

magazine traveling

ENGLISH EDITION

TRAVEL AND GASTRONOMY MAGAZINE

N° 71 Year 2025 Digital edition free - Paper price: America \$9,00 - Europe 8,00€




Mauritania
Office National du Tourisme المكتب الوطني للسياحة
Soul of the desert

South Africa
NAMBITI
The intimate roar of Africa

Palm Spring
Art, palm trees
and surrealism

Wallonia
Forests, villages and
paths to discover

Algeciras
Where the sea sings
bulerias



DIGITAL AND PRINT TRAVEL AND GASTRONOMY MAGAZINE

HUELVA

A province with everything.



NATURE



SUN



MOUNTAIN RANGE



GASTRONOMY



BEACHES



ADVENTURE



Agencia
Destino
Huelva



DIPUTACIÓN
PROVINCIAL
DE HUELVA



VEN Y DESCÚBRELA.

www.destinohuelva.org

000000 @destinohuelva

Welcome aboard

Travel is seeing with new eyes. Each issue of Traveling is an invitation to discover the world slowly, paying attention to every destination, every place. In this edition, we invite you on a journey that crosses deserts, beaches, villages, and cities where history and daily life still beat strongly.

We begin in Mauritania, a land of sand and endless horizons, where the desert is not just scenery but a way of life. We leap to southern Africa, to Nambiti in South Africa's KwaZulu-Natal province, where nature asserts itself and reminds you of what truly matters. From there, we head to California and land in Palm Springs, an oasis of light, history, and American nostalgia.

The journey continues south, among Andalusian patios filled with geometry and coolness, and on to the Galician coast, facing Playa de las Catedrales, a natural monument sculpted by the sea. In Oviedo, the cathedral awaits us as a witness to faith and art. Wine takes us from Montilla Moriles to Cariñena, strolling through vineyards and soulful wineries.

In Wallonia, forests and paths open up for those seeking genuine corners. Ribadeo speaks to us of returning emigrants and coming home. In film, we talk with Juan Carlos Tous, and in the "Culture in Orbit" section, the music of Strauss travels into space.

And there's no shortage of flavours: Galician preserves, the direct art of tuna butchery, Aragon on the table, classic restaurants, and new ideas that continue to surprise. All of this fits within these pages, if you're willing to travel with an open mind.

Enjoy the journey. Here begins a new adventure.

Thank you for joining us once again on this trip. At Traveling, we want to be your companion on every adventure. Welcome aboard a new issue!

Jose Antonio Muñoz and Rosario Alonso



Jose A. Muñoz
CEO



Rosario Alonso
Director

Members of:



OMO DOMO SL Publishing

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

Kiara Hurtado
kiara.hurtado.prensa@gmail.com

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





20 TRAVEL
SOUTH AFRICA
The intimate roar of Africa

28 TRAVEL
PALM SPRING (California)
Art, palm trees and surrealism

34 TRAVEL
RIBADEO INDIANO
Memory carved in stone

38 DESTINATION & ARCHITECTURE
ANDALUSIA
The patio houses

44 GETAWAYS
ALGECIRAS
Where the sea sings in bulerías

48 CHARMING PLACES
THE BEACH OF THE CATHEDRALS
Ribadeo

52 DESTINATION 24 HORAS
TRIESTE
Cafés, Adriático y fronteras borrosas

54 HISTORY, ART AND CULTURE
OVIEDO CATHEDRAL
Eternal symbol of Asturias

60 WINE TOURISM
MONTILLA - MORELES
Bottled Andalusian sun

66 ECO DESTINATION
VALONIA
Forests, villages, and nature

72 PLACES TO DREAM
VIBRA HOTELS
Reinvent summer in Ibiza

CONTENTS

Traveling magazine N°71

Year 2025

PLACES TO DREAM 76
CLUB MED SERRE CHEVALIER
Summer among the mountains

CINEMA IN THE SUITCASE 80
JUAN CARLOS TOUS
CEO of Filmin

CULTURE IN ORBIT 84
THE BLUE DANUBE WALTZ
The waltz that travelled to space

MANENA'S WINDOW 86
French Brittany
A journey in good company

traveling 91
gourmets

FLAVOURS OF ARAGON 92
The pantry that defines a land

WINERIES WITH SOUL 98
GRANDES VINOS Y VIÑEDOS
Passion for the land, respect for the wine

PRODUCTS 102
CONSERVAS LA CURIOSA
Desde Galicia con amor

PRODUCTS 104
THE TUNA BUTCHERING
A live spectacle

REST. TESTED 108
LA RICONADA DE LORENZO
A living culinary tradition in Zaragoza

REST. TESTED 112
BENARES (MADRID)
A journey of flavours through India

REST. TESTED 116
RESTAURANTE KZEN
A journey to the Far East



PORTADA

Man in the Mauritanian desert ©ONTM



PORTADA

Peking duck KZEN Madrid
© Coromina

MAURITANIA

Mauritania, the soul of the desert

Words: Editorial staff - Photography: ONTM (Mauritania National Tourism Office)



Between the sea and the desert, Mauritania keeps its oldest secrets: landscapes that seem frozen in time, routes that were once the world's lifeblood, and cities where the echo of ancient caravans can still be heard.

Between the Atlantic and the Sahara, Mauritania stretches out as a land suspended between two brutal forces: the sea and the desert. There are no half measures here. The dunes never end, the cities seem from another century, and the wind is not a mere detail—it's the constant backdrop. This is not an easy country, nor does it pretend to be. It is dry, vast, radical. That's where its beauty lies. Few truly know it. And perhaps that is why it still preserves something rare today: authenticity. There are no tourist wrappings. There are ruins that outlast the sand, oases where time stands still, caravans that still cross as they once did. And on the coast, where the Sahara is cut off, the ocean pounds empty beaches beneath endless skies.

This is not a destination for those seeking comfort. It's for those who want to see what remains when the noise disappears. In the following pages, we travel through the country's most intense circuits: the rocky tracks of Tagant, the ghost towns of Adrar, the still waters of Banc d'Arguin, and the thunder of the Desert Train. This journey is not a postcard—it's a journey and a real adventure.



City of Chinguetti



City of Oualata

Ancient cities: jewels of stone, memory and knowledge

Chinguetti, Ouadane, Tichitt, and Oualata. Four names that don't appear on the usual tourist maps, but should be marked in red on any serious journey through the Sahara. These are cities of stone, dust, and memory. They don't live off the past—they breathe it. They are made of history and silence. And getting to them is not easy. But precisely for that reason, it matters.

The route begins before you even arrive. You have to cross empty plains, climb plateaus eroded by centuries of wind, lose yourself on tracks that don't always show up on GPS. And suddenly, in the middle of the desert, a city appears. Small, rough, dense. It doesn't seem like time has passed. In Chinguetti, for example, the libraries hold manuscripts that have survived storms, invasions, and centuries of neglect. Books that still smell of dry leather, copied by hand when Europe hadn't even dreamed of the printing press. The mosque, with its stone minaret, remains one of the great symbols of Saharan Islam.



Ancient city of Tichit

Ouadane was another jewel of caravan trade. Caravans coming from Timbuktu arrived there, loaded with salt, gold, and fabrics. Today, what remains is the old city's tiered structure, clinging to a hillside as if still waiting for the camels' return. Its narrow alleyways and unadorned walls say it all: life here was about endurance, not display.

Tichitt and Oualata, further south, retain the same strength. Oualata, with its facades decorated in red and white, blends austerity with a rare aesthetic sense. It's the point where rock art, Islam, and vernacular architecture meet. Tichitt, even more remote, is probably the least touched by time. Its isolation has protected it, but also left it on the brink of disappearance.

These cities aren't visited—they are discovered. Each holds a piece of the desert's soul. And the most valuable thing isn't what they show, but what they provoke: these are places that can't be explained; they must be walked, breathed in, remembered.

Travelling to these cities is like returning to a time when books were copied by hand, routes didn't follow roads, and wisdom slept in adobe libraries. Chinguetti and its desert sisters don't show what they once were—they remain what they have always been

City of Ouadane





Camel caravans cross the desert
with goods

In the footsteps of the salt caravans

Dunes in Chinguetti



The ancient
salt routes
still cross
Mauritania:
a journey
through
desert,
memory, and
landscapes
that don't
appear on
maps

For centuries, before GPS and before borders, white gold crossed the Sahara in silence. These were salt caravans setting out from Idjil, in northern Mauritania, bound for the markets of the Sahel. Hundreds of camels, weeks on the march, guides reading the desert like a book. Today, that forgotten route can be travelled once more—not on humps, but in 4x4s, following the invisible tracks of a trade that shaped civilizations.

The route crosses a wild landscape: stone plains, shifting dunes, dry passes that only open after rare storms. Along the way, you discover wells carved into rock that have given water for centuries, villages where life is still lived beneath nomad tents, and

landscapes that don't seem real: mountains of black sand, fossil seas, oases where green explodes suddenly amid the dust.

There are no hotels or comforts. You sleep under the stars or in adobe houses where time passes more slowly. You eat whatever is cooked over the fire. You talk to those who still remember the passing of the caravans. And every stop is also an inner pause. This is not a journey for postcards: it's a physical, sensory, spiritual experience. Luxury is not what you seek—truth is. And here, the truth appears without adornment, like the clean horizon of the desert.



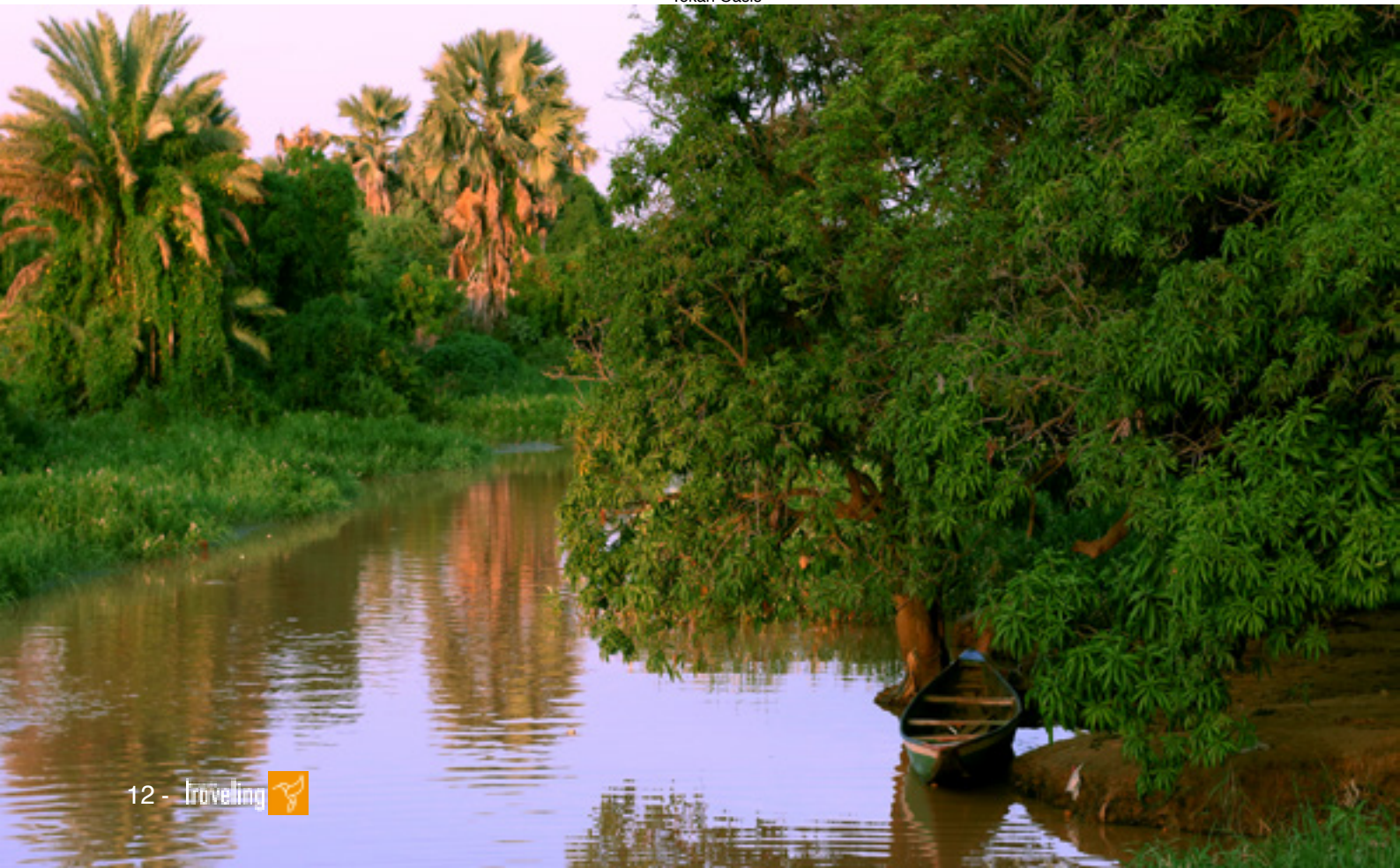


© Caroline Zaninotto
Tekan Oasis

The oases: green pearls among the dunes

Terjit, Mhairett, Tanouchert, El Meddah, Azouega. Names that evoke water, shade, and rest. In a country dominated by sun and stone, the oases of Mauritania are a radical exception: corners where the desert gives way for a moment, and life breathes at a different pace.

