into a chromatic spectacle. Although his intervention was halted due to disagreements with the local clergy, it marked a before and after in the city's architecture, inspiring local architects to explore the possibilities of modernism.

Modernist Gems in the Streets of Palma

Palma's historic center is home to a collection of modernist buildings that surprise visitors with their elegance and uniqueness.

These structures, mainly located in the city center, showcase the talent of the era's architects and artisans, as well as Palma's rich cultural heritage.

Gran Hotel

Designed by Lluís Domènech i Montaner and inaugurated in 1903, the Gran Hotel is one of the most outstanding examples of modernism in Palma.

Its façade, decorated with glazed ceramics and floral motifs, reflects the influence of Catalan modernism.

Its solid and elegant structure conveys a sense of sophistication. Today, the building houses the Fundació La Caixa, functioning as a cultural center that offers exhibitions and activities to rediscover this iconic space.

Can Forteza Rey

Located between Calle Colón and Plaza del Marqués de Palmer, this striking building was designed by Mallorcan architect Lluís Forteza Rey.

A work of Art Nouveau, it features vibrant mosaics, wrought iron details, and intricate sculptural decorations in balconies and viewpoints with vegetal, floral, and animal motifs evoking the movement of water. Clearly influenced by Antoni Gaudí, its façade is a testament to the creativity and boldness of Mallorcan modernism. Its interior—including the vestibule, the wrought iron staircase railing, and floral stained glass windows—is also a fine example of the modernist style.

Can Cassayas and Pensión Menorquina

Designed by Francesc Roca between 1908 and 1911, these twin buildings, located in Plaza del Mercado, are notable examples of modernist architecture.

Their curved façades, decorated with vegetal elements and flowing lines, capture the essence of modernism.

Their functional design exemplifies how this movement combined beauty and utility.

Can Corbella

This building, located in Plaza de Cort, is a unique fusion of modernism and neo-Mudejar architecture.

Horseshoe arches, colorful stained glass windows, and ornamental details showcase the eclecticism of the era, enriching Palma's architectural landscape.

Almacenes El Águila

Located on Calle Colón, this 1908 building blends the functionality of a commercial space with the elegance of modernist design. Its façade, featuring large openings to enhance natural light, is adorned with ceramic and geometric motifs.

The Gran Hotel





Can Forteza Rey

Can Corbella

It is an example of the balance between art and practicality that characterizes this movement, which many scholars classify within Viennese Modernism, drawing parallels with Vienna's Karlsplatz metro station.

Distinctive Features of Mallorcan Modernism

Unlike other regions of Spain, where Modernism tends to be more exuberant, in Palma it adapted to the particularities of the island environment. This reinterpretation of the movement gave rise to a style that combines the innovations of Art Nouveau with local resources and traditions.

Use of native materials

The marés stone, typical of Mallorca, was widely used in modernist constructions, providing a unique texture and color that harmoniously integrates with the Mediterranean landscape.

Nature-inspired decorative motifs

Mallorcan architects incorporated elements from local flora and fauna, such as palm leaves, wildflowers, and marine forms, creating an aesthetic and symbolic connection with the island's natural environment.





Integration with Light and Landscape:

Modernist buildings in Palma are designed to interact with the Mediterranean light, using stained glass and mosaics that capture and transform sunlight into a play of colors and reflections.

The Modernist Legacy in Contemporary Palma

Although Modernism had a brief heyday, its influence endures in Palma’s architecture and culture. Many modernist buildings have been restored and adapted for new uses, such as cultural centers, shops, and offices, helping to preserve this valuable heritage. Furthermore, the presence of these buildings strengthens Palma’s identity as a city that celebrates its history and artistic diversity, exemplified by its more than 30 art galleries spanning a wide range of styles.

Modernism has also influenced the city’s urban development, serving as a source of inspiration for contemporary architects and designers. The combination of tradition and innovation that defines Mallorcan Modernism remains a model for those seeking to create spaces that are both functional and aesthetically striking.

This architectural legacy not only enhances the streets of Palma but also encourages reflection on the importance of preserving and valuing cultural heritage. With its emphasis on nature and craftsmanship, Modernism continues to inspire those looking for a deeper connection with their surroundings and history.

Modernism, with its emphasis on nature and craftsmanship, continues to be a source of inspiration for those seeking a deeper connection with the environment and history



◀ Detail of the façade of the Gran Hotel

▼ Detail of the windows and cornice of Can Corbella





Albacete

Where Tradition Meets Conscious Adventure

Words and photography: Pablo G. De la Fuente

In the heart of Castilla-La Mancha, Albacete emerges as an unexpected destination for those seeking transformative adventures without having to travel thousands of kilometers. This province, known for its rich culture, diverse landscapes, and deep-rooted traditions, invites visitors to experience authentic connections with the essence of Spain and their own adventurous spirit.

Landscapes to disconnect and reconnect

Albacete offers landscapes that range from the vast Manchegan plains to the rugged mountains of the Sierra de Alcaraz and the Segura. Nature here invites calmness and reflection. Well-marked trails allow visitors to enjoy routes that pass through forests, crystal-clear rivers, and viewpoints offering breathtaking panoramas. Sunrises at Laguna de Pétrola, with its multicolored reflections and the presence of flamingos, provide a one-of-a-kind natural spectacle.



María Navarro, a national Pole Dance reference

A journey through history, culture and cinema

Albacete's historical heritage is as vast as it is surprising. In the heart of the city, the Cathedral of San Juan Bautista and the Posada del Rosario stand as silent witnesses to centuries of history. But without a doubt, the Teatro Circo de Albacete—the oldest operational circus theater in the world—is an unmissable stop. Declared a Site of Cultural Interest, it blends architectural elegance with a cultural program that attracts visitors from far and wide.

A standout event is the International Circus Festival of Albacete, one of the most prestigious in Europe, which fills the city with magic and acrobatics every year. This festival, driven by the tireless promoter Ricardo Beléndez, has turned Albacete into a global hub for circus arts, drawing renowned artists and an enthusiastic audience that celebrates the fusion of tradition and innovation in every performance. Albacete has

also left its mark on Spanish cinema. The city and its surroundings have served as filming locations, and the region honors the seventh art through festivals and events that showcase both local and national creativity. A prime example is the legendary José Luis Cuerda, whose masterpiece *Amanece, que no es poco* has become part of Castilian-La Mancha's cultural heritage. In the city center, a statue in his honor next to the Albacete Film Archive pays tribute to his legacy, reminding both visitors and locals of the surreal yet endearing nature of this iconic film, which has influenced generations.

In the museum scene, the Museum of Cutlery stands out—not only for highlighting the importance of knife-making in the local economy, but also for showcasing how this tradition has evolved into an art form. Artisan workshops offer the unique opportunity to witness firsthand the crafting of one-of-a-kind pieces, forging a connection between past and present with each meticulously shaped blade.

Additionally, Albacete is considered the birthplace of Manchegan humor, boasting renowned comedians like Joaquín Reyes, Ernesto Sevilla, and Raúl Cimas, whose distinctive style has transcended borders. The province exudes that sharp, ironic sense of humor that defines the region, a spirit reflected in festivals and performances that fill theaters and streets with laughter.

Gastronomy that delights and surprises

Manchegan cuisine is experienced with intensity in Albacete. Dishes such as migas ruleras, atascaburras, and gazpachos manchegos captivate anyone who tries them.

For wine lovers, wine tourism routes are a hidden gem: vast vineyards, guided tastings, and the chance to sample the region's finest wines. A standout is Andrés Iniesta's winery, whose private lounge offers an exclusive space for meetings and events, providing a top-tier oenological experience.



1



2

- 1.- Statue of Luis Cuerda in Albacete
- 2.- Statue of Andrés Iniesta
- 3.- Telecommunications tower in Albacete
- 4.- Watering the fields
- 5.- Archaeological site of Acequión in Albacete
- 6.- House on the cliffs of Letur, Sierra del Segura



3

Traditions that are still alive

Walking through the streets of Albacete is like immersing yourself in the living history of the province. The local fairs, declared of International Tourist Interest, transform the city into a spectacle of music, color, and joy. Visiting Albacete in September during its famous fair is the perfect way to experience Manchegan hospitality at its finest.

No reference to the region would be complete without mentioning its deep literary roots. The legacy of Don Quixote and Sancho Panza is present in sculptures, themed routes, and popular tales that transport visitors into the adventures of the knight of the sorrowful countenance. The province offers the opportunity to explore part of the Route of Don Quixote, where reality and fiction blend seamlessly with every windmill that appears on the horizon.

An invitation to conscious adventure

Albacete is not just a destination; it is a place where nature, culture, and tradition blend to offer truly authentic experiences. Here, adventure doesn't always mean speed or adrenaline. It means pausing at a vineyard at sunset, uncovering the history behind a handcrafted knife, or getting lost in the lively streets of a local fair. It is about connecting with the essentials—with the land and with oneself.

Are you ready to discover the wonders of Albacete? The province welcomes you with open arms, offering an experience that goes beyond just a trip. Here, every step is an encounter with tradition, beauty, and conscious adventure.

pablogarciadelafuente.com

pablogarciadelafuente@gmail.com





Posada Terra Santa Hotel

Palma de Mallorca

Hidden in the central neighborhood of Canamunt in Palma de Mallorca, the exclusive boutique hotel Posada Terra Santa—the first of the Hidden Away Hotels chain—reopens its doors on its tenth anniversary, fully renovated with interior design by New York’s Rockwell Group.

Words: Rosario Alonso

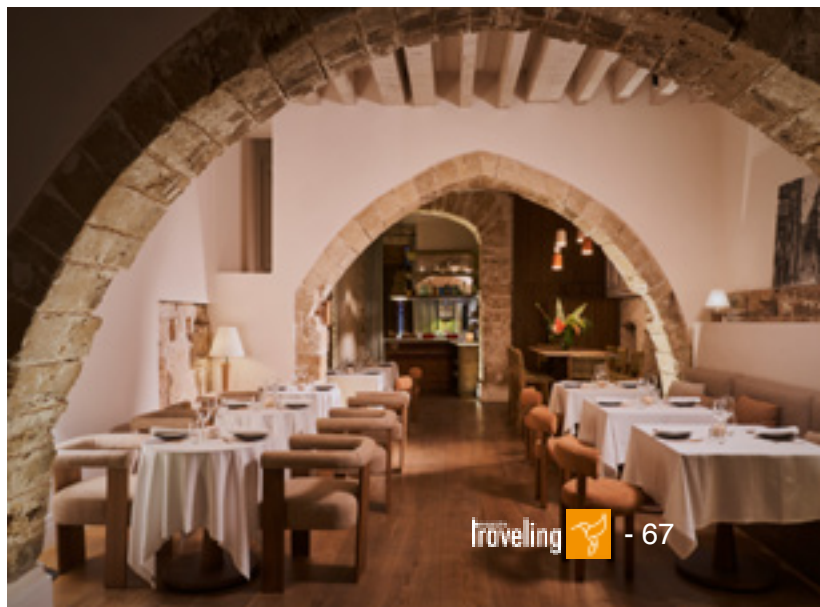
Photography: Hotel Posada Terra Santa

A privileged location, a century-old history, monumental architecture, and Mediterranean essence define the identity of Posada Terra Santa, a boutique hotel that stands as a sanctuary of well-being and a gateway to the authentic spirit of Mallorca. With a renovation led by the prestigious Rockwell Group, the hotel blends terracotta tones, organic materials, and local craftsmanship across its 26 unique rooms, an English-style lounge, a Mediterranean cuisine restaurant, an intimate spa, and a rooftop with a chill-out pool. A space where silence, understated luxury, and sustainability invite guests to experience a sensory and timeless journey.

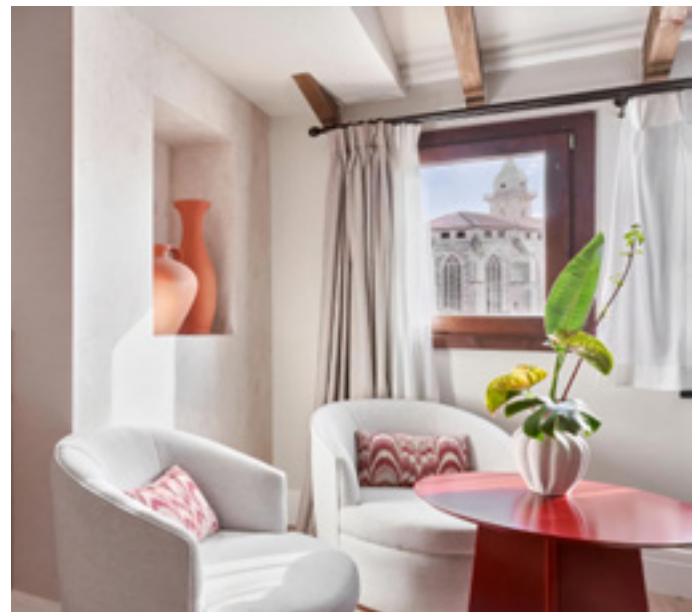
A recovered historical legacy

The origins of Posada Terra Santa date back to 1576, when the palace belonged to the Barons of Boixadors, serving as an administrative and financial hub of the era. During its restoration in 2014, an architectural gem was uncovered: five pointed Gothic arches that now visually connect the building, alongside original grain storage jars and a Renaissance window classified as a Cultural Heritage Site. The heraldic coat of arms of the Boixadors family, featuring its iconic stag, symbolizes the legacy that permeates every corner of the hotel.