Reaching them is not immediate. You have to cross dry canyons, sandy tracks, and forgotten valleys. But the reward is real. Terjit, wedged between cliffs, offers a fresh water spring for bathing at sunset, surrounded by palm trees and rock walls that glow orange in the sunlight. In Mhairett, the palms grow so close together that barely any light filters through, creating a natural twilight that feels otherworldly. In Meddah, you can still see ancient hand-dug irrigation channels that have been in use for generations.





Berbera oasis

In some of these oases, women preserve traditional techniques for making date butter and natural cosmetics from local plants. It's a kind of wisdom that isn't displayed, but passed down by word of mouth, day by day. In Tanouchert or Azouega, encounters are organised with nomad communities who share desert stories under the khaïma, over steaming cups of tea and bread baked in the sand.

Hospitality is part of the culture. The visitor is welcomed as a guest, not as a customer. Meals are prepared over the fire, silences are respected, and time passes at a different rhythm.

Terjit Valley



Between dunes
and rock,
Mauritania's
oases are a
pause; there,
the desert falls
silent, and
life resumes
its ancestral
rhythm



© ONTM Banc d'Arguin
© ONTM Camping at the Banc d'Arguin

The Banc d'Arguin: where the sea em- braces the sky

In the heart of the driest desert, the sea appears. Not just any sea. The Banc d'Arguin is a beautiful anomaly: a coastal strip where dunes sink into shallow, turquoise, almost motionless waters. A brutally pure natural sanctuary, declared a World Heritage Site by UNESCO, where life follows its own pace—unhurried, undisturbed.

There are no hotels or roads here. Only wind, salt, and a biodiversity that surprises. Thousands of migratory birds—flamingos, spoonbills, herons—travel from Europe to nest or rest. On the sandbanks, seals and turtles emerge with the tide. Beneath the water, one of Africa's richest marine ecosystems moves silently.



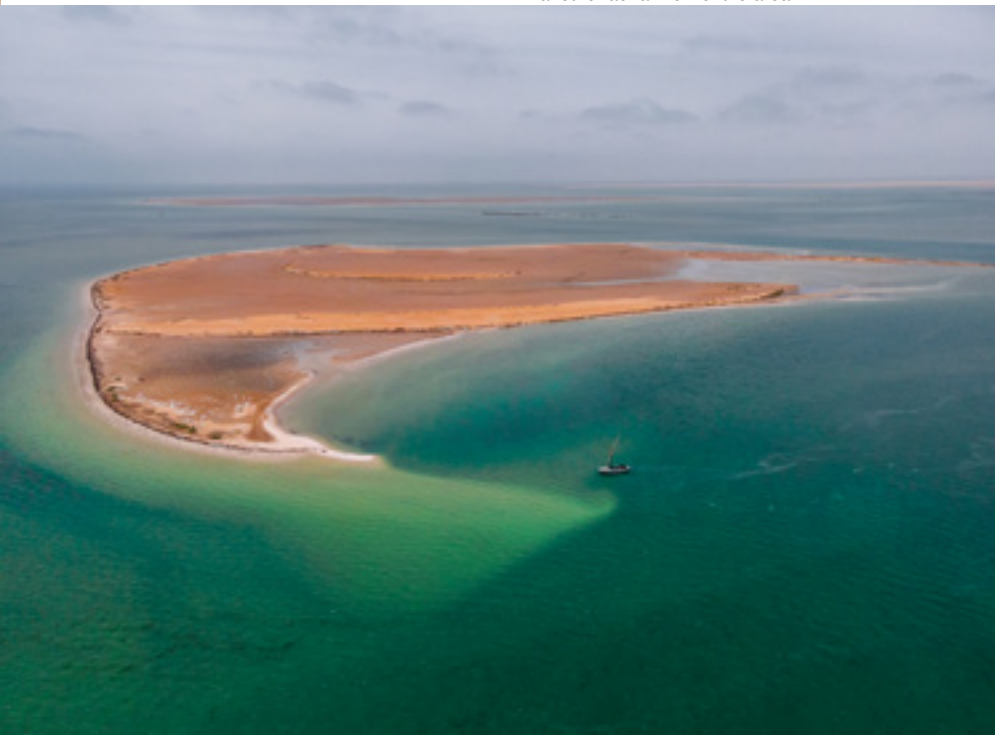
On this remote coastline live the Imraguen, a fishing community that has kept its way of life intact for centuries. No engines, no industrial nets—they fish as they always have: in sail-powered dugout canoes, with the unexpected help of dolphins, who drive shoals of fish towards the shore. It's a rare, almost magical symbiosis that survives because here, time does not accelerate. It is respected. Visiting the Banc d'Arguin means breaking the rhythm. It means disconnecting from the noise, crossing kilometres of sand to reach a place where nature is in charge. There are no grand monuments, no spectacle. There is water, birds, light, and silence.



Aerial view of Banc d'Arguin



Hundreds of pelicans at the Banc d'Arguin, and below, another aerial view of the area



Where the Sahara meets the ocean, the Banc d'Arguin remains untouched: wind, birds, and silence in their purest form



Desert Train: an epic of iron and endless horizons

Getting on the Desert Train is not just a journey—it's throwing yourself into one of the toughest and most authentic trips in the world. This iron colossus, which can reach up to 2.5 kilometres in length, crosses Mauritania from east to west, transporting iron ore from the mines of Zouérat to the Atlantic port of Nouadhibou. It was not designed for passengers, but that hasn't stopped those who want to experience the desert from within.

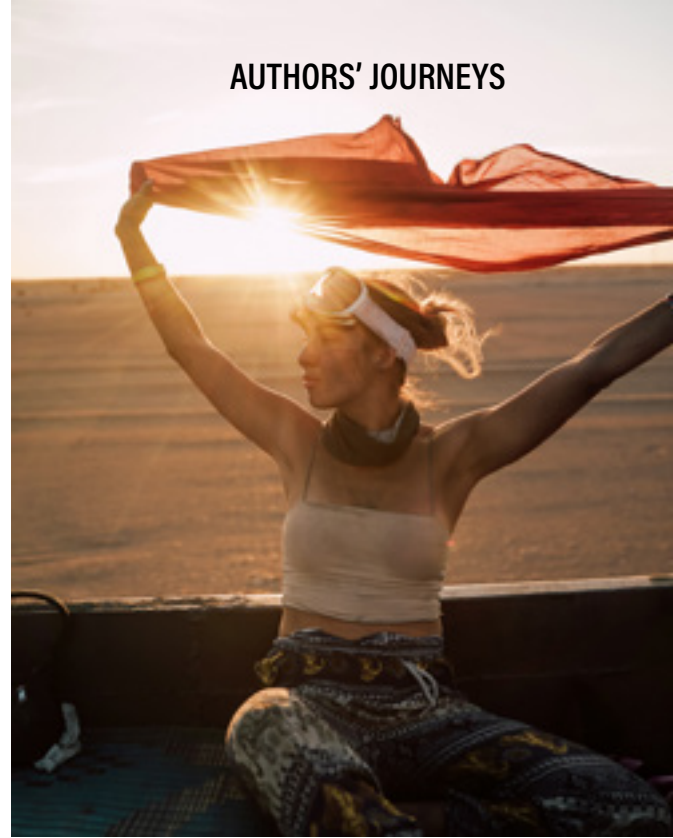
The starting point is usually Choum, a station lost in the middle of nowhere. From there, you climb straight into a freight wagon—no seats, no cabins, no comforts. Just iron, sand, and sky. Nothing else. Travelling in one of these open wagons means facing the dry wind, the dust that seeps into your skin, and a silence broken only by the screech of metal on rails. At night, the train moves beneath a sky that feels like a bottomless dome. Sleeping there, wrapped in blankets and stars, is something you never forget.



But the journey is not just the train. Along the route, the track intertwines with some of the country's most powerful places: the circular formations of the Guelb er Richat crater—known as “the Eye of the Sahara”—the oases of Terjit or Mhairett, where water springs from the rocks, and cities like Atar, a key point on the routes to Chinguetti or Ouadane.

The Desert Train isn't built for comfort. But it offers something conventional tourism can't: a raw, unfiltered experience, where landscape, industrial history, and extreme geography blend into a single blow. It's dust, noise, exhaustion. And it's also a brutally honest way to cross the country.

Inside one of the train's wagons



With every rattle of the train, the memory of the old caravans echoes. Today, on rails, the desert continues to tell its story without words



Travel Guide

Tailor-made routes: your adventure, your way

Looking to watch birds? To photograph unique landscapes? To experience the silence of the desert, as a couple or alone? In Mauritania, the circuits adapt to your wishes. Local operators offer flexibility in duration, comfort, languages, and goals. You come up with the idea—they help you make it happen.

Travelling to Mauritania is not just about discovering extreme landscapes or age-old stories. It's also about accepting an invisible code: that of respect. Every encounter matters. Every gesture leaves a mark. Choosing local guides, sleeping in family homes, sharing bread and silence—that, too, is part of the journey.

Here, luxury isn't measured in stars, but in real moments. Tea under the *khaïma* with a nomad. A windy night on a train platform. A walk among palm trees rising from the dust. You take all of this with you. But you also leave something behind: a different way of seeing, of behaving, of being.

The essence of this journey doesn't fit in photos or phrases. It stays inside, quietly. Because there are countries that don't just teach you something—they change you. Mauritania is one of them.

The Grand Tour: 14 days through cultures and landscapes

It's not a circuit. It's a total experience. In two weeks, Mauritania confronts you with what's essential: cities suspended in time, landscapes that seem otherworldly, routes that don't forgive, and silences that teach more than a thousand words. This is not a country for quick tourism. You have to earn it. And when you do, it gives you back something unforgettable.

This journey isn't summed up in stops. It's measured in encounters, glances, crossed paths. If you're willing to look without filters, to move with respect, and to let yourself be changed, this tour is for you. From the libraries of Chinguetti, where dust protects centuries-old manuscripts, to the cliffs of Banc d'Arguin, where the dunes sink into the sea, every step reveals a deep layer of history and austere beauty.

The Grand Tour is also a lesson in humility before the immensity of the desert, where time is measured by the wind and the landscapes shift shape as if they were breathing. You'll sleep under untouched skies, share tea with nomads, and travel along tracks where GPS is barely a secondary reference.





Soninké women

Getting there

The gateway is Nouakchott, the capital. Oumtounsy International Airport (NKC) receives regular flights from Paris, Istanbul, Casablanca, Las Palmas, and several African capitals.

The main airlines: Turkish Airlines, Air France, Royal Air Maroc, Tunisair, Air Mauritania, and Binter.

From Europe, direct flights take between 4 and 6 hours, depending on the departure point.

Visa requirements

The visa is processed directly upon arrival at Nouakchott airport.

Price: around €55 (in cash). Passport must be valid for at least 6 months.

It's recommended to bring a printed copy of your accommodation or tour booking, in case you're asked for it.

Getting around

Distances are great and roads are scarce. The best option is to travel by 4x4 with a driver/guide, especially in the north and the interior.

There are limited domestic flights, mainly between Nouakchott and Nouadhibou, but not to key tourist destinations such as Chinguetti or the Adrar.

Desert Train

It departs daily from Zouérat or Choum towards Nouadhibou. Open freight wagons, no reservations or fixed schedules. Bring protection against dust, a sleeping bag, water, food, and some warm clothing—desert nights are cold.

Where to sleep

In the main cities (Nouakchott, Nouadhibou, Atar): simple and functional hotels, with limited international options.

In the rest of the country: guesthouses, local homes, khaïmas (nomad tents), or camps. The basics: bed, shower, hospitality.

Bookings are usually made through a local operator or a travel agency

What to bring

Light, breathable clothing that covers the body: the sun is relentless, and the setting is conservative.

Sunglasses, cap or hat, high-factor sunscreen, and a scarf (for dust).

A headlamp, lightweight sleeping bag, toilet paper, and a basic first aid kit.

Universal adapter: type C/E plug (as used in continental Europe), 220 V.

Typical cuisine

Typical dishes: thieboudienne (fish with rice and vegetables), mechoui (roast lamb), couscous with dates, green tea with mint. On the coast, fresh fish is excellent, plentiful, and very cheap. Always drink bottled water. Do not drink tap water or consume ice in rural areas or while travelling.

When to go

From November to March: mild temperatures (20–30 °C), cool nights, clear skies. Ideal for exploring the desert.

Avoid June to September: extreme heat (up to 50 °C), sandstorms, and lower visibility.



contact@ontm.gov.mr



@VISIT_MAVRITANIA

Nambiti:

Africa's intimate roar

Words: Jose A. Muñoz **Photos:** Jose Antonio Muñoz and Arianna Pierangeli

There is a moment when the landscape comes to a halt. The breeze falls silent. The light changes. And you realise, without the need for words, that you are entering another world. The wild heart of southern Africa does not announce itself with fanfare, but with a slow cadence that envelops you. This is KwaZulu-Natal, a land that beats to the rhythm of elephants, Zulu drums, and rain falling on the savannah.





One of the vehicles used by Nambiti Plains Safari for game drives

I came in search of the Africa of stories, documentaries, and that collective imagination that taught us to dream of acacias silhouetted against orange skies and lions lying in wait among the tall grass. And I found it, yes, but in a different way. I found it closer, warmer, quieter, and more real. I found it in Nambiti. It is located in KwaZulu-Natal, South Africa—a reserve of 22,000 acres, about 9,000 hectares, home to Africa’s “Big Five” (lion, leopard, elephant, rhinoceros, and buffalo) and more than 40 other animal species, including cheetahs, giraffes, hippos, hyenas, impalas, and zebras.

A reserve that whispers

A few hours from Durban and a little further from Johannesburg, the private reserve of Nambiti unfolds: more than 9,000 hectares that have reclaimed their wild calling after decades of agricultural and livestock use. Here, you won’t find queues of

four-wheel drives or printed maps handed out by the dozen. What you find is rugged terrain, open savannah, rolling hills, riverside forests, and, above all, life. Nambiti is still a discreet jewel—a bespoke safari where luxury is measured by the quality of silence, the closeness of wildlife, and the absence of artifice.

Staying at Nambiti Plains Lodge is, quite literally, entering another dimension. The rooms, open to the landscape, erase the boundary between indoors and out. You shower with sunrise views, sleep to the distant symphony of animals, and have breakfast watching impalas graze beneath the restaurant. But beyond the lodge’s elegant and sustainable design, what truly sets this place apart is respect. Respect for the environment. For the animals. For the guest. For silence, light, and the wild beauty that wraps everything. The cabins: elegance in the vastness.

In Nambiti,
luxury is not
about artifice,
but about untouch-
ed silence,
true closeness to
nature, and Africa’s
wild beauty—closer and
more real than I
ever imagined

NAMBITI, AFRICA'S INTIMATE ROAR



Partial view of the cabin bedroom / Right, partial view of the bathroom and showers / Below, view of the restaurant



Nambiti Plains is a retreat for just fourteen guests. Each suite, built with natural materials, balances sophistication and simplicity in harmony with the surroundings. Large floor-to-ceiling windows flood the interior with light and offer uninterrupted views of the African landscape. Private terraces overlook a natural waterhole where elephants, giraffes, or antelopes often stop at dusk. Some rooms feature outdoor showers; others have stone bathtubs where you can listen to the sounds of the savannah as you unwind.

There are suites designed for honeymoons, and others intended for families or small groups, with interconnected spaces that offer privacy without losing the sense of being together. The main lodge, with high ceilings and an open structure, combines a cosy lounge with a fireplace, a communal dining room, and an outdoor bar next to a pool with no barriers—only horizon. Here, nature is the only host.

The service is discreet and attentive, completed by small touches that enhance the experience without breaking its wild essence: air conditioning or ceiling fans, quality bedding, Wi-Fi, minibar, laundry service. But what you truly take from this place is not packed in your suitcase—it stays with you as a memory

The dawn ritual

Each day begins with the same ritual: hot coffee before dawn, an unhurried chat with the ranger, and heading out before the heat changes everything. There's no background music—only the crunch of grass beneath the wheels, the metallic song of birds, and, now and then, the spine-tingling roar of a lion. Nambiti is home to the Big Five—lion, elephant, buffalo, leopard, and rhinoceros—but also zebras, antelopes, kudus, cheetahs, hippos, more than 250 bird species, and a multitude of creatures that require a watchful eye.

Our guide taught us how to look. How to decipher tracks, identify droppings, and distinguish between different plants. With him, we learned that a safari is not a show—it's about attentive listening. You have to let the landscape speak, let the animals decide whether or not to appear. Nothing is guaranteed, which is why every sighting is both a privilege and a surprise

Image of the savannah at dawn





Cheetah
Female kudu





rhinos—their horns are removed to prevent poaching

One morning, we witnessed a scene that still stays with me: a bull elephant crossing in front of us, in complete silence, as if he knew we were watching and simply didn't care. He was old, enormous, and looked at us with great dignity. Nothing more was needed. At another moment, a pair of cheetahs walked calmly beside our vehicle; soon after, they sat down and posed for our delight. These are the majestic moments that make the journey worthwhile.

The savannah as home

Unlike other, more touristy areas of South Africa, such as Kruger Park, the region of KwaZulu-Natal offers a more intimate, less crowded context. Nambiti, in particular, is malaria-free, making it suitable for family trips and more relaxed stays. Its location, between the Drakensberg and the Ladysmith valley, makes it a reserve with great diversity of ecosystems: grasslands, forests, riverbanks, cliffs. Everything changes within a few kilometres.

Here, you don't just observe animals—you experience them. It's not unusual for a herd of impalas or zebras to cross the lodge gardens while you're having dinner, or for a white rhino to trot past just a few metres from the car. Wildlife is all around: at your cabin door, a few steps from the restaurant, and sometimes even on the terrace, as if trying to catch the visitor's attention, but always at just the right distance. Nambiti is not an open-air zoo or a theme park—it's real nature, where the animals set the rules.

The Zulu people

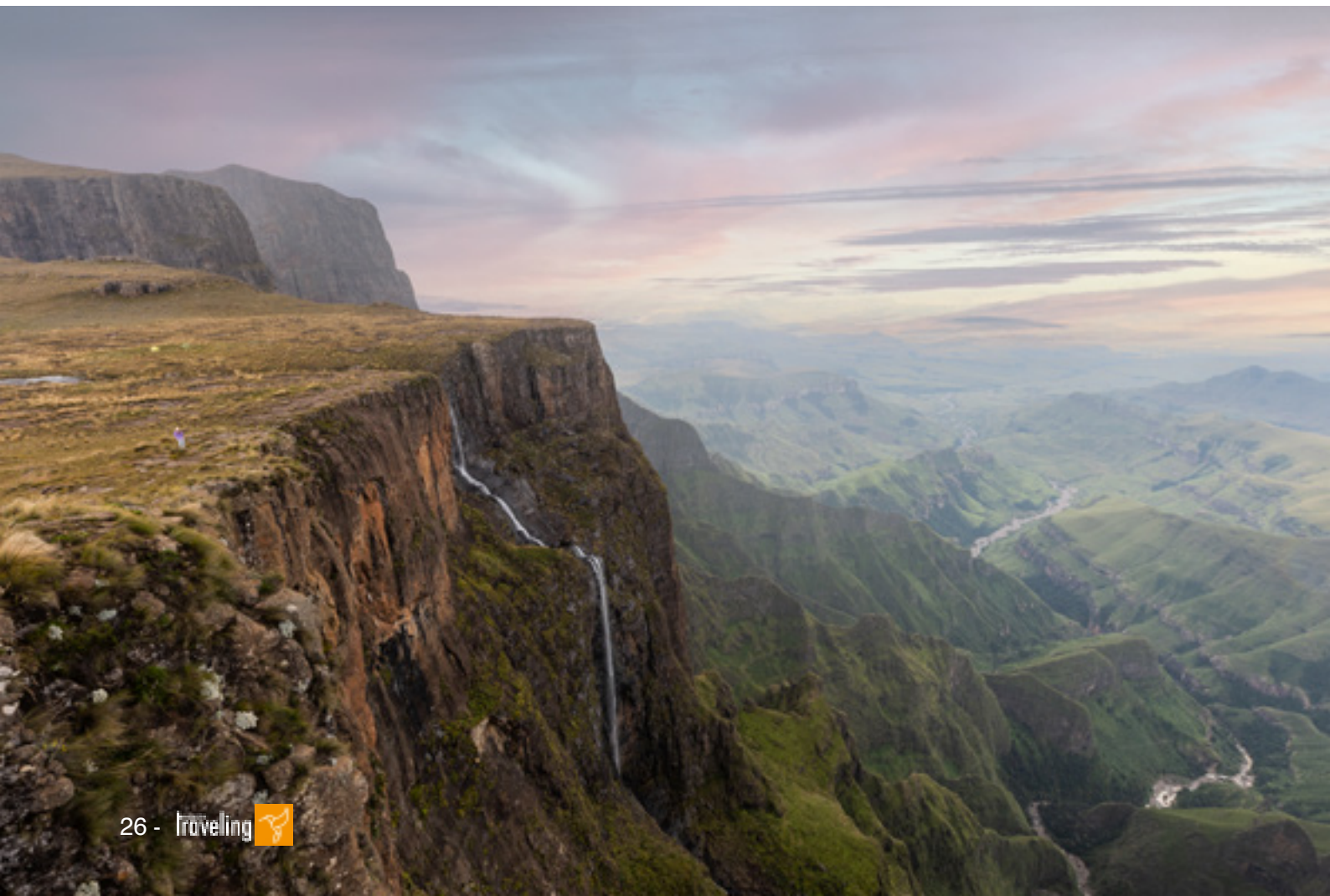
Beyond the safari, KwaZulu-Natal offers a rich cultural heritage. This is the land of the Zulu people, the largest ethnic group in the country, with a history marked by resistance, spirituality, and a deep connection to the land. Many of the guides and lodge staff are Zulu, and they proudly share stories, legends, and songs. On quiet afternoons, as the sun sets behind the baobabs, listening to them is like glimpsing a collective memory that still beats strong.

NAMBITI, AFRICA'S INTIMATE ROAR

Some travellers combine Nambiti with visits to the Drakensberg Mountains, a UNESCO World Heritage Site—an imposing range that holds caves with rock art, gorges carved by water, and hiking trails winding through fern forests and cliffs.

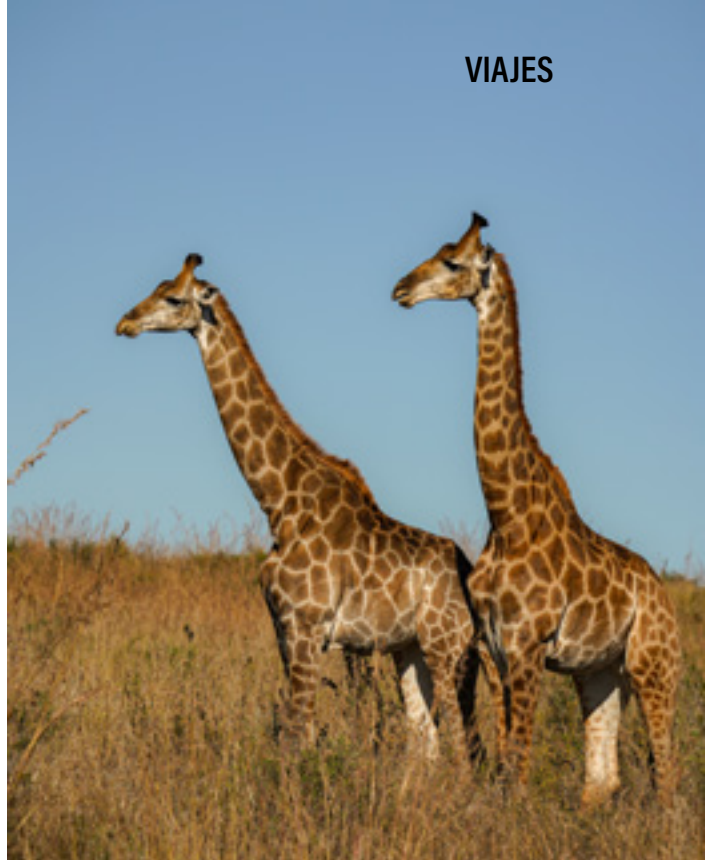
Up here, where the air grows purer and colder, live the eland antelope, chacma baboons, and endemic birds such as the bearded vulture. There are also legendary paths, like the one that ascends to the Royal Natal amphitheatre, where the Tugela River plunges over one of the highest waterfalls in the world.