Opened in 2014 by Carmen Cordón and Ignacio Jiménez—founders of Hidden Away Hotels—the project marked the revival of Canamunt, a once-overlooked neighborhood that has since become a cultural epicenter of Palma. A decade later, the hotel reopens with a renewed aesthetic that honors its historic soul while embracing contemporary design, positioning itself as an oasis of tranquility in the heart of the old town. Its location in a secluded 'cul de sac' ensures privacy and serenity, offering a peaceful retreat from the urban bustle.



HOTEL POSADA TERRA SANTA(Palma de Mallorca)





Timeless design with an artisanal soul

The Rockwell Group studio has woven a dialogue between past and present through slow design. Inspired by Mallorcan craftsmanship—pottery, basketry, textiles—they have used organic materials such as ceramics, natural stone, and raw wood in terracotta and neutral tones that dominate the common areas. The rooms, divided into five categories (including the Barón Suite), introduce bold elements with deep reds and details like travertine vanities and Rain Dance technology in the showers. Each room features 34 cm mattresses, Egyptian cotton sheets, and sustainable L'Occitane amenities, completely eliminating plastic.

Spaces that invite connection

Upon crossing the threshold, the Gothic-Renaissance courtyard—with its spiral staircase and terracotta walls—welcomes guests. The reception, with its rustic wooden counter and natural fiber rugs, reflects the hotel's philosophy: authenticity and warmth. The English Lounge, multifunctional and lined with bookshelves filled with classic literature, serves both for literary gatherings and private events.

Beneath the uncovered Gothic arches, La Despensa del Barón offers Mediterranean cuisine with local products: from Porreres sobrasada to fresh fruits from Mercat de L'Olivar. Open to the public, the restaurant fuses history and modernity with unglazed terracotta walls and artworks that pay tribute to traditional textiles.

Wellness takes center stage in the spa, housed in the former grain storage room, where a vaulted ceiling frames the sauna, heated pool, and treatments inspired by ancient therapies.

On the rooftop, the terrace dazzles with views over medieval rooftops, hammocks under Roba de Llengües fabric umbrellas (in cobalt blue), and a pool perfect for cooling off with classic cocktails.

Experiences that capture the essence of Mallorca

Posada Terra Santa goes beyond a simple hotel stay with its Hidden Plans, curated experiences designed to explore the island: from yoga retreats in the Serra de Tramuntana (a UNESCO World Heritage Site) to gastronomic tours in local wineries or visits to secluded coves. The personalized concierge service guides guests to hidden gems, such as Mercat de Pere Garau or artisan workshops in the island's interior villages.

A tribute to the art of enjoying tranquility

More than just a hotel, Posada Terra Santa is a journey through time. Between century-old walls, Gothic arches, and designs that celebrate artisanal heritage, it invites guests to disconnect in order to reconnect with what truly matters: tranquility, Mediterranean culture, and the beauty of the timeless. A sanctuary where every detail—from the whisper of the wind on the rooftop to the scent of herbs in the spa—celebrates Palma's magic in its purest form.

**Posada Terra
Santa Hotel**





Hugo de la Riva

Victor Manuel and Hugo de la Riva

With its festival,
Malaga has
become a cultural
reference point, as
demonstrated by a
documentary and
a film that will be
premiered at
the festival



By: Julián Sacristán - comunicación@wfm.es

Málaga, with its festival, has become a cultural benchmark, showcasing a documentary and a film premiering at the festival.

On the Costa del Sol, films, documentaries, and short films shine, along with other fiction works that we will see in the coming months. One highlight is MAFIZ, the industry section featuring events designed to strengthen film productions.

In this 28th edition, we want to highlight a documentary with a very special story behind it, "**Sólo pienso en ti**", and a film, "**La Huella del mal**".

"Sólo pienso en ti" is the debut feature documentary by Hugo de la Riva, premiering on March 18 at the Málaga Film Festival.

"The idea of telling the story behind the song came up during different conversations on a shoot with Gabriel, the director of CIBRA."

Hugo, what is it about this story that captivates you?

First and foremost, it is a story of real people who fought to be together in a time when people with disabilities were forbidden from doing so.

But in Cabra, there was a cardiologist, Dr. *Juan Pérez Marín*, who felt the need to provide a dignified life for these individuals. He embarked on a remarkable mission, creating a specialized center that has gained great social recognition. Thanks to his efforts, the Archdiocese of Córdoba approved the wedding of the protagonists.

How did Víctor Manuel learn about the story?

At the time, he was experiencing a slump in popularity, and one day, while reading a newspaper, he came across the story. He decided to write a song about them, which he had to record in Milan. Antonio and Mareluz are now elderly and live in the center created by Dr. Pérez Marín. For the first time, the topic of love and sexuality among people with disabilities was brought to light.

A song that became a massive hit. The documentary tells both stories in parallel.

Will this documentary reveal a new side of Víctor Manuel?

Absolutely. We start from when he left Mieres to become a singer and how, from a young age, his idol was Joselito. Then, he moved to Madrid, where he met Miguel Ríos at Radio Madrid, as well as Serrat and Sabina. Interestingly, all his friends agree that he is discreet—and a better cook than a singer.

Hugo and Victor Manuel





Cosimo Fusco © Juan Naharro

"La Huella del Mal" Premieres at the Málaga Film Festival on March 16

Starring Blanca Suárez, Daniel Grao, and Cosimo Fusco, this film marks Fusco's return to the big screen, directed by Manuel Ríos San Martín and shot in Atapuerca.

Ridley Scott, Dario Argento, Ron Howard, Peter Strickland, and Mario Monicelli are just a few of the renowned directors with whom Italian actor Cosimo Fusco has worked. We could say that Cosimo has been embraced by the Spanish film industry. Let's not forget his role as Father Ángel in both seasons of *30 Monedas*, or his performances in *Veneciafrenia*, *Franklin*, *Vikings: Valhalla 3*, and *The Reunion*, among other titles that have once again brought him to the big screen this past year.

What can you tell us about Samuel Henares, your character?

I absolutely loved this character and felt very connected to him. "A man who doesn't look old but rather someone toughened by the outdoors, exuding wisdom and balance." He is a mysterious figure, carrying his own secrets and inner contradictions.

Atapuerca is a site of extraordinary archaeological importance. How did this setting influence your performance and the overall atmosphere of the shoot?

The environment of Atapuerca is incredibly special. The fact that it's such a historically rich place provided me with constant inspiration throughout the shoot. My role as the excavation director allowed me to connect deeply with the site.

During your stay in Burgos, did you discover any hidden gems, restaurants, or experiences that particularly surprised you?

I discovered the Camino de Santiago pilgrims. In fact, Burgos has something very special, a unique magic. I was truly amazed while strolling through its historic old town, with streets filled with history.

The Atapuerca archaeological sites are a UNESCO World Heritage Site. What impressed you the most? What struck me the most was La Gran Dolina. Being there, surrounded by such ancient remains of our ancestors, really makes you reflect on our history and evolution.

We know Atapuerca's landscape is spectacular. Was there any particular filming location that left a lasting impression on you?

Absolutely! Every corner of Atapuerca has something unique, but one of the places that impressed me the most was the landscape surrounding the excavation sites. The views, the distant mountains, and that deep sense of being completely immersed in nature—it was the perfect setting to absorb the film's atmosphere.

If you had to recommend three must-visit places in the Burgos area based on your experience, which would they be?

The Burgos Cathedral, The Monastery of Las Huelgas, and The Atapuerca archaeological sites.

Burgos' gastronomy is world-renowned. What was your favorite dish during the shoot?

*Burgos' cuisine is absolutely amazing! My favorite dish was undoubtedly *cordero asado* (roast lamb). It was so tender and flavorful that I won't forget it anytime soon.*

"La Huella del mal" tells the story of a school field trip to the Center for Experimental Archaeology (CAREX), where students unexpectedly stumble upon the body of a young woman in the exact spot where a Neanderthal burial replica should have been. The deceased is a girl from a nearby town in Atapuerca, found naked and curled up in a fetal position. The crime bears a striking resemblance to another ritualistic murder that occurred six years earlier in the same area.

WE ARE Digital & Paper



TRAVELING TOGETHER

Explore the world from home! Subscribe now to our travel magazine and embark on a journey to the most stunning destinations in every edition. Adventure awaits. **Don't miss out!**

You'll find us in the in-flight entertainment of the main Spanish airlines and on Pressreader. We are hybrid; the digital magazine is free, and the print version is available by subscription or as single issues through our online kiosk.

Choose how to enjoy traveling with us from the comfort of your home!



Subscribe to the digital magazine it's free!





Manena's window

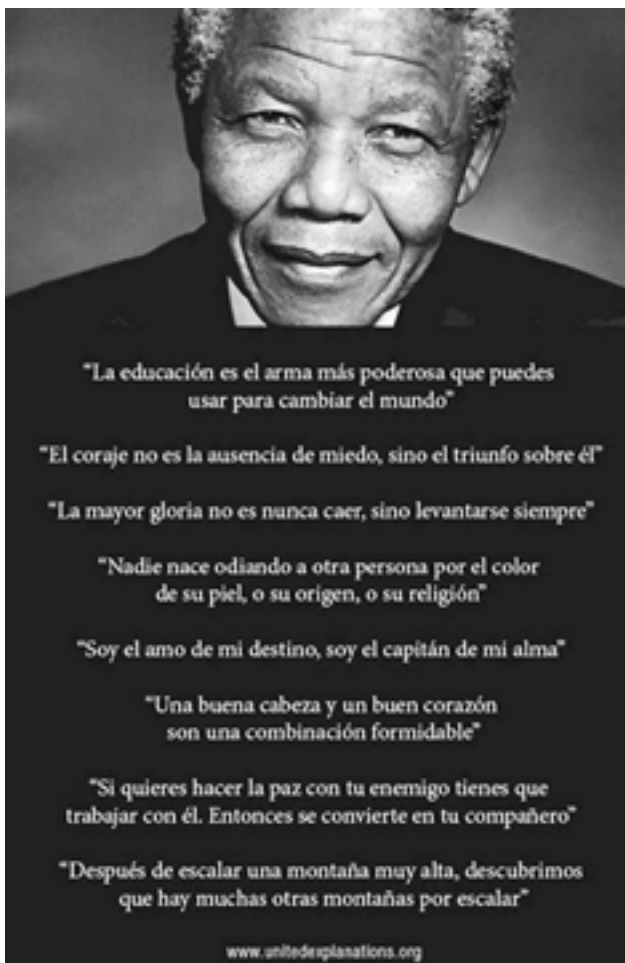
Traveling Anecdotes

Photos and text: Manena Munar manena.munar@gmail.com

'It is those little things... as Joan Manuel Serrat would sing, which after a trip remain in the memory and when you remember them you smile, cry or laugh out loud. I would like to take some of them out of the boot of my memories and share them with you.

The return to Africa of a clueless tripod

Before I begin writing about this African adventure, I must clarify that it was this close—and I mean really close—to never happening at all



The chronology claims to be precise, but it isn't. There are times when the clock deceives, and even if it does so unintentionally, it can cause serious misunderstandings—like the one in the story I am about to tell. Our story. The story of someone I barely knew and who, from that moment on, became my lifelong friend, and my own story as well.

Let me explain. The flight to Johannesburg was at 12:30 a.m. the following day. While we had briefly glanced at the date on the reservation, we hadn't checked the time properly. Thanks to those mischievous little spirits that sometimes decide to give us a nudge, I happened to look at the ticket and, to my horror—without even having packed my bags—I realized we had barely four hours before the flight took off. I called my soon-to-be partner in misfortune (at that moment), who was just stepping into a hair salon, fully prepared to conquer the African continent. The salon visit would have to wait until we got back. She rushed home, panting, grabbed two shirts and little else, while I stuffed my suitcase with the first things I could find. Somehow, even a thermal T-shirt ended up in there—for Africa... Along with my camera and tripod, which, as I would soon discover, would be of little use to me.



Atardecer en África

We met at Madrid airport, and the moment we saw each other, we burst into laughter—relieved and already sensing how much fun we were going to have. A perfect match. After that, we went straight to buy some HARI-BO gummy bears, my travel companion's guilty pleasure, and then we boarded our flight to Africa.

Once in Johannesburg, feeling more relaxed, we were completely hypnotized by the airport's shops. One of the most spectacular I had ever seen—marble floors adorned with African motifs and stores filled with things you'd want to take home, especially the tableware. Oh, the colors! The designs!

And this time, completely engrossed in the Out of Africa craft store, YES! We actually missed our connecting flight to Cape Town. But in Africa, these things are easily solved. The airline staff member, whose flight we had just missed, simply put us on the next one—without even scolding us—flashing a broad, gleaming smile.

Where is the tripod?

The Victoria & Alfred Hotel was right on the Cape Town waterfront; to its right, the ever-present Table Mountain, and straight ahead, Robben Island (declared a UNESCO World Heritage Site in 1999), where Nelson Mandela (Madiba) spent eighteen years. I remember our

nighttime stroll through the Victoria & Alfred Waterfront, where we began to truly grasp the significance of music in Africa. Their singing carries joy, sorrow, injustice, and love—whatever they are feeling in that very moment.

Deep, high-pitched, and beautiful voices, just like the dance I will talk about later. We tasted the delicious seafood from the taverns, and at the Africa Made Only store, I bought myself a beige skirt—very African in style—that takes me back to South Africa every time I wear it. In the city center, chilling remnants of the apartheid era can still be seen: benches that once discriminated against those who wanted to sit on them, just like the public transportation of the time. Even more terrifying is the testimony left behind by the scales that weighed human merchandise—slaves. Posters, statues, and photographs of Nelson Mandela speak of the radical change that benefited South Africa when he was released from prison and later elected president.

A quick aside to mention that once we got back to the hotel—before indulging in my ultimate travel weakness: a bath filled with foam and bath salts—I unpacked, loaded my camera, and, to my dismay, realized that the tripod was missing. I told my travel companion, who, with her usual efficiency, made the necessary calls, thus beginning the search for the lost tripod.

A TRIPOD'S TOUR OF AFRICA

Like Indiana Jones

At our next destination, we felt like privileged extras in an Indiana Jones movie. That's how dreamlike, spectacular, and fantastical—the list of adjectives could go on and on—the Palace Hotel of the Lost City in Sun City is, nestled in the heart of Pilanesberg in South Africa's North West Province. Words fall short in describing the overwhelming mix of architectural and decorative elements that make up this palace. Elephant tusks form archways at the entrances of the grand halls, taxidermy-like elephants stand frozen in time, vividly painted ostrich eggs adorn the walls, and magnificent carpets stretch across the floors. It's a level of luxury that, if not Asian, is undeniably African.

Breakfasts fit for a king, with eggs of every type and size—quail, hen, duck, and even ostrich for those who wake up ravenous. Casinos, swimming pools, artificial beaches. A culinary experience that blends international and local cuisine, which, in my case, included a crocodile steak—hmmm... a bit rubbery. The thing is, I felt a bit guilty when the chef asked for my opinion on the flavor of the reptile, and all I could muster was, "It's... curious!"

Like Only Africa Can Dance

Sun City supported nearby villages, home to former miners, in various ways. One of these was funding schools, which we had the chance to visit. The children, no older than four, were adorable—cheerful and smiling—though some eyed us shyly, while others were still napping. The teacher must have told them something about us, because they burst into laughter. Soon, they were dancing, like only Africa knows how. And spea-

See if you can learn to dance ...



El onírico palacio perdido de Sun City



Family of hippos



Like only in Africa. Grateful for the gift of Sun City
In Africa they express themselves through song





A prehistoric look: the majestic rhinoceros in all its splendor
Delightful surprises while sailing down the Zambezi

king of dancing, our next visit was with a woman from the Palace Hotel, whose job was to carefully recycle, wash, iron, and wrap up nearly new sheets and towels that were deemed slightly worn, and personally deliver them to the elderly in the villages. These elders, gathered deep in the jungle, received the donations under a makeshift canopy, and in one of the most beautiful moments of our trip, they broke into an impromptu mass, which naturally ended in dancing—like only Africa can dance. I must have looked stiff and clumsy, because two older women, watching me with amused eyes, took my hands and taught me to move—like only Africa can dance. They did the same with my friend, who was still hunting down that misplaced tripod, making call after call. We exchanged glances, realizing we had just lived something out of a dream, before returning to our Lost City.

Keep That Engine Running!

The next leg of our African journey took us to the city of Livingstone, the former capital of Northern Rhodesia—today's Zambia—where the great philanthropist, doctor, missionary, and explorer David Livingstone left his heart, quite literally, buried beneath the Mpundu tree. The Royal Livingstone Hotel bears his name and sits on the banks of the Zambezi River, just a stone's throw from where the river plunges a thunderous hundred meters down—waterfalls that the locals named Mosi Oa Tunya, “The Smoke That Thunders.” When the illustrious Dr. Livingstone stumbled upon them during his search for the Nile's source, the British promptly renamed them Victoria Falls. This was just a taste of the hotel's breathtaking location before we even arrived.

At the Livingstone dock, a tiny motorboat (tiny, not just small) awaited us to take us downstream to our lodge. The scenery exceeded anything we could have imagined—the jungle, alive with sound along the riverbanks,



A TRIPOD'S TOUR OF AFRICA

the spectacular course of the Zambezi, and its inhabitants (gentle hippo eyes peeking from the water—the most lethal animal in Africa). I stood up, gripped my Canon tightly—photos, photos, and more photos.

Not far away, we could hear the river's roar as it plunged downward, and we could even see the mist rising where the water crashed into the depths below. Suddenly, I noticed that my usually expressive and chatty friend had been silent for quite some time... When I looked at her, she turned to me with a sweet yet slightly apprehensive voice and asked, "And what would happen if, right at this very moment, the engine broke down?" Before we had time to picture ourselves tumbling down the falls like little fish, our boatman—who must have understood us—gave us a playful wink and announced that we had arrived.

Mischievous Monkeys

At one of the most surreal docks imaginable, a welcoming committee awaited us—cocktails in hand—dressed to the nines (while we, on the other hand, looked like a complete disaster). They were joined by the hotel's zebras, giraffes, and vervet monkeys. David Livingstone himself greeted us from his portrait in the lounge, and so began our dreamlike stay, which, of course, was not without its moments of humor. Who wouldn't laugh—or at least crack a smile—when, during an unforgettable breakfast with river views, a cheeky vervet monkey stunned a proper British lady (Agatha Christie type) by snatching her buttered toast with homemade mango jam in the blink of an eye, devouring it right in front of her while making a show of just how delicious it tasted?

We didn't miss out on a cruise along the Zambezi, this time aboard a proper boat, where we were served delightfully chilled pink gin and tonics—allegedly as a malaria precaution. Speaking of malaria, we had taken no preventive measures whatsoever. In reality, it's just a matter of taking a few pills that help lessen its effects



Delightful surprises while sailing down the Zambezi



Royal Livingstone Hotel on the banks of the Zambezi and Victoria Falls

should an unfortunate mosquito decide to pay a visit. In our last-minute frenzy, I had rushed into a pharmacy before dashing to the airport, and in my desperate hurry, the equally frantic pharmacist handed me some kind of anti-insect pen that made a strange, irritating noise. We clung to it religiously, not even taking it off to sleep during the entire trip. In fact, during the safari, where we spotted four of the **Big Five**—lion, rhino, elephant, and buffalo—my dear friend, with her signature soft sarcasm, came up with yet another one of her thought-provoking questions: "What if this pen repels mosquitoes but attracts lions instead?"

We were still missing the leopard to complete the Big Five. However, as we sipped our drinks on the spectacular deck before dinner, listening to **Mosi Oa Tunya** and a clarinetist playing jazz, a young man with curly red hair walked in, wearing a leopard-print T-shirt. In perfect synchrony, both of us exclaimed, "There's the leopard!" That made five. But—without my friend overhearing—I have to confess something: I actually did get to see the real leopard, back in Zimbabwe.

Final Surprise

The days passed, each one different, each one better than the last. Still, the tripod remained missing. However, at the very end of a journey that will forever be tucked into the special corner of my memory reserved for extraordinary trips, as we arrived at Johannesburg Airport, a friendly flight attendant greeted us with a wide, dazzling smile—one that turned slightly ironic as he reached behind his back and revealed my long-lost tripod.

Green monkeys, little thieves



Traveling

gourmets



GDANSK

European Capital of
Gastronomic Culture 2025

SORIA

Capital of
black truffles

WINERY OTAZU

Passion for the Land,
Respect for the Wine

VELASCOABELLÁ

Love for the product,
and respect for tradition



Soria

Capital of the black truffle

Words and photos: Jose A. Muñoz

Each winter, when temperatures drop and the first frosts harden the ground, a silent yet intense activity begins in the hills of Soria. Truffle hunters and trained dogs roam farms and forests in search of a hidden treasure: *Tuber melanosporum*, better known as the black truffle or Périgord truffle. This species is highly prized for its excellent organoleptic characteristics and its high commercial value. Although there are other truffle species, such as the summer truffle (*Tuber aestivum*) and the winter truffle (*Tuber brumale*), the black truffle is the most common and valued in the province.

This fungus, which grows symbiotically with the roots of holm oaks and oaks, has made the province a global benchmark for truffle cultivation. It is not only a luxury product in gastronomy, but also a growing sector that has revitalized the local economy by fostering innovation in the field, placing Soria on the international gastronomic map.

Soria has more than 4,200 acres of mycorrhized holm oaks, an expanding cultivation practice that has increased production without solely relying on wild truffles. However, the essence of harvesting remains unchanged. "Truffle hunting" continues as an artisanal process combining tradition and technology. Truffle dogs, trained from puppies, are key to locating truffles underground. When they detect their aroma, they mark the exact spot with their snout, and the truffle hunter carefully digs, using a specific tool called a *pujol*, extracting the fungus without damaging the area and ensuring future harvests.

In the town of Ocenilla, Encitruf is located, a family-owned business run by Feli and Javier, with more than 25 years of experience in truffle cultivation, playing a crucial role in promoting and developing the truffle sector in Soria. They offer services such as specialized advice, the sale of mycorrhized plants, and tourism activities that allow visitors to experience truffle hunting and harvesting alongside trained dogs. Additionally, their commitment to innovation leads them to actively collaborate with researchers to improve cultivation



Pastures with truffless



SORIA, CAPITAL OF THE BLACK TRUFFLE



techniques in response to climate change. This dedication significantly contributes to the sustainable growth of the local truffle industry.

In the culinary sphere, Soria has leveraged its position as a leader in black truffle production, promoting a gastronomy based on this fungus as a distinguishing feature. It is not only sold fresh, but has also given rise to a processed-products industry, ranging from infused oils to preserves, cured meats, and truffled cheeses. The black truffle from Soria is a product with recognized designation of origin, and its commercialization has grown exponentially in international markets, particularly in France and Italy.

Within the gastronomic landscape, there is one name that has taken the Soria truffle to haute cuisine with special mastery: La Lobita. This restaurant in Navaleno, led by chef Elena Lucas, has established itself as a benchmark in mushroom-based cuisine and has been awarded one Michelin star and two Repsol Suns. Lucas's culinary proposal combines cutting-edge techniques with absolute respect for the product. Her tasting menu, based on local resources, pays special attention to the black truffle, using it in dishes that enhance its aroma and flavor without masking them. Her cuisine reflects the philosophy of the new Sorian gastronomy: authenticity, seasonality, and a deep respect for the land.

Truffle pig / nurseries of holm oaks and cork oaks that produce truffles / and one of the dishes on the tasting menu at La Lobita (the village sawmill)





GASTRONOMIC GETAWAYS

Portuguese chef Miguel Santos. Cod confit with black truffle and potato purée infused with holm oak broth

Recognition of the black truffle from Soria is also reflected in events that highlight its professional value. One of the most notable is Cocinando con Trufa (Cooking with Truffle), an international competition bringing together chefs from various countries in a contest where this fungus is the star. In its latest edition, held at the Palacio de la Audiencia in Soria, chefs from Spain and Portugal participated, evaluated by a jury chaired by chef David Yárnoz, who has been awarded four Michelin stars. The grand winner of the 2025 edition of the "Cocinando con Trufa" competition was Portuguese chef Miguel Santos, who received first prize for his innovative dish of confit cod with black truffle and potato purée infused with holm oak broth. His creation surprised the jury by respecting the essence of the fungus without overshadowing it, a fundamental principle in truffle cuisine.