Other travellers prefer to explore the Drakensberg by bike or on horseback, riding through open valleys and rolling hills. Some extend the experience towards the wild beaches of the Indian coast. Beyond the estuaries and dunes, there are pristine beaches where the jungle almost touches the shore. Here, the sea is not just an invitation to rest. In places like Aliwal Shoal—one of the world's most famous diving spots—it's possible to snorkel alongside blacktip reef sharks or even bull sharks, always guided by experts and in total respect for the environment





- 1.-Lioness © Arianna Pierangeli
2. Male kudu
3. Lodge terrace
4. Giraffes © Arianna Pierangeli



Sleeping among animals

The African night has a different weight. The sky fills with stars, and the sounds take on new meaning. Sometimes a lion's roar seems to come from very close, but the ranger reassures us: "it's about 4 or 5 km away." At other times, the call of a night bird interrupts sleep like a warning. Sleeping in Nambiti means surrendering to that world. There is no fear, as safety is total, but there is awe.

You leave transformed. Not by what you have seen, but by how you have experienced it. Because a true safari is not just a collection of photos. It's an experience you carry in your skin, like the cold of the savannah that seeps in everywhere, and you don't want to cover your face or hands so as not to miss a single moment of sensation.


NAMBITI PLAINS
 PRIVATE GAME LODGE





Art, palm trees and surrealism: an extraordinary escape to Palm Springs

Words and Photos: Larissa Rolley - LarissaRolley@outlook.com

Entrance to Salvation Mountain



Palm Springs is much more than a retreat among palm trees and desert. Here, modern architecture coexists with surreal landscapes and a vibrant art scene, creating a destination where every corner invites you to discover something unexpected

In Southern California, beyond the neon lights of Los Angeles and the beaches of the Pacific Coast, unfolds a route that crosses ever-changing landscapes—from fertile fruit valleys to the most haunting desert, where light and silence create almost cinematic settings. Palm Springs, the epicentre of mid-century modern architecture and a haven for creativity and relaxation, is now a destination that brings together culture, history, nature, and a unique art scene that surprises even the most seasoned traveller

The road to Palm Springs: landscapes, attractions, and local flavour

You can reach Palm Springs via the main highway, but those who opt for the back roads will find a succession of singular landscapes and unique stops along the way. Near Cabazon, giant dinosaur figures rise up beside the road, making for one of Southern California's most photographed attractions and an unforgettable memory for families and the curious alike. Nearby, Hadley's Fruit Orchards store has become a must-stop for tasting the famous date shake, made with locally grown fruit and renowned for its creamy texture and natural sweetness. The shop also offers a carefully selected range of dried fruits, nuts, and handmade sweets, carrying on the area's agricultural tradition.

Style and hospitality: mid-century modernism

Accommodation in Palm Springs has its own distinct character. Houses and villas that evoke the retro elegance of the fifties and sixties—many available as vacation rentals—reflect the height of mid-century modern design. Clean lines, large windows, classic furniture, and soft colours invite you to a stay where time seems to stand still, in the shade of palm trees and with the constant presence of the desert's warm, vibrant light. Many of these homes offer fully equipped kitchens and gardens with private pools, designed for relaxation, family celebrations, gatherings with friends, and the slow pace of life under the Californian sun

The architectural splendour of Palm Springs

Palm Springs is a true paradise for architecture enthusiasts. The city is renowned for its concentration of perfectly preserved modernist houses and buildings, offering a tour through the style that shaped the local identity in the second half of the twentieth century. Exploring the residential neighbourhoods reveals architectural gems where minimalism and functionality blend with the desert surroundings. Early in the year, Modernism Week brings together thousands of enthusiasts and international experts, celebrating the legacy of architects like Richard Neutra, Donald Wexler, and Albert Frey. The event fills the city with exhibitions, guided tours, and activities that highlight the heritage of a golden era

Pool of the Airbnb in Palm Springs



PALM SPRINGS



Palm Canyon drive
Cabot's Pueblo Museum





Travertine Hot Springs: natural thermal pools in the wilds of California

Palm Canyon Drive: atmosphere and shopping

The commercial heart of Palm Springs beats on Palm Canyon Drive. This lively avenue is home to exclusive shops, art galleries, boutiques, and restaurants with terraces, all set in a relaxed, cosmopolitan atmosphere. During the festive season, Christmas decorations add a cheerful air to the promenade, and it's common to see families and visitors enjoying the pleasant weather. Easy access and free parking add to the convenience of an area where local art and gastronomy go hand in hand with fashion and design.

Living nature at the Thousand Palms Oasis

Just a short distance from downtown, the Thousand Palms Oasis Reserve offers an unexpected landscape: a lush palm grove, born along the very San Andreas Fault, where the California fan palm—the only native palm species in the western United States—thrives. Wooden walkways and guided tours allow visitors to delve into the natural and cultural history of the oasis, highlighting the ancestral relationship between the Cahuilla tribe and this unique desert ecosystem.

The visit reveals how the palm was for centuries a source of food, shelter, and raw material for making blankets, sandals, and tools, showing a deep symbiosis between humans and nature that is rarely seen elsewhere in the world.

Desert Hot Springs y el legado de Cabot Yerxa

In the vicinity of Palm Springs, the town of Desert Hot Springs is famous for its mineral hot springs, valued for their healing properties and constant temperature. Here you'll find the **Cabot's Pueblo Museum**, a unique architectural complex created by the adventurer **Cabot Yerxa**. Inspired by Hopi traditions and built from recycled materials, the museum stands as a testament to the region's creativity and pioneering spirit. The city, dotted with spas and wellness centres, is ideal for those seeking a restful experience connected to the traditions of water and the desert.

Taverntine Hot Springs





Bombay Beach Art Installation

Art and surrealism at the Salton Sea

Southeast of Palm Springs, the Salton Sea and its surroundings invite visitors on a unique excursion through spaces where art and surrealism shape the landscape. Bombay Beach, a settlement experiencing a revival through its art scene, displays installations and sculptures amid an extravagant, timeless atmosphere. Its unusual urban layout and the presence of the Ski Inn—a bar located more than 70 metres below sea level—create a setting that blends kitsch humour with local history. It's a tradition for visitors to leave decorated dollar bills on the bar's walls, forming a mosaic of messages and drawings that tell the story of travellers from all over the

world. The bar, famous for its “patty melt,” has gained international fame after appearing on television and becoming a must-stop on the route.

Nearby, Salvation Mountain stands out as an explosion of colour in the middle of the desert—a hill transformed into a work of folk art by Leonard Knight, radiating messages of hope and spirituality. Beyond this, the artistic community of Slab City—known as “the last free place”—offers an alternative journey outside conventional rules, where experimental projects like East Jesus push the boundaries of art and communal living.

Bombay Beach Art Installation



Extreme Nature in Joshua Tree National Park

For those seeking direct contact with nature, Joshua Tree National Park is one of California's great wonders. Located less than an hour from Palm Springs, the park takes its name from the distinctive Joshua trees, a symbol of the Mojave Desert. Its landscape features monumental rock formations, scenic trails, climbing routes, and areas ideal for stargazing. The park offers a complete experience for hiking and landscape photography enthusiasts, making it one of the must-see excursions in the region.

Gastronomy and Relaxation: Flavours of the Desert

Palm Springs is also a destination for enjoying gastronomy and outdoor leisure. Homes with private pools, family-run restaurants, and food trucks serving street food—especially Mexican—are all part of the vibrant local experience. Among the notable venues, Las Casuelas Terraza is renowned for its festive atmosphere and its guacamole topped with pomegranate seeds, a speciality that perfectly captures the blend of traditions and the welcoming spirit of the place. With live music and colourful terraces, every meal becomes a celebration

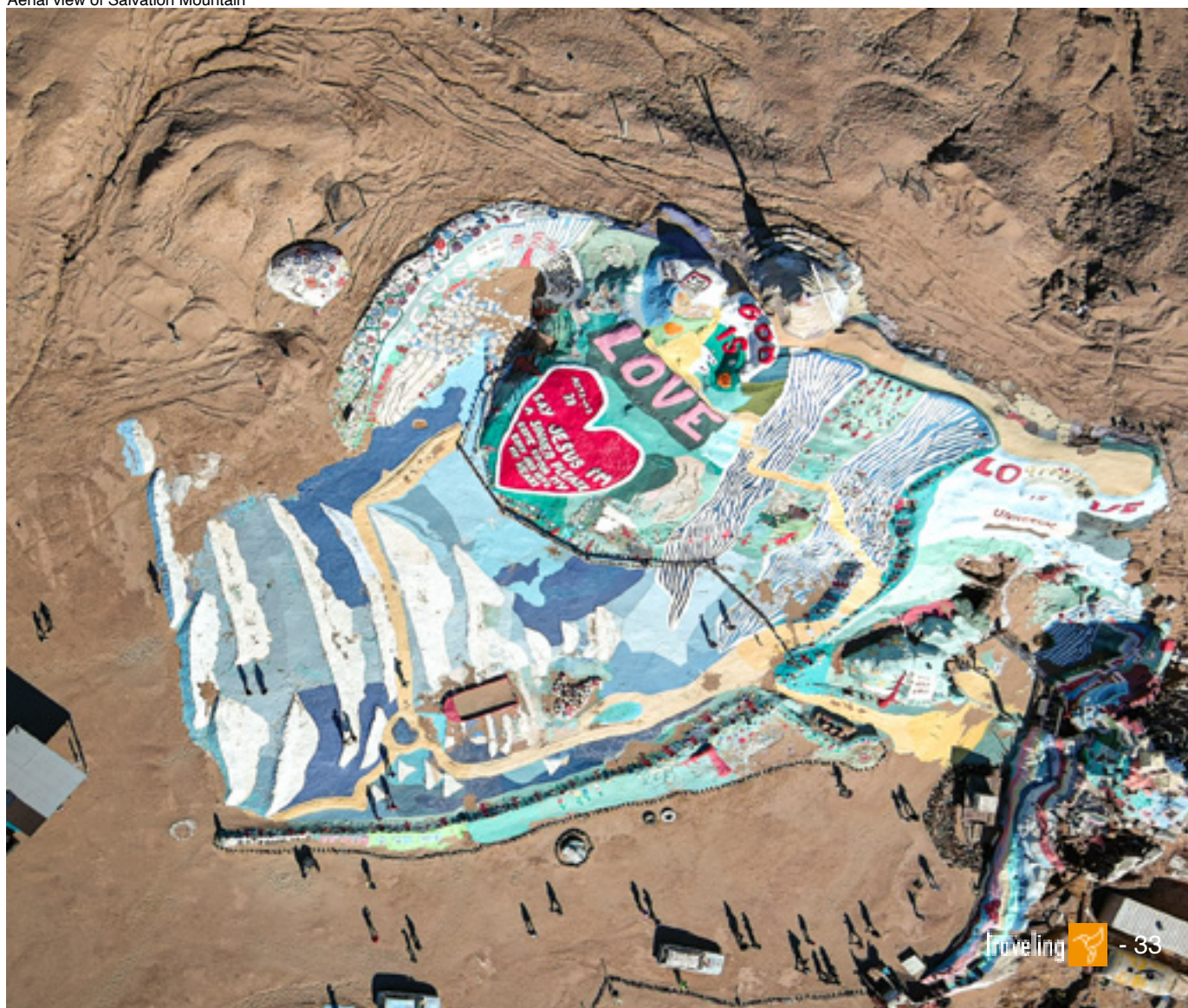
Practical Tips and Alternative Suggestions

It's worth bearing in mind that holiday periods can bring a significant increase in traffic on the routes to Los Angeles. To avoid long hours of waiting at the end of the weekend, it's advisable to set off early and plan ahead. In addition, some attractions may remain closed on certain dates, so it's important to check opening hours and availability before planning your visit. Among the recommended experiences that are not always possible are the Palm Springs Aerial Tramway—the world's largest rotating cable car—and a visit to date farms, which keep alive one of the region's oldest agricultural traditions

A Destination for Every Traveller

Palm Springs and its surroundings form a mosaic of options for those looking to combine culture, architecture, nature, and gastronomy in a single trip. From the legacy of architectural modernism to the artistic spontaneity of its most alternative communities, through the natural richness of the desert and the hospitality of its people, the region offers experiences for every taste. Planning your route calmly and leaving room for surprise is the best way to discover a different California—one where time stands still among palm trees, pools, and endless horizons

Aerial view of Salvation Mountain



Ribadeo indiano

Memory carved in stone

Words: Rosario Alonso - Photos: Jose A. Muñoz

High on the Mariña Lucense, Ribadeo looks out over the Cantabrian Sea with a quiet elegance. A seaport and point of departure, for decades it was the starting point for many young Galicians who crossed the Atlantic in search of a better life. The indiano history of Ribadeo is not told through heroic deeds or epic dates, but in returns: in the intimate decision to come back and transform what is one's own. These returns—some quiet, others triumphant—gradually shaped a unique heritage, which today makes Ribadeo one of the most remarkable ensembles of indiano architecture in the north of the peninsula

Indiano building on San Roque Street



A town open to the sea and to the world

Ribadeo, in the northeast of Lugo, has been a key commercial and maritime enclave since the Middle Ages. Its port facilitated trade with England and France, and from the eighteenth century onwards, it became an embarkation point for hundreds of emigrants. America was not just an idea—it was a real horizon. Many people from Ribadeo set out for Cuba, Argentina, Uruguay, or Mexico. Some returned enriched, and with them, they brought more than money: they brought a new way of seeing.