But if there is an event symbolizing the importance of the truffle in Soria, it is the Abejar Truffle Fair. Every February, this town becomes the meeting point for producers, distributors, and restaurateurs in a fair that combines exhibition, education, and business. For two days, conferences on truffle cultivation, demonstrations of truffle hunting with dogs, and show-cooking sessions by specialized chefs take place. The fair is not only a showcase for Soria's black truffle but also a platform to promote its commercialization and consolidate its prestige in the global market.

The future of black truffles in Soria appears promising. International demand continues to grow, and research advancements have improved production techniques. The province has successfully combined tradition with innovation, investing in a model of sustainable truffle cultivation that ensures the continuity of this resource without depleting the soil or compromising quality.

Beyond its economic value, the black truffle represents the link between land and gastronomy, a product that has preserved its essence over time while projecting itself into the future. Soria, with its history, knowledge, and commitment to excellence, continues to consolidate itself as the great capital of black truffles in Spain.





Gdansk

European Gastronomy Capital 2025

Words: Redacción - Photography: Paco Pérez, Archive y Turismo Board of Polonia



Gdansk, a port city in northern Poland, has been named European Capital of Gastronomic Culture for 2025/2026. This title, awarded by the European Community of New Gastronomy based in Lisbon, recognises its culinary heritage, innovation, and role in promoting food diversity. The distinction, presented during the International Tourism Fair (FITUR) in Madrid, places Gdansk on the map as a destination where history, culture, and gastronomy intertwine.

Poland is gaining ground on the culinary scene. The 2024 Michelin Guide reflects its evolution with an increasing number of Bib Gourmand restaurants, recognized for their good quality-to-price ratio, as well as starred establishments. Its cuisine is rooted in two traditions: the rural, based on cereals, potatoes, and fermented vegetables, and the noble, influenced by Turkish, Jewish, and aristocratic flavours. A new generation of chefs is experimenting with contemporary techniques and local ingredients.

Gdansk, a city with centuries of history, preserves in its old town the legacy of its mercantile past. Rebuilt after World War II, its streets host key monuments such as the 15th-century Medieval Crane, which served as both a port crane and defensive gate, now part of the National Maritime Museum. Artus Court, once a meeting place for merchants and nobles during the city's golden age; St. Mary's Church; the Long Market, with its colourful houses; and the Neptune Fountain all reflect its commercial splendour. On Spichlerz Island, former granaries have been transformed into cultural and gastronomic spaces.

The 20th-century history of Gdansk holds great significance. World War II began on Westerplatte Peninsula on 1 September 1939, and today, the Museum of the Second World War provides a comprehensive vision of the conflict. Decades later, the city's shipyards were the setting for strikes that led to the Solidarity movement, led by Lech Walesa, accelerating the fall of the communist bloc. The European Solidarity Centre, located in the former shipyard, preserves this legacy through interactive exhibitions. In 2019, the city received the Princess of Asturias Award for Concord for its role in democratic transition.



Cort of Artus, © Agata

The surroundings of Gdansk invite visitors to explore medieval castles, coastal landscapes, and villages with their own identity. Malbork, 60 kilometres away, houses the largest Teutonic castle in the world. Nearby Sopot, a spa town featuring art nouveau architecture, has the longest wooden pier in Europe, at 511 metres. The Hel Peninsula, a 35-kilometre strip of sand, offers beaches and nature reserves ideal for water sports. In Kashubia, a region of lakes and forests, the Kashubian community keeps alive its traditions, evident in its crafts and dialect.

Amber, a fossilized resin dating back 40 million years, is closely linked to Gdansk. On Mariacka Street, workshops such as AmberSky showcase the stone-polishing process, and each August, the International Amber Fair attracts collectors from all over the world.



Mariacka Street, amber shops

Golden amber altar in the Brigitten church in Gdansk



The sea, central to the city's history, also defines its cuisine. Restaurants such as **Goldwasser** offer dishes featuring herring, flounder, and salmon, prepared in various ways: smoked, salted, or baked.

Local cuisine revolves around three pillars. Kashubian gastronomy is notable for dishes like fish served in cream and herb sauces and fish soups combining freshwater and sea species. In avant-garde cuisine, chefs such as **Piotr Kucharski** from the restaurant *Metamorfoza* incorporate local ingredients like nettles, wildflowers, and berries into innovative dishes. Traditional recipes like **gdański żurek**, a sour soup with sausage and egg, reflect the rural heritage, while **ciasto rabarbarowe**, a rhubarb tart, shows the countryside's culinary heritage.

Goldwasser, an herbal liquor infused with 24-carat gold flakes, is another symbol of the city. Produced since the 16th century by alchemists from the Hanseatic League as a medicinal remedy, today it is served as a digestif at places like *Prohibicja*, a bar paying homage to Poland's smuggling era.

The gastronomic offering in Gdansk is diverse, featuring restaurants ranging from Bib Gourmand establishments to Michelin-stars restaurants and traditional taverns. **Pod Łososiem** serves traditional dishes such as salmon in amber sauce. For a more contemporary experience, Michelin-starred *Arco* by Paco Pérez blends Baltic seafood with Catalan techniques. Located in the *Olivia Star* skyscraper, the city's tallest



building, diners enjoy panoramic views of **Gdansk Bay, Gdynia harbour, and Sopot pier.**

Gdansk is a city waiting to be discovered at every corner. Its gastronomy mirrors its history, reflecting the identity of its people. Markets still offer flavours that have nourished generations, while restaurants blend tradition with innovation. With the title of European Capital of Gastronomic Culture, Gdansk reaffirms its position as a destination where food tells a broader story, that of a city which has reinvented itself without forgetting its roots. "Enjoy your meal, or Smaczego!"



Arco Restaurant, the best views of the city ©Paco Pérez

GASTRONOMIC DESTINATIONS



Paco Pérez in the Arco kitchen ©Paco Pérez



Oyster with beetroot ferment and sour cream / Mussels and crab ©Paco Pérez



PINK LADY. THE PINK LADY OF THE APPLES

Pink Lady®

The pink lady
of the apples

Words: Rosario Alonso - Photos: Rosario /Fruijar



Talking about a fruit—in this case, an apple with juicy, crisp flesh, an incomparable colour, and a perfect balance between acidity and sweetness—in a gastronomic section might seem trivial or somewhat simplistic and unfounded, but believe me, it is not.

In these times when everything seems expensive, especially fresh food, we must highlight the efforts of producers who increasingly struggle against more factors: undeniable climate change, which requires investing enormous resources and labour to protect and secure harvests; the sometimes pathological obsession that everything must be organic and chemical-free, as if humans could always survive without traditional medicine when facing any illness; and the pursuit of aesthetics and product presentation that makes it appealing just at a glance.

I invite you to participate in the process of creating a Pink Lady apple, which curiously takes nine months, and along the way, let's reflect on some issues.

It was in 1973 when an Australian horticulturist named John Cripps crossed a Golden Delicious apple with a Lady Williams; the result was the Cripps Pink variety.

Thus was born this variety we know by the appealing name of Pink Lady, visually distinguished by its attractive colour. Since then, extensive observation, much research, and the use of various techniques have aimed to optimize harvests to the maximum, replicating nature's best conditions but always respecting it, as it is undoubtedly our ally.

In 1994-1995, cultivation began in southeastern France, in the Loire Valley, and subsequently also in the southwest of the country.

In 1997, the Pink Lady Europe Association was created, and between 1998-1999, Spanish producers (mainly from Lleida and Girona) and Italian producers (Trentino Alto Adige, Veneto, and Emilia-Romagna) joined.

When visiting a Pink Lady apple orchard, the first thing that catches our attention is the presence of white or light grey nets covering the entire plot, sometimes rolled up and sometimes extended. These nets protect the fruit from frost, but several factors must be considered, forcing complex decisions: during the fruit's growth, the net must be removed to avoid depriving the fruit of solar radiation; to protect the plant from frost, sprinkler irrigation is used, creating what is known as the "igloo effect".

PINK LADY. THE PINK LADY OF THE APPLES



Images of the family business AGRO MASSOT in Torre-Serona (Lleida)

When water freezes, it forms a protective layer that shields the flower and fruit, but this cannot be done with the nets in place, because the nets wouldn't withstand the weight of the frozen water and would collapse the entire structure. Complex decisions become even tougher if hail falls.

An important issue affecting agriculture in general is the use of phytosanitary treatments in crops. Believe me, producers do not like using them unless the damage outweighs the cost of production. Their use requires strict technical justification; otherwise, how can we fight fungi caused by excessive environmental humidity? Their use must always be proportional and essential—diagnosis first, then treatment. We must accept the reality that without technology today, there would be no production (satellites indicating where problems might arise, high-precision drip irrigation calibrated to specific needs, the igloo effect against frost, etc.). Today, with proven climate change, we must understand that we will also need to bear these costs if we hope to feed the entire global population.

Regarding the harvesting of Pink Lady apples, it is the last apple variety harvested, after nine months of maturation, usually starting in mid-November.





An apple is a concentrate of vitamin C, water, antioxidants and fiber. It provides 4% of vitamins and minerals and ¼ of the recommended daily dose of vitamin C.

There is a pre-harvest stage where non-commercial apples are removed—not meaning they are bad, simply not at the optimal harvest point; these go to general juice industries.

They are temporarily left on the ground, as if the wind had knocked them down. Harvesting isn't easy: human hands determine whether each apple is at its optimum maturity. The lower parts of the tree are harvested using tractors pulling 5-6 small carts, resembling a miniature train, with bins to collect the apples. Ten people per train, plus a driver, carry out this task. The higher parts of the tree are harvested using a platform.

The colour of the Pink Lady apple is determined by the day-night temperature difference in the weeks prior to harvesting; the greater this difference, the pinker the apple (ideally nights of 37 to 41 °F and days around 68 °F). This coloration can also be accelerated by tricking the tree, inducing a temperature contrast by using sprinkler irrigation at night to maintain humidity.

Additionally, the leaf-removal technique consists of intentionally removing leaves from the trees 15 days before harvesting to allow greater sunlight exposure for the apples.

Another interesting curiosity of these orchards is the presence of staggered-planted trees bearing small, perfect apples that look more like Christmas decorations due to their intense red colour, which display beautiful pinkish flowers in spring. These trees are known as "Malus Everest" and are bee attractors ensuring perfect pollination at the right time.

The apple tree's productive lifespan is 20-25 years, a sufficiently amortized period considering the intense varietal evolution of this fruit in recent years. Its forestry part, less developed, is not relevant, as the goal is to shorten its infancy and extend its maturity as long as possible, ensuring fruit productivity and profitability by carefully redirecting productive branches.



Apple blossom

PINK LADY. THE PINK LADY OF THE APPLES

In a forced manner, downward, so that sap flows more slowly and cells focus more on producing fruit than wood, "tricking" the tree by suggesting where we want the fruit, making it more fruitful before its death—seeking perpetuity, it will produce more sap.

The storage of this apple variety is also very interesting. It's well-known that technique is extremely important in fruit preservation. It's common practice to remove oxygen, slowing respiration through oxygen inhibitors. Golden apples can be stored for nearly 12 months using this technique, between 32 and 34 °F. Pink Lady apples are somewhat more complex to preserve, requiring a higher temperature for storage, around 39 °F, thus necessitating an even lower oxygen level than Golden apples to extend storage life. A new technique, known as "dynamic atmospheres," deliberately varies oxygen levels in the refrigeration chamber, bringing apples to a stress point and then reintroducing oxygen, thus prolonging their life without using products that inhibit their emission.

Technology, production, and harvest optimization form a triad that replicates nature's optimal conditions, always respecting the environment, our greatest ally—and now the question is: are we ready to assume this extra cost? Additionally, all their packaging is ecological, recyclable, or compostable.



Pork and Pink Lady apple tartlet (La Boscana Restaurant)

Processing of apples at the FRUILAR cooperative



AGRO
MASSOT S.A



COOPERATIVA
FRUILAR

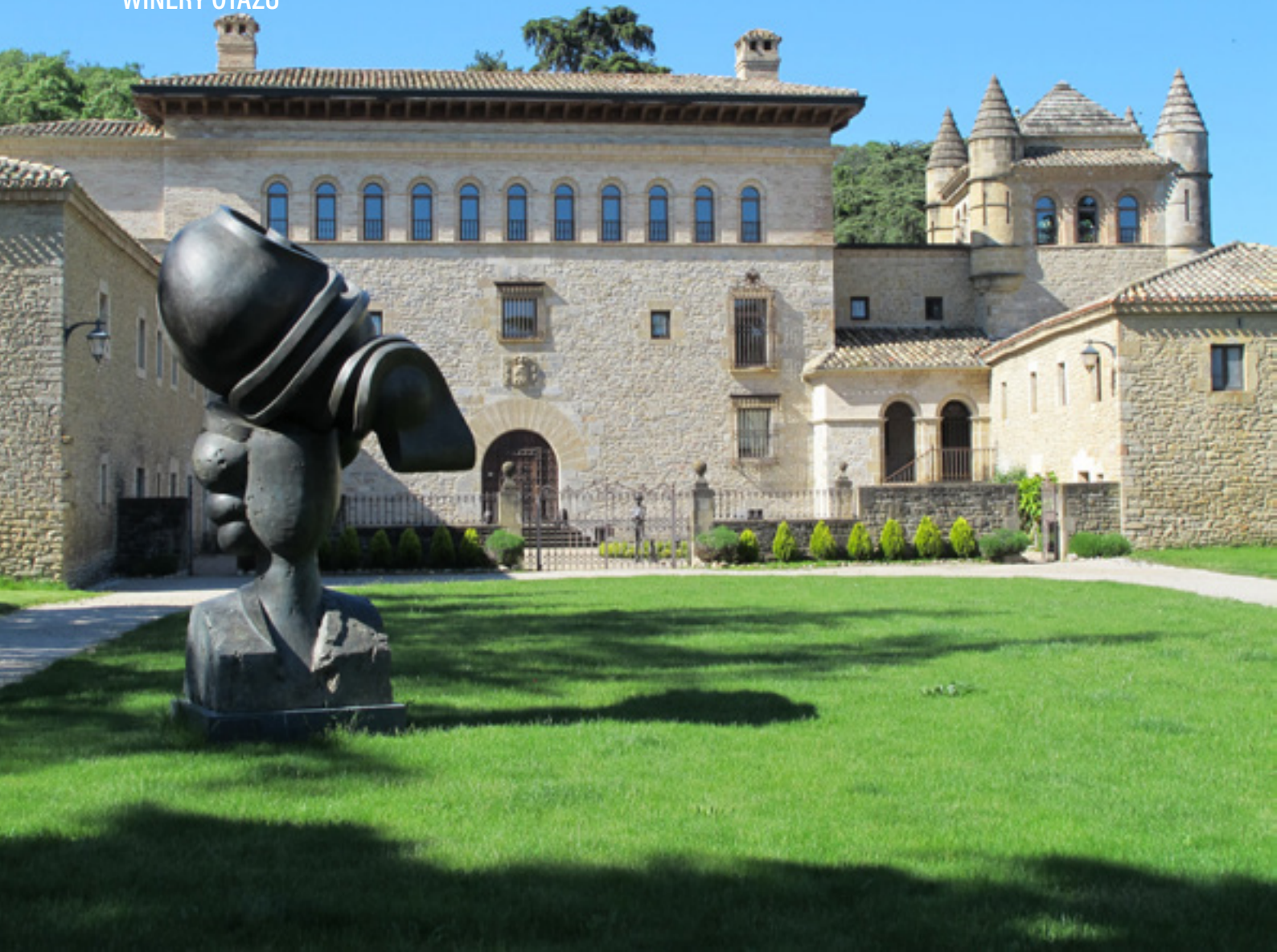




Currently in Spain there are almost a hundred Pink Lady producers

Washing apples at the FRUILAR cooperative





Winery Otazu

The essence of
wine and art in a
unique setting

Words: Editorial Staff

Photography: Winery Otazu

In the heart of Navarre, a few kilometers from Pamplona, Bodega Otazu stands as a benchmark for wine and culture. Its history dates back to the 12th century, when the Lordship of Otazu was already producing wine in the Middle Ages. Since then, this enclave has witnessed centuries of winemaking tradition, evolving to become one of the most prestigious wineries in Spain.

The current winery was built in 1840, marking a milestone as the first in Navarre to be established outside an urban center. However, phylloxera, a plague that devastated vineyards throughout Europe, interrupted its activity. It was not until 1989 that production resumed, giving way to a new era. In 1998 the modern winery was founded, combining traditional methods with cutting-edge technology.

A Unique Historical Setting

Bodega Otazu is not only synonymous with fine wine, but also with history. Its surroundings include iconic buildings such as the 12th-century Church of San Esteban, which houses a 16th-century Plateresque altarpiece. Another highlight is the Torre Palomar de Otazu, a 14th-century medieval fortification which, in addition to its defensive purpose, served as a dovecote, a common resource in Navarrese lordships. Another key element is the Palacio del Señorío de Otazu, built in the 16th century as a noble residence, characterized by the fortified-palace architecture of its time.

A Privileged Terroir

With 286 acres of vineyards, Otazu enjoys an exceptional terroir. Its climate, combining Atlantic and Mediterranean influences, along with clay-limestone soils, provides ideal conditions for varieties such as **Tempranillo**, **Cabernet Sauvignon**, **Merlot**, **Chardonnay**, and **Pinot Noir**, among others. Each of these grape varieties contributes personality to its wines, reinforcing the identity of the winery.

Recognition of its quality became evident in 2009, when Otazu achieved **Denominación de Origen Pago** status, the highest category in Spanish viticulture. This designation, awarded only to wineries with unique terroirs and rigorous production methods, certifies the excellence of their wines and their deep relationship with the land.

Art and Wine, a Unique Combination

One of the aspects distinguishing Bodega Otazu is its commitment to contemporary art. The Fundación Otazu, created in 2016, manages a collection of over 150 artworks by internationally renowned artists. These pieces not only enhance the winery's spaces but also transform a visit into a complete cultural experience. Among the most emblematic works are "**La Dama de Otazu**" by Manolo Valdés and "**Valkirias de Otazu**" by Leandro Erlich.

The barrel room, known as "**La Catedral del Vino**," is another example of this fusion of art and architecture. Designed by architect Jaime Gaztelu and engineer Juan José Arenas, this underground space combines functionality and aesthetics, ensuring optimal conditions for wine aging while housing artistic installations that encourage contemplation.

An Essential Wine Tourism Destination

Otazu has successfully expanded beyond wine production to become a renowned wine-tourism destination. Its offerings include guided tours of the Señorío, visits to the original 19th-century winery building, now transformed into a museum, and explorations of modern facilities, including "La Catedral del Vino."

One of the standout experiences is the "**Visit & Tasting**," a three-hour tour combining history, art, and tasting. It includes a walk through the estate, exploration of



WINERY OTAZU



the wine museum and winery, and a tasting of three wines paired with pintxos. They also offer "**The Sound of Wine**," a sensory experience where visitors taste a premium wine blindfolded while listening to a musical composition specifically created for that wine.

International Recognition and Awards

The quality and uniqueness of Bodega Otazu have crossed borders. In 2016, the finale of MasterChef China was filmed on its premises, significantly boosting its presence in the Asian market. In 2020, Fundación Otazu received the "A" Award for Collecting, granted by Fundación ARCO, recognizing its efforts in promoting and preserving contemporary art.

Bodega Otazu is much more than a winery. It is a place where history, tradition, and modernity intertwine to offer a unique experience. Visiting Otazu means stepping into a universe where every detail tells a story, and each sip reveals the essence of an exceptional land. A must-visit destination for lovers of wine, art, and history.



4

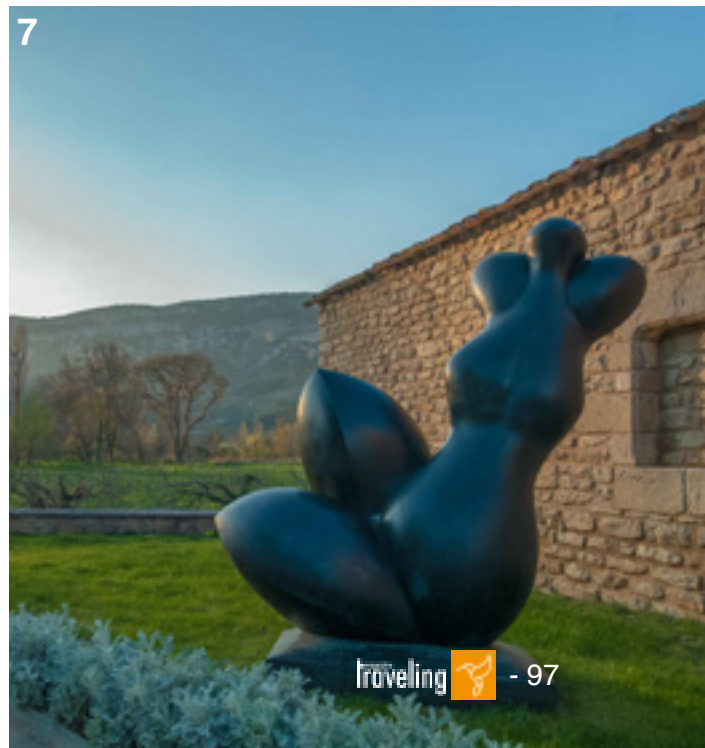


5

- 1.- Private events, grape stomping
- 2.- Flautist by Xavier Mascaró
- 3.- Time, by Hans Peter Feldmann
- 4.- Fire + Tools, by Jim Dine
- 5.- Guardians, by Xavier Mascaró
- 6.- La obtusa de Otazu, by Rafael Barrios
- 7.- O'Solei by Baltasar Lobo



6



7

Vitral de Otazu 2016

Where kinetic art and wine merge



Inspired by the stained-glass windows of the winery's Barrel Room, each edition generates dynamic visual effects that change according to the viewer's angle.

Inspired by the barrel-room stained-glass windows of the winery, these creations reflect the essence of the wine itself: a combination of structure, movement, and transformation.

This Cabernet Sauvignon and Merlot, with a balanced structure, juicy fruit, and persistent finish, goes beyond being merely wine, offering an unprecedented artistic vision: each vintage over the next 30 years will become part of a monumental work, creating a structure of nearly infinite dimensions, with billions of possible combinations.

Vitral de Otazu 2016 is not just an exceptional wine—it's the manifestation of a dialogue between art and oenology, a work where time, colour, and light intertwine within each bottle. This project, born from the collaboration between Bodega Otazu and renowned artists, originated from a partnership between Bodega Otazu and reflects an artistic vision.

More than just wine, Vitral de Otazu provides an artistic vision without precedent: each edition, over 30 years, will form part of a monumental artwork which, once fully assembled, will create a structure of nearly infinite dimensions, with billions of possible combinations.



Altar 2016

(D.O.P. Pago de Otazu is a wine made from 100% Cabernet Sauvignon.

To achieve the unique personality of this wine, grapes were harvested manually and separately from each vineyard. Before vinification, manual harvesting took place separately in each plot. Before fermentation, grapes were harvested manually from each vineyard separately. Before fermentation, a cold pre-fermentation maceration took place, followed by aging for 18 months in French oak barrels, then further refined in the bottle. Altar 2016 displays an intense garnet-red colour and a complex nose dominated by ripe black fruits, spicy notes of pepper and clove, alongside balsamic hints and toasted aromas from the French oak. On the palate, it is elegant and structured, with silky tannins and a persistent finish. Serve at 57–61°F to fully appreciate its expressive character.



AS #5, añada 2018

D.O.P. Pago de Otazu is a wine made from 100% Cabernet Sauvignon.

To achieve the unique personality of this wine, a manual harvest was carried out separately in each vineyard. Before fermentation, grapes were handpicked individually from each vineyard, selecting them at their optimal maturity to ensure maximum quality. Micro-vinification was carried out in French oak barrels. After ageing in extra-fine grain barrels, the wine rested in Otazu's underground cellars. It presents a ruby-red colour with garnet highlights and a complex nose, dominated by ripe black fruits, spicy notes of pepper and clove, alongside balsamic hints and toasted nuances from the French oak. On the palate, it is elegant and structured, with silky tannins and vibrant persistence. Ideal with red meats, mature cheeses, and chocolate desserts. Limited production of 900 bottles. Recommended serving temperature between 61°F and 64°F to fully appreciate its character.

Pago de Otazu 2022

Pago de Otazu (D.O.P. Pago de Otazu) is a red wine composed of 61% Merlot and 39% Cabernet Sauvignon, made from hand-harvested grapes during the month of October, with ageing in French oak barrels. Deep cherry-red colour with violet hues. On the nose, it reveals intense aromas of red and black fruits, such as currants and blackberries, complemented by spicy notes and an elegant floral background. On the palate, it is silky and balanced, with well-integrated tannins and fresh acidity that brings liveliness. Its finish is persistent, with hints of cocoa and liquorice. Ideal for pairing with roasted meats, hearty rice dishes, and Iberian cured meats. Serve between 61°F and 64°F.



Pago de Otazu Chardonnay 2022

Pago de Otazu Chardonnay (D.O.P. Pago de Otazu) is a 100% Chardonnay wine made from grapes harvested by hand during the month of September, aged for 6 months in French oak barrels.