That return, which in other Galician towns was more restrained, here resulted in a determined drive to renew the urban landscape. The San Roque district, connecting the historic centre with the upper part of the town, was transformed into a showcase of modernity. There, the indianos built rental houses and family residences, many surrounded by gardens with palm trees, acacias, or camellias. It was not just about building: it was about leaving a mark

An eclectic style full of personality

Indiano architecture in Ribadeo does not follow a single style, but rather a combination of influences: colonial, modernist, French-inspired, Central European. The façades blend stone and stucco, the roofs are pitched, and many houses feature glazed galleries, circular towers, or balconies with vegetal ornamentation. Wrought-iron railings, large windows, and light colours abound, quite distinct from the usual grey of the Galician landscape, always evoking the light and hope of distant shores.

One of the earliest houses is the Casa de Sela, built in 1869 by a returnee who had lived in Mexico. Its simple façade and garden with tropical species set a precedent: formal sobriety combined with botanical exoticism. Later on, mansions such as the Casa del Óptico, with its unique tower lookout, or the Rodríguez Murias buildings, designed as rentals and decorated with geometric filigree and Art Deco details, would follow.

The use of new materials such as white cement, large-scale glass, and decorative ironwork allowed architects to introduce previously unseen forms to the town. Instead of simply copying foreign models, in Ribadeo these were reinterpreted with personality, integrating them into a landscape of gentle slopes and salty breezes. The result is an urban ensemble that is harmonious, coherent, yet full of nuance



Plaza de España and Torre de los Moreno

The Torre de los Moreno: symbol of an era

The most representative building of the indiano legacy is, without a doubt, the Torre de los Moreno, located in Plaza de España. It was built in 1912 by order of the Moreno Ulloa brothers, who had made their fortune in Argentina. The design, by the Galician architect Julián García Núñez, a pupil of Gaudí, combines modernist and classical elements in a balance rarely seen in Galician civil architecture.

The tower stands out for its corner plan, its height disproportionate to its surroundings, and its zinc dome, now undergoing restoration.

The interior, originally conceived to house several rental apartments and a family residence, was also a symbol of social openness. Its iron structure, large windows, and decorative mouldings already anticipated a more urban lifestyle, more connected with the outside world.

The Torre de los Moreno is not just an architectural work: it is the manifesto of a generation that wanted to bring America to Galicia without ceasing to be Galician

Beyond the façades: a civic legacy

The indiano impulse in Ribadeo was not limited to the architectural sphere. Many returnees funded schools, helped install public lighting, promoted health improvements, and even took part in the construction of the municipal cemetery. Some opened cafés, publishing

House of Viejo Pancho







Detail of the Torre de los Moreno and historical re-enactment of “Ribadeo Indiano”

houses, print shops, or cultural centres. These were quiet but lasting acts of patronage that changed not only the face of the town, but also its pace.

The social life of the town was organised around these new houses: in their salons, there were musical evenings, literary gatherings, mutual aid association meetings, and welcome banquets. The indiano was not only a benefactor but also a role model: someone who showed that personal success could—and should—translate into collective wellbeing.

A living heritage

Ribadeo has managed to preserve that legacy with dignity. The indiano district has been protected, catalogued, and promoted through cultural routes, educational materials, and a popular celebration that has already become a reference: Ribadeo Indiano, which every July transforms the town into a period stage. Cuban music, dancing, historical settings, white costumes, colonial markets...

For a few days, memory comes to life and the past is celebrated as the future.

Today, many of the indiano houses remain inhabited; some serve as tourist accommodation or cultural centres, while others await restoration. But all of them preserve the soul of those who built them. In their doorways, the echo of a mixed accent still resonates; in their gardens, the botanical imprint from across the sea endures.

Ribadeo, with its estuary, commercial history, and ever-open outlook, is more than a coastal postcard. It is a lesson in how travel, when done with purpose, can transform not only those who leave, but an entire community. The indiano houses are its built memory—and also its way of saying that returning is not coming back to the same place, but making it better



Andalusian patio houses

Light, geometry, and coolness

By: Clara Serrano Vega - claraserranovega@gmail.com



In southern Spain, where the sun never hides and the summer is long and dry, an architecture was born that is both resilient and beautiful. The Andalusian patio houses did not emerge from an aesthetic whim, but from a vital need: how to create shade, air, coolness, privacy, and community in a land bathed in light.

What we see today as a gem of traditional architecture is, in reality, the crystallisation of centuries of popular wisdom, of overlapping legacies, of historical layers fused together in a solution that is as functional as it is beautiful.



In the gardens of the Alhambra, one senses the origin of the Andalusian patio, where water, greenery, and geometry foreshadow a tradition still alive today

Ancient Roots and Living Heritage

The origin of the patio as the heart of the home predates the Andalusia we know today. It goes back to the Roman domus, where the central impluvium collected rainwater and organised life inside. During al-Andalus, the Muslims took up this structure and elevated it: with gardens, fountains, pools, and a constant concern for coolness and beauty. The Quran extolled the garden as an image of paradise, and the Andalusian patios turned this into architecture.

With the arrival of the Renaissance and later the Baroque, the model evolved, but never disappeared. In Córdoba, Seville, Granada, Jaén, or Cádiz, the patio became a constant urban feature. It could be humble

or grand, enclosed or with a gallery, with a well or a fountain, but it always kept its purpose: to allow life to turn inwards, around light and silence.

Geometry of Coolness

Patio houses are usually organised around a square or rectangular core. This central space structures the home, generates cross-ventilation, and naturally regulates the interior temperature during the hottest months. The rooms open onto the patio, with corridors, arcades, or simple doors leading to daily domestic life, protected from the noise outside. Water and plants play an essential role here. A fountain or a basin is not just decoration: it cools and creates a serene atmosphere. Pots—especially geraniums, pelargoniums, bougainvilleas, and jasmines—hang

from the whitewashed walls, acting as sponges for moisture and colour. The floors, made of stone, clay, or cobbles, help to retain the coolness gathered during the night and insulate against the heat of the day. Everything follows a precise, almost scientific climatic logic, whose value is now being rediscovered in a world that is once again appreciating traditional energy efficiency.

Córdoba: The Soul of the Patio

Córdoba has elevated this tradition to the status of a living, everyday art form. Since 1921, the city has celebrated its famous Festival of the Patios, declared an Intangible Cultural Heritage of Humanity by UNESCO. For two weeks in May, dozens of private patios—many in humble

Andalusian
patio houses
transform
geometry
into refuge:
walls, arches,
and patios,
together
with plants
and water,
masterfully
organise light
and coolness
with ancestral
skill

houses in the neighbourhoods of San Basilio, Alcázar Viejo, or Santa Marina—open their doors wide to share with neighbours, travellers, and the curious a unique celebration of colour, fragrance, and collective memory. The bustle of the street fades away behind the walls, and crossing the entrance hall, you enter a separate universe: one of water and shade, lime, wrought iron, the murmur of fountains, and flowerpots.

Some of these patios have more than a hundred years of history, cared for by families who have passed the tradition down from generation to generation; others have been rescued from neglect and restored by patient, careful hands. But all of them share something in common: an almost obsessive care for plants, lime, ironwork, ceramics, water, and flowerpots in every corner.

In them is summed up a way of life that is not the past: it is an active present, a form of neighbourhood social and cultural life, a manifestation of Andalusian hospitality that transcends fashions and eras.

The patio as stage and refuge

In traditional Andalusian houses, the patio was much more than just an architectural feature or an aesthetic resource. It was, and still is, a place for sociability, for gathering, and for protection from the climate. There, people cooked, washed, played, held vigils for the dead, and celebrated family and popular festivities. Neighbours shared shade and secrets in the cool, children ran between geraniums and pots, and the freshness of the well or the basin became the centre of summer conversation, under the whisper of awnings or grapevines.

Cortijo houses, with exterior and interior patios





Flowers, ceramics, and water in a historic patio: the essence of the grand Cordoban houses

A sober patio, but always with water, ceramics, marble, and corridors that bring life and freshness to the whole ensemble



ANDALUSIAN PATIO HOUSES



In the grander homes, the patio was surrounded by columns, with galleries of carved wood, ornamental fountains, glazed ceramics, or gleaming marble floors. In humbler houses, a packed-earth floor sufficed, a few flowerpots hung with blacksmith's nails, and a washbasin at the back. In both cases, the patio was a space for shared life, a necessary respite, and a daily meeting point, away from the noise and rush of the outside world.

The reinterpreted legacy

Today, the patio house model is being reappraised as a symbol of sustainability, climatic intelligence, and timeless beauty. Contemporary architects such as Cruz y Ortiz, Fuensanta Nieto, or Alberto Campo Baeza have revived its essence in modern homes: central patios without artifice, with overhead light, structural silence, and restrained greenery that recalls the serenity of earlier times. It's not about copying the past, but about drawing from it with respect and intelligence, reinterpreting its lessons for the present.

Rural tourism, too, has rediscovered this genuine formula. Many accommodations in historic towns such as Priego de Córdoba, Carmona, Osuna, or Ronda restore old houses while preserving their patios as the true soul of the project. There, the guest doesn't just sleep—they experience a different rhythm, enjoy the calm, and connect with a way of living deeply rooted in both land and time.



Simplicity and care in the popular patios of Córdoba

Lebrija Palace's patio in Seville





Detail of the fountain and the small chapel found in many patios

A lesson in vernacular architecture

In a world dominated by speed, haste, and standardisation, Andalusian patio houses serve as a reminder that another way of living is possible. A way that needs no air conditioners, no large windows, no expensive technology or unnecessary resources. Just thick walls, wise orientation, well-sought shade, plants, water, and the common sense of those who know their surroundings. A contained space where beauty is born of daily use, and harmony springs from necessity, not whim.

Because the patio is not just an architectural structure—it is a way of looking at the world from within, of creating community, of making emptiness a quiet, everyday luxury. Of understanding light not as mere decoration, but as a living and essential substance. That is why, in Córdoba and throughout Andalusia, the patio remains the heart of the house and the soul of a culture. As the famous poet D. Antonio Machado once said... *"Mi infancia son recuerdos de un patio de Sevilla y un huerto claro donde madura el limonero"*

Whitewashing the walls to protect homes from the heat





Plaza Alta

Algeciras

Where the sea sings in bulerías

Words: Editorial staff- **Photos:** Algeciras Tourism board

With summer, Algeciras regains its most authentic pulse: that of the salty breeze, long after-dinner conversations, and the guitar drifting in through open windows. A city with the soul of a port and an Andalusian heart, it is a place of deep roots, of stories told in hushed tones, and of a life still lived out in the street. Here, you come to listen to the sea, to eat well, to lose track of time among family beaches, popular festivals, and nights of bulerías that seem never-ending. Wandering through its historic centre, swimming at Getares, or enjoying tapas in El Rinconcillo is also a way of glimpsing another way of being in the world. This year, moreover, the city pays tribute to Paco de Lucía, its most universal son, with a cultural programme that transforms every corner into an echo of his music and restores to Algeciras the pride of knowing itself as the birthplace of something eternal

Beaches with soul

Getares, open horizon

Located to the south of the city centre, Getares Beach opens like a wide smile between Punta Carnero and the Pícaro River. Its light sand, calm waters, and crescent shape make it one of the city's most popular beaches. The seafront promenade has brought new life to this area, where restaurants serve fresh fish overlooking the Strait and families enjoy long days of sun, sports, and swimming.