Bright golden-yellow colour. The nose reveals aromas of stone fruits, citrus, and subtle notes of white flowers, accompanied by hints of vanilla and toasted nuances derived from barrel ageing. On the palate, it is creamy and elegant, with balanced acidity enhancing its freshness. Long finish with lingering notes of almond and honey. Perfect with seafood, oily fish, creamy cheeses, and Asian dishes. Serve between 50°F and 54°F to fully appreciate its complexity.



Óscar y Montse con las manos en la masa

Ó

scar Velasco (Segovia, 1973) and Montse Abellà (Cambrils, 1976) form one of the most influential couples in Spanish gastronomy. With careers defined by excellence and recognition, they have combined their talent and passion to create unique culinary experiences.

Óscar Velasco trained at the Ángel del Alcázar Hospitality School in Segovia and began his career in haute cuisine at Zalacaín (Madrid), the first Spanish restaurant awarded three Michelin stars. He later worked with Martín Berasategui in Lasarte (Guipúzcoa), where he honed his technique and discipline. In 1998, his career took a definitive turn when he joined Santi Santamaría's team at El Racó de Can Fabes, one of Spain's temples of gastronomy, playing a key role in the restaurant's evolution. It was at Can Fabes where he met Montse Abellà, who was working as a pastry chef. Montse had begun her training at the Hospitality and Tourism School in Cambrils,

VELASCO
ABELLÀ



1 Michelin Star - 1 Repsol Sun

Words: Redacción

Photography: VelascoAbellà

launching her career at Restaurant Matteo (one Michelin star). Her passion for pastry led her to train in France at Michel Guérard's Le Près d'Eugenie, one of the great names in nouvelle cuisine. After her time in France, she returned to Can Fabes, where she perfected her pastry skills and crossed paths with Óscar.

In 2001, Santi Santamaría offered them a challenge that defined their careers: to lead his new restaurant in Madrid, Santceloni. Óscar became head chef, and Montse, pastry chef. For 20 years, Santceloni was a benchmark of Spanish gastronomy, earning two Michelin stars and three Repsol Suns. Their talent also brought them individual acclaim: Óscar received the National Gastronomy Award for Best Chef (2007) and Chef l'Avenir by the International Academy of Gastronomy (2006), while Montse was honored with the Torreblanca Award for Best Pastry Chef (2016) and the Grand Prix au Chef Pâtissier (2019).

Following the closure of Santceloni in 2020, Óscar took charge of the culinary direction at a luxury hotel in Mallorca, while Montse focused on teaching and planning their next venture. In 2023, they fulfilled their dream of opening their own restaurant in Madrid, VelascoAbellà, where they continue their culinary legacy with a proposal based on balance, precision, and respect for ingredients.

Together, Óscar and Montse have built an impeccable career that positions them among the greatest names in Spanish gastronomy. Their cuisine—marked by technique, creativity, and attention to detail—continues captivating diners and elevating culinary art to its highest expression.

How did you start and when did you realize you wanted to become a chef?

I started working in a kitchen when I was 16. I always say my vocation came late; at that age I didn't want to become a chef, I used to say I wouldn't dedicate myself to cooking. It was something temporary—I was only doing it to earn some money while studying.

I began studying Agricultural Engineering in Madrid, but only lasted two weeks—it wasn't going well. Then I had the opportunity to enroll at the cooking school in Segovia, even though the course had already started. That's when it all began. I had a cooking teacher, José Luis Aguilar, who opened my eyes to what cooking could really become. It was then that I started seeking out the top chefs in our country, reading their books, and visiting their restaurants. And I did it. After finishing culinary school in Segovia, I had the chance to join their teams: Zalacaín, Martín Berasategui, and El Raco de Can Fabes, where I met Montse.

Santi Santamaria gave us the great opportunity to come to Madrid to open Santceloni, and after its closure, we finally had the opportunity to fulfill our dream—opening our own place, VelascoAbellà, our lifelong project.

Briefly tell us about your day-to-day work at VelascoAbellà

My days at VelascoAbellà vary greatly, but generally, I like being present in the kitchen as much as possible. I think it's essential in a project like ours, which is still less than two years old.

I like to fully participate in each day's "mise en place," working directly with the ingredients; it helps me design our menu.

I enjoy being in direct contact with suppliers—both current and future—who show us their work and products, enriching our menu development.

In the afternoon, between lunch and dinner services, I handle computer

tasks, which I don't find as enjoyable but are essential for good kitchen management and smooth restaurant operations.

After the dinner service, we do the necessary shopping for the following day and organize the team's workload.

What inspires your cuisine?

Always seasonal produce—often we buy ingredients without knowing exactly how we'll cook them. I prefer visiting the market, speaking with producers, seeing what's available, and then shaping our dishes from there. We try to communicate who we are, our origins, and experiences, creating our own culinary path.

What did receiving the Michelin Star mean to you, and how much work lies behind it?

Receiving the star at VelascoAbellà brought special joy. We'd earned stars in previous projects, but this one felt uniquely meaningful—it can't be compared.

It was a tremendous happiness for the whole team, as well as a responsibility. It's rewarding to have your work recognized, but I always emphasize to the team that our real goal is making our customers happy, ensuring they leave VelascoAbellà eager to return. Awards, prizes, and recognitions are results of good work, never our primary objective.





Chicken wings with lobster and spinach



Hare and foie gras sausage, onion, dried apricots and olives



Smoked spring onions, octopus, grapefruit and almonds

Tell us about your team. Who forms the heart of VelascoAbellà?

I think it's clear—the name says it all. "Abellà" refers to Montse, the other 50% of this project. We complement each other perfectly; where she falls short, I step in, and vice versa. We've surrounded ourselves with a very young, motivated, and enthusiastic team. We're very proud of them and grateful for their dedication to the project and the enthusiasm they bring daily.

Who is or was your reference chef, and why?

I can't choose just one. I feel fortunate to have learned from great masters. Chronologically—not in order of importance, as each one helped and prepared me for the next step—they have been:

Benjamín Urdiain, my first experience in a great restaurant kitchen, Zalacaín. I'd never seen anything like it before.

Martín Berasategui—two years of continuous learning. You could say I

entered his kitchen as a boy and left as a chef.

Santi Santamaria—he gave me the opportunity of a lifetime, pushed me toward change, and offered me all his experience and knowledge.

Finally, if you had to pick one Spanish dish, which would it be?

It's incredibly difficult for me to choose just one dish from Spanish cuisine. Selecting one means excluding all the others. I believe there's a time for everything, and diversity is what makes cooking particularly appealing; always having the same thing becomes tiresome.

As a chef, I feel fortunate to live in Spain—a country with diverse cultures across different regions, each offering fantastic ingredients that enrich our recipes and make Spanish gastronomy globally renowned.

*But if you're forcing me to choose one right now, I'd go with **Spanish omelette**—I prefer it with onion. It's one dish I never tire of eating.*

Montse and Óscar



The Recipe

Prawns in garlic sauce, with fried egg and potatoes

By Óscar Velasco

Ingredients

17 oz celeriac purée

7 oz celeriac, finely diced (brunoise)
2 tbsp mild olive oil
1¾ oz spring onion, finely diced (brunoise)
Salt

2.8 oz garlic and ginger oil

3.4 fl oz mild olive oil
1 oz sliced garlic
1 oz sliced ginger
0.35 oz cayenne pepper

5.3 oz straw potatoes

1.1 lb new potatoes
8.5 fl oz mild olive oil

2.2 lb white prawns

0.7 oz prawn oil
8 eggs
1 lime (juice)
Chopped parsley



© Matias Perez Llera

Preparation

Celeriac purée: place a saucepan over low heat with the oil and the julienned spring onion, sauté gently without colouring for 10 minutes. Add the celeriac and continue cooking gently for another 30 minutes. After this time, add just enough water to cover and cook for 10 more minutes.

Season with salt, blend, and strain through a fine chinois.

Garlic and ginger oil: place all the ingredients in a saucepan over medium heat until the garlic and ginger turn golden brown. Remove from heat and allow to cool and infuse for 2 hours, strain, and set aside.

Straw potatoes: finely cut the potatoes and fry them in olive oil until golden and crispy. Remove and place them on absorbent paper to eliminate excess oil.

White prawns: peel the prawns, and blend the heads with 50 g of extra virgin olive oil, strain, and set aside. Remove the intestines from the prawn tails and reserve.

Fried eggs: separate the egg whites into a bowl, massage them with your hands to break up the texture, pour them into a squeeze bottle, and fry little by little over high heat until the whites become golden and crisp, similar to a "puntilla," remove and place them on absorbent paper. Separately, fry the egg yolks in the same oil, ensuring they remain slightly runny inside.

To finish, place garlic and ginger oil into a pan, heat it up, and once hot add the prawns with a pinch of salt. Briefly sauté, add the lime juice and chopped parsley, then remove from the heat to start plating. Brush the base of a bowl with prawn oil and a spoonful of celeriac purée. Arrange the prawns on top, drizzling some oil from the sauté, and finish the dish with the straw potatoes on top, surrounded by the crispy egg whites ("puntilla").

Favorite restaurants of

Óscar Velasco y Montse Abellá

Casual for going out with friends

Coalla Gourmet

Coalla is a gastronomic reference point that combines a gourmet shop and a restaurant, offering high-quality products and a careful selection of wines. With roots in Asturias, its proposal stands out for its honest cuisine, based on exceptional ingredients and careful attention to detail. An essential destination for food lovers. I love going for a bite to eat with a nice glass of wine.



Romantic for couples

VelascoAbellá

Ours—I find it difficult to think of a better restaurant than VelascoAbellá to visit with your partner. It's the ideal destination for a romantic dinner, with its elegant atmosphere and carefully selected dishes and wines. The subdued lighting and impeccable service create the perfect setting for a special evening. An exclusive corner where good taste and intimacy merge in every detail.



To eat good fish

O`Grelo

I like O`Grelo—the product is impressive and treated with great care and delicacy; it's a sure bet for seafood lovers, with an impeccable selection of fresh produce from the sea. Their Galician cuisine stands out for its simple yet flavourful preparations that enhance the quality of the ingredients. An ideal place to enjoy seafood and fish at their very best.



For eating good meat



Rocacho

Rocacho, in my opinion, works with some of the best meat in the whole country. It is truly a temple for meat lovers, with select cuts and perfect maturation that guarantee an exceptional flavor. Their specialty in beef and well-prepared grilling create a unique experience. An elegant and cozy space where you can enjoy the best meat cooked to perfection.

Restaurant serving international cuisine

Le Bistroman

Le Bistroman offers international cuisine with a sophisticated and creative touch. Its menu fuses flavors from around the world with quality products, in an elegant yet relaxed atmosphere. A perfect place for those looking for a cosmopolitan and nuanced gastronomic experience. Although I haven't been yet, I'm really looking forward to trying it.



VelascoAbellá restaurant

It has it all; it's hard to think of a better restaurant than VelascoAbellá. The interior designed by Montse creates a warm, elegant environment that invites you to stay. The cuisine, service, and wine selection are equally outstanding, making VelascoAbellá truly unique.

VelascoAbellá has it all: it blends elegance and quality in an intimate and sophisticated atmosphere. Specializing in market cuisine, it offers fresh seasonal dishes in an intimate, sophisticated setting. The space's warmth complements the high-level cuisine, excellent service, and fine wines, making VelascoAbellá a unique restaurant. Each visit balances flavor, exclusivity, and refined distinction in every detail.



Reservas

Restaurante VelascoAbellá

C/ de Víctor Andrés Belaunde, 25, Madrid
Teléfono: 915 66 97 40



El Patio de Abascal Tavern

Words: Redacción - Photography: El Patio de Abascal

In the Heart of Chamberí, Madrid El Patio de Abascal is a tavern that revives the essence of traditional Spanish cuisine with a contemporary touch.

Under the direction of chef Javier Murguizu, this space has become a landmark for those who appreciate slow-cooked stews and timeless flavors.

The Space: A Cozy Atmosphere

Located at José Abascal, 61, the tavern evokes the charm of classic Madrid corralas. Its design, featuring warm lighting, invites guests to linger over their meals, while a fountain near the bar adds a refreshing and welcoming touch—ideal for a leisurely meal or an aperitif. The décor combines noble materials such as wood and wrought iron, creating an ambiance that blends tradition with a modern, elegant style.

The Menu: Traditional Cuisine with a Modern Twist

The real highlight is the kitchen, rooted in tradition and focused on premium ingredients. The menu revolves around stews, escabeches, meats, and fish, all prepared with meticulous care. Signature dishes include Madrid-style tripe, oxtail stew, Iberian ham croquettes, and Donostiarra-style cod. The menu changes with the seasons, adapting to fresh market produce.

Additionally, the restaurant offers daily specials based on seasonal ingredients, with a particular focus on fresh seafood and market vegetables.

Stews: A Dish for Every Day

One of the restaurant's greatest successes is its dedication to *cuchareo*—traditional stews served as the daily special from Monday to Friday:

Monday: Stewed lentils with escabeche quail.

Tuesday: Marmitako of bluefin tuna.

Wednesday: Green beans with clams.

Thursday: Madrid-style cocido, served in three courses, accompanied by pickled guindilla peppers and *cominera*—a mix of crushed tomatoes, olive oil, salt, and cumin.

Friday: Brothy seafood and fish rice with cod.

Chef Javier Murguizu Proudly states, "*In Madrid, we love spoon dishes, and these stews are an essential part of our rich and deeply rooted culinary culture, passed down through generations*".

His philosophy revives classic recipes, cooked with patience and dedication. Each dish is slow-cooked using top-quality ingredients and traditional techniques, ensuring an authentic, comforting, and deeply satisfying flavor in every spoonful.



Lentils with quail



TESTED RESTAURANTS

"Marmitako" of red tuna



"Verdinas" with clams



"Cocido madrileño"



Beyond Stews

However, El Patio de Abascal is not just about stews—the menu is designed to be shared and enjoyed without unnecessary embellishments. One of its standout specialties is house-made escabeches. Murguizu uses vinegar, wine, and aromatic herbs to create unique flavors in palometa fish, mussels, and anchovies. The Iberian ham croquettes, creamy on the inside with a crispy coating, are another must-try. Other options include Russian salad with prawns and a selection of artisanal cheeses, perfect for starting the meal.

When it comes to fish, the Donostia-style cod, prepared with garlic, chili, and a touch of vinegar, is a standout. The restaurant also offers fresh seafood from Denia and grilled fish, depending on market availability. For meat lovers, highlights include Angus beef from Río Tinto and the Madrid-style tripe, one of the house specialties. The menu also features dry-aged beef cuts and slow-cooked meats, complemented by house-made sauces.

The daily set menu includes a starter, main course, and dessert, with options that change daily. Among the house-made desserts, the baked cheesecake and caramelized rice pudding are customer favorites. Additionally, for special occasions, the chef introduces seasonal desserts, such as torrijas for Easter and pestiños for Christmas, keeping Spanish sweet traditions alive.

A Wine Cellar to Match

The restaurant's wine cellar perfectly complements its culinary offerings, featuring a curated selection of Spanish and international wines, along with artisanal vermouths—ideal for an aperitif. The wine list includes Spanish appellations of origin, from Ribera del Duero and Rioja reds to Atlantic whites and Catalan sparkling wines. It also offers biodynamic and natural wines, catering to the most discerning palates.



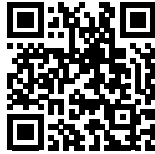
Javier Murguizu: The Soul of the Project

Chef Javier Murguizu boasts more than 20 years of experience in leading kitchens such as Araceli de La Moraleja and Ovillo, where he earned a Repsol Sun and won the World Tripe Championship in 2022. His passion for traditional cuisine and his ability to modernize it while preserving its essence are evident in every dish. His philosophy is based on culinary honesty: high-quality ingredients, meticulous preparation, and respect for authentic flavors.

A Tribute to Classic Cuisine

El Patio de Abascal is a homage to timeless cuisine, where stews take center stage, escabeches shine, and Madrid's signature flavors find their home. In a world where trends often overshadow tradition, this tavern remains committed to preserving the essence of Madrid's gastronomy, offering dishes that nourish both body and soul. With its cozy ambiance, well-balanced menu, and unwavering commitment to quality, it has become a must-visit destination for lovers of great food.

**El Patio de
Abascal**



Chef Javier Murguizu

ew of the room on the upper floor





Bravissimo | Hostería del Mundo

A Culinary Journey between Stoves and Memories

Words: Jose A. Muñoz - Photography: Osteria Bravissimo

Bravissimo is a restaurant in Madrid that offers an international Italian-based gastronomic journey, inspired by the recipes and anecdotes of a woman who traveled the world but never stopped being Italian

Madrid is experiencing a moment of gastronomic effervescence. Among the many dining concepts striving to stand out, some embrace innovation, others stay true to tradition, and a select few manage to merge both worlds seamlessly. Bravissimo, located on Pintor Rosales Street, belongs to this last group. More than just a restaurant, it is a space where family heritage and global exploration come together in every dish.

With a soul deeply rooted in Italian cuisine, Bravissimo draws inspiration from cherished family recipes and travel experiences, reinterpreting them with a modern approach while staying true to their essence. In an elegant and carefully designed setting, every detail—from the décor to the plating—has been thoughtfully crafted to deliver a fully immersive sensory experience.

The Root of a Dream

Behind Bravissimo is Lapo, an Italian who grew up around the stoves of his aunt's small restaurant. His childhood was spent watching the women in his family prepare classic recipes while customers played cards or chatted, creating an atmosphere that blended the ordinary with the extraordinary. That place was not just a business; it was a gathering spot, almost an extension of home.

The influence of his uncle, a tireless traveler, added another ingredient to this story. His trips to Argentina—where Italian and local culinary traditions were already merging—and later across Latin America, Asia, and Europe brought new flavors into the family kitchen. Unintentionally, that little restaurant became a fusion laboratory decades before the concept became a trend.

A Concept That Transcends Borders

Bravissimo pays homage to the women who taught Lapo the power of food as a storytelling tool. But it also reflects his personal vision: a menu where Italian cuisine is the foundation, but not the limit. The menu avoids the predictable. Take, for example, the croquettes, classic in form yet infused



Entrance to the restaurant: the suitcases on the walls mark the beginning of the journey

The Vespa—an essential part of our journey through Italy.



with masala curry, a nod to India that surprises without disrupting balance. Or the tripe stew, a Madrid staple, served with wild mushrooms and a Neapolitan tomato base, bridging two traditions. This approach does not aim to impress with overly complex techniques but rather with clear, well-thought-out ideas. Each dish tells a story: the story of a child who grew up watching flavors from around the world arrive at his table, and how those memories now translate into accessible, contemporary culinary creations.

The restaurant, intimate and elegant, takes guests on a journey across different cultures. It combines the sophistication of Italian bistros—with dark wood details and pristine table linens—with the vibrant energy of a flamenco tablao, reflected in murals honoring Lola Flores and Frida Kahlo. But here, luxury is not synonymous with exclusivity. Bravissimo prioritizes a democratic dining experience: the daily menu features dishes like tripe with Neapolitan sauce or risotto with Asian influences, all at surprisingly accessible prices, as well as special group menus. The concept is clear: quality without labels, where the focus is on the sensory journey, not the price.

Art as a Central Element

Art plays a key role in shaping the restaurant's identity. Works by Andrés Mejías, Manu González, and Arilio Infante share space with murals of Frida Kahlo and Lola Flores.

BRAVISSIMO

"We wanted people to come here not just to eat, but to experience a story," explains Lapo. The result is an atmosphere that invites guests to linger: the walls speak of travel, passion, and heritage, just like the dishes do.

More Than Just Food

For Lapo, Bravissimo is a way to connect with personal and collective memories.

"I want customers to recall their own experiences when they sit here," he says. This explains details like the music selection, which ranges from tango to jazz, or the table arrangements, designed to encourage conversation. The restaurant doesn't rush. Diners can enjoy a saffron risotto with scallops while admiring a painting by Mejías, or finish their evening with a reinterpreted tiramisu made with Peruvian cacao, accompanied by Lola Flores' gaze from a mural. It's a multisensory experience, but without unnecessary solemnity.

A Borderless Menu

The menu is a map of influences. The antipasti selection includes bruschettas made with heirloom tomatoes and Thai basil. The risottos, traditional in texture, incorporate unexpected ingredients like kimchi or Norcia black truffle. Even the desserts play with contrasts: a cheesecake made with Manchego cheese is paired with fig and ginger compote.

But balance is key. Lapo ensures that fusion never turns into chaos. "Every ingredient must have a reason to be there," he explains. That's why, despite its diversity, the menu maintains coherence: polished Italian techniques, clean presentations, and flavors that don't compete but complement each other.

The Legacy of Women

While the restaurant celebrates cultural fusion, its soul remains deeply rooted in the teachings of Lapo's family. "They showed me that cooking is an act of generosity," he says.

That spirit is reflected in generous portions, attention to detail, and a staff eager to share the story behind each dish. Even in practical decisions—such as using seasonal produce and sourcing meats and fish from local suppliers—there is a deep respect for the essential. Bravissimo embraces innovation, but never forgets its roots.

A Corner in Madrid, A Window to the World

In a city full of theme restaurants and hyper-specialized eateries, Bravissimo stands out for its lack of dogma. There is no cult of absolute authenticity here, but rather a search for meaningful connections. One example: its version of carbonara, which includes hi-



Black creamy rice with baby squid and prawns, served with chili-garlic aioli



Grilled zamburiña with Mediterranean aguachile





Prawn pops with Korean mayo
Chocolate coulant with red berries



jiki seaweed (a Japanese ingredient) to enhance umami, while still honoring the creamy texture of egg and pecorino cheese. This approach attracts a diverse clientele—from Madrileños looking for something familiar yet different to curious travelers eager to experience an unconventional take on Italian cuisine.

Bravissimo is not just a restaurant. It is a personal project that transcends gastronomy, a place that speaks of heritage, curiosity, and the idea that eating is, above all, a social act. Lapo has created a space where what happens around the table is just as important as what's on the plate: the laughter, the conversations, the glances, the shared journey. In a time when many restaurants prioritize aesthetics or exclusivity, this hidden gem in Pintor Rosales dares to offer something rarer and more valuable: authenticity without pretension. As Lapo puts it: *"We want people to leave feeling like they've been on an adventure."* And in Madrid, a city of a thousand flavors, that's an adventure worth taking.

Bravissimo
Ostería del Mundo





Restaurant de **Tokio a Lima**



Creamy rice with red prawns

De Tokio a Lima masterfully fuses the essence of Nikkei cuisine in the heart of Palma, offering a vibrant gastronomic experience where Japanese tradition and Peruvian flavors meet in every bite.

In the heart of Palma de Mallorca, where luxury intertwines with history, there is a restaurant that pushes the boundaries of culinary fusion: De Tokio a Lima. Nestled in the iconic Borne district, this space captivates not only with its blend of Japanese, Peruvian, and Mediterranean flavors but also with its ability to turn every meal into a sensory experience. The result? An essential destination for discerning palates and lovers of the good life.

A Luxurious Setting in a 19th-Century Palace

Imagine dining in a beautifully restored 19th-century mansion, where architectural details coexist with contemporary design. That is the setting of Hotel Can Alomar, a five-star establishment that houses De Tokio a Lima. Situated in Palma's Golden Mile—the city's most exclusive shopping district—the restaurant takes full advantage of its prime location: its sandstone terrace, overlooking Borne's tree-lined avenue, offers the perfect viewpoint to observe the city's elegant bustle.

The ambience strikes a balance between sophistication and warmth. Inside, high, sunlit ceilings contrast with intimate tables, ideal for romantic dinners. On the terrace, the city's soft murmur transforms into a soothing soundtrack. It's no surprise that both locals and hotel guests choose this setting—every corner tells a story.

Germán de Bernardi: The Architect of Flavors Conquering Palma

Behind the kitchen is Germán de Bernardi, an Argentine chef with Italian roots, whose career reads like a culinary passion story. Trained across Europe, with

experience in high-end restaurants in Buenos Aires and Madrid, De Bernardi arrived in Mallorca over a decade ago in search of a project that would unite tradition and innovation—and he found it.

His cooking style is defined by technical precision and an almost reverential respect for ingredients. *"There are no shortcuts—the quality of the raw material is 70% of a dish's success,"* he often says. But what truly sets him apart is his insatiable curiosity. Before designing the menu for De Tokio a Lima, he traveled to Peru and Japan, immersing himself in their markets, ancestral techniques, and culinary rituals. From those journeys came inspirations such as the use of yuzu (Japanese citrus) in desserts and the incorporation of ají amarillo (Peruvian chili) in sauces.

His connection to Mallorca is just as profound. He works closely with local fishermen to secure daily fresh catches, including monkfish from Sóller and sea bass from Formentor. He also collaborates with local farmers, sourcing everything from rossos tomatoes to aromatic herbs. *"The island is a garden. My role is to interpret its gifts,"* he explains.

View of the restaurant dining room





Ceviche de pescado y marisco con espuma de tamarillo

Beyond the ingredients, De Bernardi is a storyteller. Every dish he creates has a meaning and a purpose. Take, for example, the beef tataki with orange tartare sauce, which was born during a winter season when he sought to combine the warmth of beef with the citrusy freshness of Mallorca's orchards. *"The orange is not just a garnish—it's a bridge between the Mediterranean and Asia,"* he explains.