From the shore, on clear days, you can see the Rif Mountains. In this horizon shared between Europe and Africa, Getares becomes a place of contemplation. Here, there is no posing or artifice—just the sea, slow time, and family memories.

El Rinconcillo, the people's beach

El Rinconcillo is not just a beach—it's a way of life. Its name also refers to a neighbourhood, a community, a simple way of living the summer. Closer to the centre, with shallow waters and a calm sea, it's the favourite of the people of Algeciras. The beach bars bring their tables out onto the sand, and the smell of grilled sardines mingles with the noise of children and grandparents.

Paco de Lucía spent his summers here. He swam, played, and learned to listen. In these warm waters, a genius began to take shape. Today, walking along El Rinconcillo is to walk through the first bars of his life.

El Chorruelo, the beach that once was

El Chorruelo no longer exists. The port's expansion swallowed up its outline. But for decades it was a secret beach, secluded, first frequented by wealthy Englishmen and later by guitarists, artists, and local holidaymakers. There, amid the greenery and the silence, Paco composed one of his most lyrical pieces. To remember El Chorruelo is to remember a more intimate Algeciras—the city that still survives in the memory of those who lived there before modernity.

Culture with roots

In the heart of the old town, Plaza Alta shapes civic life. Surrounded by ceramic benches and palm trees, it gathers history: the Church of Nuestra Señora de la Palma, the Chapel of Europe, the cafés where people meet to chat. Algeciras is not viewed through monuments, but through everyday life. Every bench has its stories, every narrow street preserves echoes of guitar and street cries.

Parque María Cristina, the city's green lung, preserves medieval remains: remnants of the Marinid walls, public baths, and reconstructed wells. A stroll here recalls the importance of Al-Yazirat Al-Hadra, the "green island," in the centuries of al-Andalus.

And since December 2024, Algeciras finally has its sanctuary: the Paco de Lucía Interpretation Centre. Housed in a regionalist-style home, it holds objects, guitars, images, and testimonies from a life devoted to art. In just five months it has welcomed over 16,000 visitors. More than a museum, it is a meeting point, a home for those who feel flamenco as a universal language.



La Concha Dog Beach
Panoramic view of Getares Beach





Statue of Paco de Lucía
Paco de Lucía Interpretation Centre

A summer of festivals

In 2025, the city is devoted to celebrating the maestro's legacy. Ten years have passed since his death, and Algeciras wants to pay tribute as he deserves.

From 7 to 13 July, the XI International Paco de Lucía Guitar Meeting will take place, bringing together figures from flamenco, fusion, and contemporary guitar. Concerts, masterclasses, exhibitions, and talks in Parque María Cristina fill the city with music and emotion.

In August, the Cabaret Festival transforms the bullring into a temple of sound. Niña Pastori, Sara Baras, and Miguel Poveda headline a line-up sure to move those who grew up with the notes of "Entre dos aguas."

And summer cinema returns to the beach, with family screenings every Wednesday at Getares and Rinconcillo. It's a delightful way to end the day: feet in the sand, sea breeze, and the screen lighting up the night.

All of this is joined by the Fiestas del Carmen and the Virgen de la Palma celebrations, which take popular devotion out onto the streets—and the sea. Maritime processions, pilgrimages, dancing, and fireworks provide the festive finale to a summer enjoyed with all the sense.





International Paco de Lucía Meeting © Tomoyuki Hotta

A gastronomy of salt, land, and soul

Algeciras is a port city, and you can taste it in its cuisine. Fresh fish, fishermen's stews, almadraba tuna, clams in marinera sauce, marinated dogfish, fried anchovies—the sea provides the foundation, but the land is not far behind. In the roadside inns and inland bars, you'll find dishes like Cádiz-style berza, menudo with chickpeas, garlic rabbit, or shrimp fritters. Tapas are a way of life here. A well-poured beer and a plate of fried cuttlefish are enough to make you feel at home. In the central market, you can shop, chat, or simply admire the produce: it smells of the sea, but also of heritage.

And for a sweet finish: borrachuelos, pinch cakes, millefeuille with cream, and fresh fruits from the hills. Eating in Algeciras is about celebrating the simple, the authentic, the things that go straight from the stove to the soul without artifice.

A destination with soul

Algeciras is not a postcard—it's an experience. Its light, its blend of cultures, its memory, its welcoming beaches, its story-filled streets, its people who sing. This summer, the city is rediscovered through the legacy of Paco de Lucía, but also in every swim at Getares, every tapa at El Rinconillo, every starry night over the Strait.

More than a destination, it's an invitation. To feel. To remember. To stay a little longer.

Discover
ALGECIRAS



At dusk, with the scent of charcoal in the air and a song drifting from the park, Algeciras remembers why it is unique.

The Beach of Cathedrals

A stone sanctuary overlooking the Cantabrian Sea
Ribadeo

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

On the shores of the Cantabrian Sea, in the Lucense municipality of Ribadeo, unfolds a landscape that seems neither the work of man nor chance. The Beach of the Cathedrals, or Praia das Catedrais, is one of those places where the earth appears to have tried to imitate art. Its walls, arches, and stone vaults evoke the solemnity of a Gothic cathedral, but here there are no stained-glass windows or bell towers: only rock, sea, wind, and a silence that commands respect.

It was also called Praia de Augas Santas, a name that alludes to the almost liturgical feeling one experiences when beholding it. Declared a Natural Monument, it is a natural architectural spectacle, a geological marvel that survives a constant battle between the Cantabrian Sea and stone, time and tide.

Photos of the famous arch that gives the beach its name



A legacy millions of years in the making

More than 500 million years have shaped these cliffs. Sediments of quartzite, slate, and schist were compressed on ancient seabeds and, thanks to tectonic movements, were uplifted. Then came the sea—the tireless sculptor. Waves, wind, and salt have carved arches up to 30 metres high, damp columns, caves, and tunnels that only reveal themselves at low tide. The beach appears only at certain times: submerged at high tide, it is revealed as soon as the sea recedes and the pillars open once again. In those moments, you can walk among stone columns, touch the salty surface of the rock, and enter rocky corridors where light and water reflections create an intimate, almost spiritual atmosphere. It is not just about looking; it is about stepping onto the planet's history.

Access points, viewpoints, and walkways

The path to the beach requires some planning. Located about 10 km from Ribadeo, the site requires advance booking during peak times: Easter, July, August, and holidays. This measure helps regulate visitor flow and protect the environment. From the cliff top, elegant wooden walkways lead down to the beach—always depending on the tide





Above, several viewpoints offer sweeping panoramas: a sea in constant motion, rocky arches rising like forgotten ruins, and the distant sound of waves. These are places to pause, sit, breathe deeply, and take in the view. In summer, a shuttle service from Ribadeo makes access easier while reducing car traffic and easing the environmental burden.

Nearby, a small interpretation centre provides insights into how these rocks were formed and their natural significance, alongside restrooms and parking facilities.

History, memory, and human imprint

Although nature now takes centre stage, the coastline also bears traces of ancient human presence. In the area, remnants of Roman engineering remain: channels carved into the rock and vestiges of gold mining, with hydraulic extraction systems similar to those found in other ancient sites. Structures believed to have been used for ceramics, linked to this resource exploitation, have also been documented. These are subtle signs, often invisible, that speak of human presence more than 2,000 years ago.

For centuries, these shores sustained the work of fishermen and sailors, who learned to read the wind, measure the waves, and respect the ocean's relentless power. It wasn't until the late 20th century that the general public discovered this corner of the coast. Since then, its fame has grown steadily, and today it stands as a symbol of nature-based tourism in northern Galicia.

Biodiversity: a living heartbeat between rocks and water

Beyond its aesthetic appeal, Playa de las Catedrales is a living, resilient ecosystem. Designated a site of special interest within the Natura 2000 network, its cliffs are home to colonies of seabirds: yellow-legged gulls, European shags, little egrets, and occasionally peregrine falcons. Their nests are tucked away in inaccessible crevices, far from human disturbance.

When the tide retreats, pools form among the rocks. In these temporary basins, algae, bryozoans, mussels, limpets, and barnacles thrive. Children and adults alike can discover starfish, sea urchins, and small fish momentarily trapped in these tidal pockets.

During spring and autumn, migratory birds use this oasis to rest before continuing their journey. Life is generous—if silence and space are respected. This balance is fragile. The rocky ground may seem invulnerable, but a careless step can destroy an organism or disrupt a vital cycle. The responsibility of every visitor is to move quietly, without disturbing anything, knowing that this beauty is not mere decoration, but a home.

The surroundings: Ribadeo, Rinlo and the Ruta da Costa

Ribadeo anchors this experience. With its welcoming, seafaring atmosphere, the town preserves traces of Indiano architecture, a port that breathes the sea, and a promenade that invites visitors to wander. From its small lighthouse, one can glimpse the estuary that separates Galicia from Asturias—a blue fracture in the landscape.

Just minutes away lies Rinlo, a fishing village famed for its soupy seafood rice. Its streets are steeped in salt air, tradition, and unhurried conversations. A little farther along, Esteiro offers family-friendly beaches and a walkable coastline: As Illas, Os Castros, Praia das Catedrais—all linked by rocky trails and green heathland

View of the beach from one of its viewpoints



Rock formations sculpted by wind and sea

For those who prefer walking, the Ruta da Costa is an invitation to explore cliffs, coastal forests, and natural viewpoints such as Peña Furada, where one can pause and witness the ocean's force against the rock. Other trails lead to Cedeira or O Vicedo, where nature, wind, and surf set the pace.

An Unforgettable Moment

There are beaches you forget as soon as your feet are dry. This one isn't. The Playa de las Catedrales leaves a mark—with its form, scale, and silence. A temple without crosses or candles, where the columns are slate and the vaults are made of sea foam. Walking beneath its arches is to accept that time is measured not in hours, but in centuries and tides. It's a place to pause, to feel, to understand that our presence is just a fleeting brushstroke on a millennia-old canvas. A place that shifts with the light, the tide, the wind... yet always stirs the same awe.

Reservation required from 1 July to 30 Sept [Book here]





24 Hours

Trieste

Cafés, the Adriatic, and blurred borders

By: Diego Ruiz-Gil - diegorg45@hotmail.es

Trieste is, above all, a city of borders. For centuries, it has been a crossroads—of encounters and clashes—between Italy, the Slavic world, and the former Austro-Hungarian Empire. Its location, perched on the edge of the Adriatic and just a step away from Slovenia, gives it an open, cosmopolitan, and melancholic character. To explore Trieste in a single day is to delve into the memory of a Europe that once was, while discovering the pulse of a vibrant, cultured, and surprising city.

Waking up to history and coffee

Morning in Trieste begins early, as befits an old port town. The best option is to stay in the historic centre, near Piazza Unità d'Italia—one of the largest squares in Europe that opens onto the sea. From here, the city unfolds with neoclassical and elegant façades, many of them legacies of its imperial golden age.

Breakfast in Trieste is unthinkable without coffee. The city boasts one of the strongest coffee traditions on the continent. Caffè San Marco, opened in 1914, is a perfect starting point. Intellectuals such as Italo Svevo and James Joyce once wrote and debated here. The coffee menu is extensive and exacting, and the literary atmosphere permeates every corner, among dark wooden columns and stacks of local newspapers. A cappuccino and a brioche are all you need to start the day with energy and a hint of Central European nostalgia.

Stroll among palaces and canals

The first walk takes visitors through Piazza Unità d'Italia, with its monumental scale and historic cafés. Here stands the City Hall, facing the sea, surrounded by façades that evoke Vienna, Budapest, or Prague. Just a few steps away, the Molo Audace juts into the Adriatic, offering one of the city's best views—especially as the sun begins to rise.

From there, the route continues toward the Borgo Teresiano district, crossing the Canal Grande, a small “Venetian” waterway where 19th-century palaces and the green dome of the Serbian Orthodox Church of San Spiridione are reflected in the water. Bookshops and pastry shops invite you to linger.