The Menu: A Map of Sensations

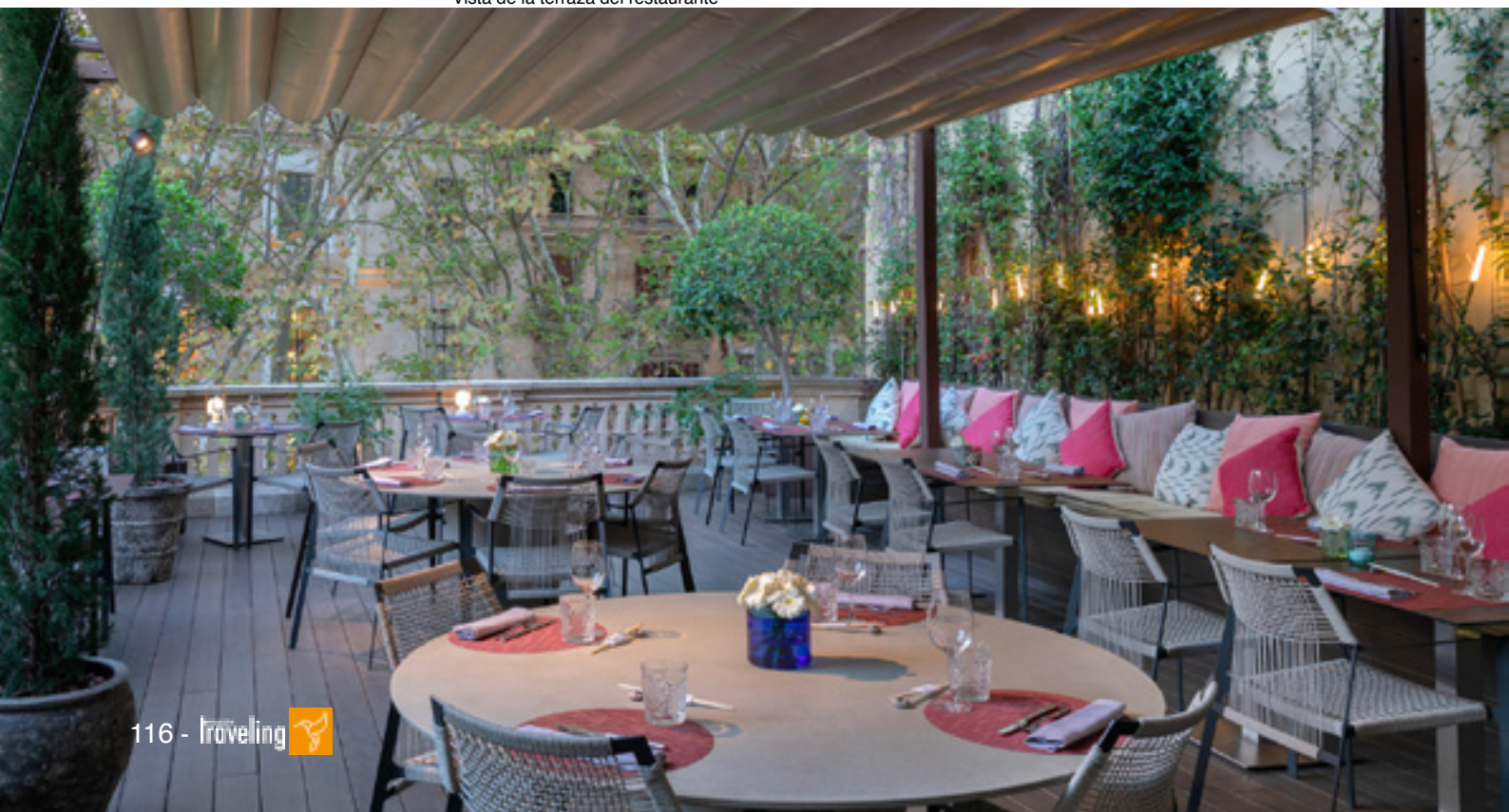
The menu, divided into starters, raw/marinated dishes, and fire-cooked specialties, is an invitation to explore.

To start, the monkfish tail salad with green papaya, nori seaweed, and lime vinaigrette is a standout dish. The delicate texture of the monkfish contrasts with the crunch of cashews and the citrusy acidity of lime, making for a light yet bold prelude to the meal.

Ceviche lovers will find an elevated version here: fish and seafood ceviche with tamarillo foam, served in a clay pot that enhances its aroma. The spicy kick, subtle but present, is reminiscent of Lima's bustling markets.

In the "From the Fire" section, aside from the previously mentioned octopus, the beef tenderloin tataki with orange tartare sauce is a highlight. The perfectly seared beef is accompanied by sautéed potatoes and caramelized onions, resulting in a dish that is both comforting and innovative. A special mention goes to the scallops with vegetables, where De Bernardi plays with textures, incorporating crispy seeds and silky emulsions, creating a dish that is as visually stunning as it is flavorful.

Vista de la terraza del restaurante





The Sweet Finale: Between Tradition and Innovation
No visit to De Tokio a Lima is complete without experiencing its desserts. The orange pisco sour with yuzu granita is a masterpiece—the alcohol is transformed into a frothy sorbet, paired with crispy sesame and ginger. Refreshing and bold.

But if there is one classic that steals hearts, it's the Sóller lemon tart. With a creamy filling, a buttery biscuit base, and caramelized meringue that adds a hint of bitterness, this dessert—served with a sorbet—is a tribute to Mallorcan tradition.

"It feels like a sweet embrace after a feast," confesses one diner.

Wine, Champagne, and Service: The Art of Pairing

The wine list, primarily Spanish with some hidden Mallorcan gems, is carefully curated to complement the dishes. The sommeliers, both knowledgeable and approachable, offer spot-on recommendations. One example? A Verdejo white wine to balance the ceviche or a Priorat red to pair with the beef.

For special occasions, the exclusive menu featuring four glasses of Veuve Clicquot per person is a perfect choice. The fine bubbles of French champagne pair just as beautifully with sushi as they do with a risotto.

More Than Just a Restaurant

De Tokio a Lima is not just another restaurant. It is a place where fine dining is experienced without pretension, where every detail—from the tableware to the warmth of the staff—enhances the experience. Germán de Bernardi has achieved what few can: maintaining excellence year after year, ensuring that both locals and visitors keep coming back.

Tiradito de hamachi con salsa de piña y lulo



Restaurant

de **Tokio a Lima**



A dinner in Rome

By Andreas Viestad

By: Editorial staff

A Dinner in Rome, by Andreas Viestad, is a gastronomic and philosophical journey that begins with a meal at a Roman restaurant and expands to explore the history, culture, and politics of food. Through anecdotes and reflections, the author reveals how everyday ingredients like salt, wine, and olive oil have shaped civilizations and influenced the way we eat.



In this book, the author explores the history of humanity through the foods that make up a typical Roman menu.

Viestad, a renowned Norwegian writer, chef, and food activist, uses his culinary expertise to analyze how common ingredients have influenced the development of various civilizations.

Each chapter of the book focuses on a specific menu component, such as bread, olive oil, salt, pepper, meat, and wine, examining their origins and historical significance.

For example, in discussing bread, the author traces the origins of wheat and its role in the rise and fall of Rome. In the chapter on lemon sorbet, he explores how the demand for sugar fueled the slave trade in the ancient world. In this way, Viestad demonstrates how the history of food is deeply intertwined with the evolution of societies. The book has been praised for its innovative approach and its ability to connect gastronomy with history. According to a review published in *Babelia*, Viestad strikes a balance between historical scholarship and humor, offering a unique perspective on the importance of food in shaping the Mediterranean diet and its economic and social role in ancient Rome.

Additionally, *A Dinner in Rome* includes the author's own carbonara recipe and a section with detailed bibliographic references, enriching the reader's experience for those wishing to delve deeper into the subject.

This work invites reflection on how everyday elements of our diet have been fundamental to the development of humanity and how food serves as a lens through which we can understand our past. In summary, Andreas Viestad's book offers a detailed yet accessible look at the history of food, demonstrating that behind every ingredient lies a narrative that has shaped cultures and societies throughout time.

SIRUELA

Libros del Tiempo



Go City Los Angeles All-Inclusive Pass



Marina del Rey Kayaking Tour With Sea Lions



Paddle Surfing with Sea Lions

Go City Los Angeles Explorer Pass



Surf Lessons on Santa Monica Beach



Venice Beach Food Tour

Book activities in Santa Monica



civitatis



The Best Activities



24/7 Customer Service

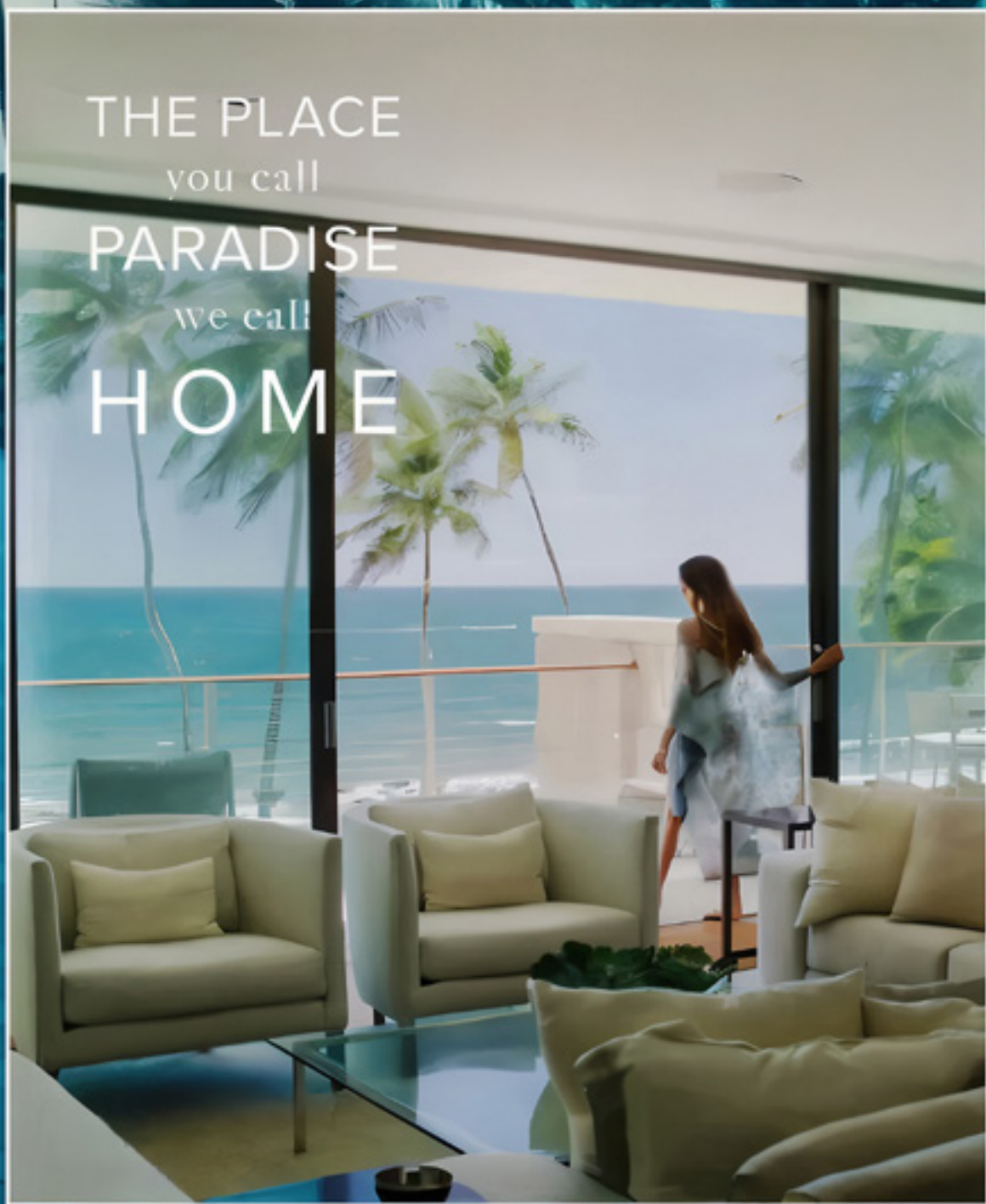


Free cancellation



Minimum price guaranteed

THE PLACE
you call
PARADISE
we call
HOME



Where azure waves kiss golden sands and nature's elegance embraces you. Living spaces seamlessly blend with a pristine backdrop, offering serenity and personalized service for an other-worldly experience all your own. This is your paradise reborn.

Dorado Beach
A RITZ-CARLTON RESERVE