A short espresso on a terrace and a quick visit to the church are enough to appreciate the city's vibrant diversity of faiths and cultures.

A mediodía: mercado y marisco

Trieste's daily rhythm pulses through its markets. The Central Market, both elegant and bustling, brings together stalls brimming with vegetables, fresh fish, cheeses, and cured meats. It's the perfect time to give in to a local snack: a panino with prosciutto cotto triestino or a plate of fresh seafood. The Adriatic sets the tone—mussels, prawns, and sardines fill the tables of the harbour bars. For lunch, Ristorante Al Bagatto or one of the old port taverns serve just-caught fish, risotto al nero di seppia, or jota, the hearty sauerkraut and pork stew that reflects the city's Slavic roots. The atmosphere is relaxed, with multilingual waiters and a local clientele that values quality ingredients and the pleasure of a slow meal.

Afternoon of culture and viewpoints

After lunch, a climb to Castello di San Giusto is well worth the effort. From its ramparts, sweeping views stretch across the Gulf and the red-tiled roofs of Trieste. The castle, along with the adjacent cathedral, bears witness to the city's Roman and medieval past. Nearby, the Museo Revoltella holds one of the finest modern art collections in northern Italy—a reflection of the city's enlightened and bourgeois spirit in the 19th century.

The afternoon is best spent wandering the lanes of the Cavana district, the old town, filled with antique shops, art galleries, and cafés where time seems to pause. Every corner whispers stories of travellers, merchants, and writers. The spirit of James Joyce, who lived here for a decade, lingers in plaques and sculptures scattered across the city.



Caffè San Marco

Sunset by the Adriatic

The best farewell to Trieste is to return to the sea. A walk towards the Castello di Miramare allows you to contemplate the Adriatic and the mountains of Slovenia in the distance. The castle, built for Archduke Maximilian, is a romantic icon surrounded by gardens and cliffs. Before dinner, it is tradition to have a "Spritz" on a terrace by the port, watching the light fade over Piazza Unità. For dinner, the ideal choice is pasta with seafood or an Austro-Hungarian recipe in a local trattoria. Trieste, in 24 hours, is a journey through a Europe of blurred borders, a mosaic of cultures and memories. A city that tastes of coffee and salt air, leaving the traveller with the sensation of having crossed several borders without moving.

Miramare Castle





OVIEDO

Cathedral

History of a solitary tower

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



In the heart of Oviedo, the Cathedral of San Salvador rises as a living monument to the history of Asturias and the Iberian Peninsula. Its silhouette, marked by a single spire pointing skyward, may seem incomplete at first glance. Yet this asymmetry holds a story as complex as it is fascinating, woven between kings, bishops, architects, and centuries of faith.

More than just a church, the cathedral is a compendium of styles—a stone chronicle of Asturian power, medieval persistence, artistic revival, and the enduring spirituality of a place that has never ceased to be significant in Spanish history, as the cradle of the Reconquista and the original starting point of the Camino de Santiago.

The origins: a church at the edge of the kingdom

The story begins in the 8th century, when King Fruela I ordered the construction of the first basilica on this very site. But it was Alfonso II the Chaste who, in 802, turned Oviedo into the capital of the Kingdom of Asturias and commissioned a church worthy of serving as an episcopal seat and sanctuary for many relics—some his own, others safeguarded there after the Muslim invasion of most of the Peninsula—which would grant the city a sacred aura.

From that early medieval period, two key treasures remain: the Cámara Santa (Holy Chamber), a space of devotion that has guarded relics for over a thousand years, including the Victory Cross, the Cross of the Angels, the Holy Ark, and the Holy Shroud or Pañolón of Oviedo; and the Old Tower, of pre-Romanesque origin, which served both as a bell tower and a defensive structure. This first tower was extended in the 11th century and still stands today, attached to the cathedral in a lesser-known corner that is nonetheless essential for understanding the whole.



Cathedral Cloister

Oviedo Gothic: art, liturgy, and power

At the end of the 13th century, Oviedo entered a new phase of construction. Work began on a Gothic cloister, and from 1388, under the bishopric of Gutierre de Toledo, the grand project of the central nave and the main façade commenced. The works would last over two centuries.

The new cathedral embraced the flamboyant Gothic style, with tall stained-glass windows, ribbed vaults, rose windows, and graceful verticality. Three naves were built, along with an ambulatory, side chapels, a sacristy, and a high altarpiece that bridges late Gothic and Renaissance styles, crafted by sculptors such as Giralte de Bruselas and Juan de Balmaseda.

Thus, the building became a temple of great ambition, rivaling the artistic richness of the major Castilian cathedrals. And yet, when one looks up from the square, the inevitable question arises: why does it have only one tower?

A single tower: aesthetic choice or lack of resources?

The original plan included two towers flanking the main façade, as was common in Gothic architecture. However, in the early 16th century, the cathedral chapter made a momentous but pragmatic decision: only the south tower would be built, rising above the main entrance.

Cathedrals are the quintessential example of what is known as “living architecture”; they often take years or centuries to complete, leading to changes in artistic styles and allowing historical events to influence the final execution of the original designs.

A mix of both factors explains what happened with Oviedo Cathedral.

Between 1517 and 1528, Oviedo suffered, in this order: a plague that halved its population; a devastating fire; an earthquake in nearby Avilés that also affected the city; and four years of severe flooding.

Meanwhile, artistic trends in Europe, particularly in France and Germany, were moving toward cathedrals with a single soaring tower as the dominant architectural feature. This solution was seen as elegant, modern, and sober — and it was the one ultimately chosen.

Oviedo's tower was completed in 1551, designed and built by master builders such as Pedro de Bueras, Pedro de la Tijera, and Juan de Cerecedo the Elder. It reached a height of 80 metres, topped with a spire that was replaced after being struck by lightning in 1575, and later rebuilt by Rodrigo Gil de Hontañón

The interior: a universe of art and spirituality

Stepping through the cathedral doors is like entering another time. The breadth of the three naves is striking in its scale, with ribbed vaults, pointed arches and the soft harmony of light filtering through the clerestory.

One of the most impressive features of the church is its High Altarpiece, a monumental work begun in 1511 and completed in 1531. It was commissioned from the Flemish sculptor Giralte de Bruselas, in collaboration with the Castilian artist Juan de Balmaseda, and is considered the second most important altarpiece in Spain—surpassed only by that of Seville Cathedral, and followed by the one in Toledo Cathedral.

The structure is made of chestnut and oak wood, while the figures are carved in walnut and polychromed. The altarpiece (read from left to right) is laid out in vertical panels and tiers, with the central panel rising through three levels (Crucifixion, Coronation of the Virgin and Christ the Saviour). It depicts scenes from the life of Christ—bearing in mind that most of the faithful were illiterate at the time, these altarpieces served a primarily didactic purpose.

Its style combines the Gothic taste for detail with the balance and monumentality of the Renaissance, offering a richly iconographic and exceptionally sculpted ensemble.

Main altar and Altarpiece



Entrance portico to the Cathedral



Along the ambulatory and side walls are chapels from various periods, some adorned with Baroque decoration, others with Renaissance touches. Especially beautiful is the **Chapel of Saint Eulalia**, patroness of the Archdiocese, which also has its own sacristy. This chapel was immortalised in Clarín's **La Regenta**, under the name of the Chapel of Saint Clementina.

One of the most distinctive spaces is the Chapel of the **Chaste King**, where several Asturian monarchs are buried.

The ensemble is completed by the **Gothic cloister**—both austere and elegant—and the chapter house, where the cathedral chapter has met for centuries beneath an octagonal vaulted ceiling.

But no corner holds as much symbolic and spiritual weight as the **Holy Chamber**. Here are kept the Holy Shroud, the crosses of the Asturian kings and the Holy Ark, venerated for over a thousand years. Due to its historical value and profound significance, the chamber was designated a UNESCO World Heritage Site, together with other examples of Asturian pre-Romanesque architecture.

OVIEDO CATHEDRAL

A wounded and restored cathedral

Throughout the 20th century, the cathedral was not immune to the conflicts of its time. In 1934, during the Asturian Revolution, a bomb severely damaged the Cámara Santa, prompting a meticulous restoration that extended beyond the end of the Civil War.

In the following decades, various consolidation and restoration works were carried out. At the end of the 20th century, the cathedral was included in the National Cathedral Plan, and between 1998 and 2002, a general restoration of the complex was undertaken. More recently, the tower has undergone cleaning and rehabilitation, and it has been opened to the public as a viewpoint over the city

Symbol of Oviedo, milestone on the Camino

Oviedo Cathedral is not merely a place of worship: it is a symbol of identity, an architectural jewel, and a pilgrimage destination. Since the Middle Ages, pilgrims on the Camino de Santiago have stopped here to venerate its relics before continuing on to Compostela. The medieval saying “He who goes to Santiago but not to the Saviour visits the servant and not the Lord” attests to its significance.

Its solitary tower, far from being a shortcoming, is a signature. While other cathedrals display symmetry and predictability, Oviedo looks skyward with a single voice of stone. A unique voice, sober, proud—like Asturias itself.



Statue of Alfonso II the Chaste (Asturian Monarchy, 8th–9th century)



First scene of the third tier of the Main Altarpiece of Oviedo Cathedral. Undoubtedly the highest sculptural level of the work. It depicts the devil offering stones to Jesus to turn them into bread (the sin of gluttony). Particularly striking is the transformation of the leg into a reptilian limb, representing the many faces of evil.

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!





Montilla-Moriles

Where the sun shapes the wine

By: Alejandro y Luis Paadín - alejandro@paadin.es



In the world of wine, the sun is much more than a climatic factor: it is the great sculptor of the grape. Its radiation and the heat it brings activate photosynthesis, concentrate sugars, balance acidity, and determine the perfect moment for harvest. In regions with intense sunlight, the sun not only ripens the fruit—it transforms it, intensifying aromas, raising alcohol content, and shaping the wine's character. Every hour of sunshine leaves its mark on the vineyard, making the difference between a light wine and a powerful one, between a fresh must and a generous wine. In Montilla-Moriles, this symbiosis between sun and vine reaches its purest form: here, the sun does not merely influence the grape—it shapes it.

Montilla-Moriles is no ordinary wine region. Though it has lost over 80% of its vineyard area in the last 50 years, its legacy has left an indelible mark on the world of wine. Its climate has shaped the destiny of an iconic grape, and the unique style of its wines has given rise to some of the finest expressions ever made: the amontillados. While the term has since spread to other renowned wine regions, it originally referred to a wine that began its ageing under a layer of flor yeast like a fino, but eventually lost this cover and continued to develop through oxidative ageing, acquiring more complex aromas of nuts, spices and wood. These wines, with a character halfway between finos and olorosos, resembled those made in Montilla, which is why their neighbours in Jerez started calling them “amontillados” — wines made “in the Montilla style”.

Today, Montilla-Moriles offers the world timeless amontillados of remarkable finesse and intensity. If you're lucky enough to wander into a Montilla ageing cellar, you run the delightful risk — like Ulysses before the sirens — of being seduced by these old amontillados, never to return. Once you enter their Olympus, it's hard to go back to the earthly realm.

But this singular region in Córdoba is not only the birthplace of such a distinctive wine; its most emblematic grape and its sweetest version have also been the stars of some of the most legendary and concentrated wines in history. Few grape varieties in the world have the honour of being both a fruit and a wine in their own right.

Oloroso wine soleras



A single name defines an entire identity: Pedro Ximénez is both the grape and the legendary wine — the white variety that carries centuries of history, that “toasts” under the sun (giving the berries their typical bronzed hue as their sugars caramelize), and that becomes the sweet wine which has brought Montilla-Moriles international acclaim.

This sweet wine, named after the variety from which it's made, follows an ancient process. Pedro Ximénez grapes are harvested at optimal ripeness and then laid out in the sun for several days on straw mats (paseras) for natural dehydration. The dense nectar obtained is gently pressed and partially fermented before undergoing long oxidative ageing in oak casks, developing intense aromas of raisins, figs, dates and coffee. The result is a mahogany-coloured ambrosia with a luscious, unctuous texture — truly one of the richest wines in existence.

Such is the versatility of the Pedro Ximénez grape that it can yield both the driest wines in the world (finos) and the sweetest (PX) without losing any of its character. And if it can show this kind of potential in the cellar, imagine what it can do in the vineyard.

MONTILLA-MORILES



For years now, the wineries of Montilla-Moriles have been experimenting with still Pedro Ximénez wines from various plots, each with different orientations, altitudes and soil types, giving rise to a new wave of wines from the region: dry, mineral whites capable of expressing the nuances of a territory as heterogeneous as it is fascinating.

While vineyards in the lower areas rest on soils with less limestone, resulting in more robust wines with pronounced fruit, most of the vines are located on higher ground and planted on albariza soils, which contribute to the DO's more elegant, saline profiles.



Albariza is the white soul of Montilla-Moriles vineyards. It is a marl soil, soft in texture and almost luminous in appearance, made up mainly of calcium carbonate, clay and marine fossils. Its porous structure and ability to retain water allow vines to survive the extreme Andalusian summers, releasing the moisture stored during the winter just when it is most needed. Furthermore, its pale colour reflects sunlight onto the leaves and grape clusters, boosting photosynthesis and aiding fuller ripening. These conditions, combined with naturally low yields, produce wines with great concentration and a distinct mineral and saline character. In Montilla-Moriles, albariza does more than support the vine: it lends it character, elegance and an age-worthiness that can be felt in every glass.

This calcareous soil is especially prevalent in the higher zones, where sediment accumulation is lower,



with the Sierra de Montilla and Moriles Altos as its most emblematic enclaves. While the chemical composition is similar, the bedrock in Montilla tends to be more compact and is known as antehojuela, while its Moriles counterpart is called barajuela and has a more layered texture.

The barrier effect of the Sierra de Grazalema, which blocks humid Atlantic winds, largely explains the low rainfall in Montilla-Moriles. Orographic precipitation is concentrated in that range, and by the time the air masses reach the Campiña Cordobesa, they are already much drier, resulting in lower rainfall in the area (between 500 and 1,000 mm per year). This pattern slightly favours the higher zones like the Sierra de Montilla or Moriles Altos, while the plains receive less water. In this context, albariza's capacity to retain moisture becomes essential to support vine development through the dry summer months.

Today, the D.O.P. Montilla-Moriles encompasses just over 4,000 hectares of vineyard, spread across limestone hills and valleys between 125 and 600 metres above sea level in southern Córdoba province. Its Mediterranean climate comes with continental nuances, bringing very hot summers, mild winters, little rainfall and over 2,800 hours of sunshine a year. These conditions allow for high sugar concentrations without the need for extreme overripening or for fortifying the wines in the cellar when producing traditional finos.

Half a century ago, over 27,000 hectares of vines created a mesmerising wine landscape. Today, however, the profitability of olive oil and the global decline in wine consumption have strengthened local oil mills while pushing many of the region's traditional lagares into

disappearance. These buildings, often close to the vineyards, were historically used for making still wines before transferring them to the bodegas—usually located in urban centres—for ageing. It was in these bodegas that magic sculpted the wine into delicate finos, complex amontillados, elusive palos cortados, opulent olorosos and rich, eternal PX.

Today, these bodegas are home to legendary wines, aged sometimes statically (single vintage), sometimes dynamically (a blend of vintages with a minimum average age), but always with depth and history. Some bottles, aged for over 100 years, may be tasted if you have the right host. In a Montilla-Moriles bodega, wine doesn't just age—it learns. And it does so at varying speeds depending on its place in the criaderas and solera system. The barrels in the upper tiers, where the wine is younger, evolve more quickly due to greater exposure to air, fluctuating temperatures and lower humidity. There, the wine gains character, vibrancy and prepares to descend. As it moves downward, evolution slows: the middle tiers refine the balance, and in the solera, the lowest tier, the wine settles and matures in calm. It is there that it reaches its full potential, having completed the full cycle of time in the cellar.

But while these wines rest, new consumer trends are carving out space for more immediate wines, where concentration gives way to a clearer sense of origin. The vineyard is regaining prominence through younger wines. Reviving traditional clay jars and concrete tanks—without abandoning modern stainless steel—producers seek to understand the identity of their most iconic vineyards, such as Cerro Macho in the Sierra de Montilla or El Majuelo in Moriles Alto, giving rise to their signature Pedro Ximénez whites: fresh, spicy and saline.

Montilla-Moriles is a land where every wine tells a story of its landscape, and every glass carries the echo of sun, soil, grape and time.



Where the Paadíns eat

Toro Albalá Winery



Visiting Toro Albalá is much more than a tasting: it's an immersion into the soul of wine. In its centuries-old cellars, the barrels sleep in silence, guarding true oenological treasures such as the legendary Don PX Convento Selección, one of the oldest and most awarded wines in the world. Every corner of the winery breathes history and patience. In addition, its museum —the only one of its kind in the area— houses an unusual collection of antique tools, labels, machinery, historical documents and unique pieces that tell the story of wine in Montilla-Moriles.



Avenida Antonio Sánchez 1,
Aguilar De La Frontera (Córdoba)
Tel: +34 957 66 00 46

Founded in 1729, Bodegas Alvear is one of the oldest wineries in Andalusia and a true emblem of Montilla-Moriles. A walk through its ageing cellars is a journey into nearly three centuries of living history, among century-old barrels and sacristies where wines such as Fino Capataz, Amontillado Solera Fundación, or the renowned vintage PX rest. The visit, which takes you through courtyards, clay jars and historical archives, reveals the artisanal heartbeat that still echoes in every corner. At Alvear, tradition is passed on, glass by glass.

Alvear Winery



Av. María Auxiliadora, 1
Montilla (Córdoba)
Tel: +34 957 65 01 00



Lagar del Monte Winery



Visiting Bodegas El Monte means discovering the heart of Moriles Alto. Founded in 1994 beside the historic 16th-century Lagar de los Naranjos, its architecture takes advantage of the land's natural slope to connect vineyard and winery in one seamless flow. More than 1,200 oak barrels rest here, holding wines such as Fino Los Naranjos, a pioneer in the region. Its focus on "en rama" ageing, along with its exploration of still wines in close collaboration with renowned oenologist Manuel Capote, reflects a modern winery with a traditional soul.

A-3132, 35, Moriles (Córdoba)
Tel: +34 655 86 79 60



It has been a gastronomic reference in Montilla for over sixty years, combining tradition and local produce with impeccable service. The menu features deeply rooted Cordoban classics such as exquisitely prepared oxtail stew and a delicate fried fish selection sourced directly from the fish market, where timing and oil make all the difference. The outstanding wine list offers a journey through Spain's wine regions, with a special emphasis on Montilla-Moriles, the true star of the liquid offering.

Avenida de Europa 3, Montilla (Córdoba)
Tel: +34 957 65 00 04
lascamachas@restaurantelascamachas.com

Restaurant Las Camachas



Bar Zurito



A classic that embodies Montillan culture. In a warm, authentic setting, it serves traditional tapas, with a standout fried fish dish made with fresh ingredients and a crisp, light batter. Another star on the menu is the oxtail stew—tender and flavourful, ideally paired with an amontillado or oloroso from the Montilla-Moriles D.O.P. With a well-curated selection of local wines and a welcoming atmosphere, El Zurito is a must for anyone seeking genuine flavour and authenticity in Moriles.

Av. de Andalucía, 50, Moriles (Córdoba)
Tel:+34 957 53 73 85

One of the most renowned restaurants in Puente Genil, known for its cuisine that updates Andalusian tradition with refined technique and top-quality ingredients. Since 1989, it has combined fresh seafood, Iberian cured meats and premium cuts of meat with elegant presentation and well-defined flavours. The setting is modern yet welcoming, with spacious rooms, professional service and a wine cellar that champions local wines. A solid, contemporary option, perfect for family meals, special celebrations or dinners with personality.

Calle del Poeta García Lorca 5
Puente Genil (Córdoba)
Tel: +34 957 60 42 76



Casa Pedro






eco destination

Wallonia

Belgium

Words and photos: Jose A. Muñoz



Some regions are discovered with a glance at the map, while others reveal themselves slowly, at a gentle pace, amid the whisper of trees and the murmur of water. Wallonia, the French-speaking region in southern Belgium, belongs to the latter. Far from urban bustle and guarded by the memory of its ancient forests, this land invites travellers to rediscover the journey in its simplest form: walking along trails, cycling old railway lines now transformed into greenways, drifting down clear rivers, or getting lost in villages where time seems to stand still. Wallonia is the other Belgium, a mosaic of landscapes, legends and rural life that is now reinventing itself as one of the most appealing destinations for those in search of nature, sustainability and authenticity

The Ardennes Forest: the great lung of the south

Everything in Wallonia begins and ends with its forests. The Ardennes, with their gentle hills covered in oaks and beeches, have long served as refuge and frontier, a backdrop for tales of smugglers, soldiers, and monks. Today, this vast green expanse —the largest in Belgium— offers hundreds of kilometres of marked trails for unhurried walks, immersing visitors in a rich biodiversity that has withstood the test of time.

The Parc Naturel des Hautes Fagnes-Eifel, in the east, is the natural jewel of the region. Its peat bogs and open meadows are home to species rarely found in Western Europe, such as the capercaillie or the black stork. The area is ideal for birdwatching, nature photography, and the simple pleasure of walking in silence, hearing only the crunch of leaves underfoot. Many of these natural areas feature interpretation centres, guided routes, and informative panels that invite visitors to discover the importance of conservation and ecological balance.

Stone Villages, Time Stilled

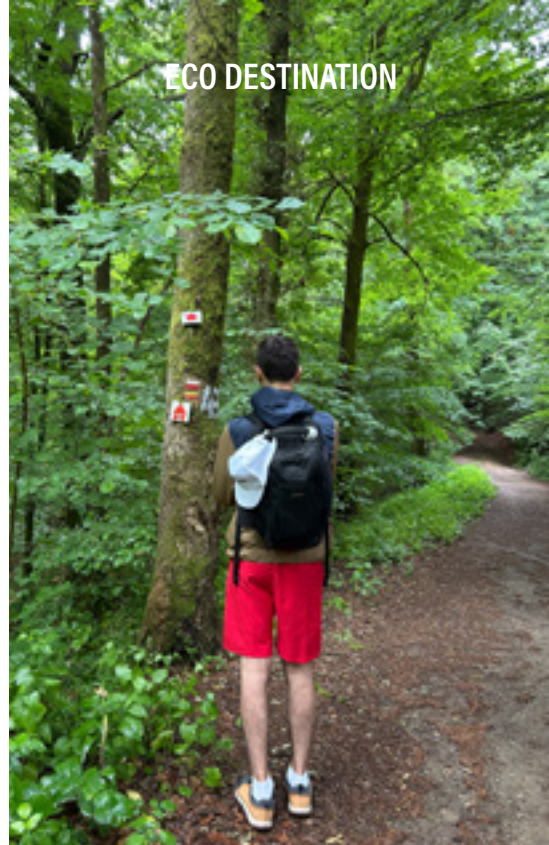
Wallonia is a land of small villages, almost frozen in an old postcard. **Durbuy**, on the banks of the Ourthe, proudly calls itself the “smallest city in the world,” with its cobbled streets and a castle rising behind the river. Rochefort, La Roche-en-Ardenne, Crupet, Dinant, and Sohier preserve the traditional architecture of low grey-stone houses, Romanesque churches, and squares where markets still set the rhythm of daily life.

Here, life moves to a different pace. Breakfast is bread with butter and local honey, conversations unfold on sunny terraces, and devotion is paid to artisan beer and cheese.

Rural tourism, with family-run accommodations and agrotourism experiences, allows travellers to take part in fruit harvesting, milking, or working in the vegetable garden—reviving a connection to the land that seems forgotten elsewhere.

Green routes: Wallonia by bike or rail bike

Exploring Wallonia by bicycle is the best way to leave nothing behind. The **RAVeL network (Autonomous Network of Slow Ways)** repurposes old railway lines, towpaths, and quiet rural roads, adapting them for cyclists and walkers. It stretches over 869 miles of greenways, all well signposted, safe, and accessible, winding through forests, valleys, and villages.



Hiking trails of varying difficulty levels



Routes along old railway lines in unique drainisines
The town of Durbuy, listed as the smallest in the world





Descendiendo en kayak el río Semois

Among the most popular routes is the one linking Namur and Dinant, which follows the course of the Meuse, or the route through the Semois Valley, winding through vineyards and castles. In the summer months, the banks of the Ourthe are filled with cyclists and families. Cycling has become part of everyday life in many towns, with rental services, workshops, charging points for electric bikes, and adapted signage. Another unique experience is the draisines or vélorails—pedal-powered trolleys that run along old railway tracks, offering a different pace from which to enjoy the landscape, in an activity designed for everyone.

In a kayak, following the course of the river

he rivers Ourthe, Lesse, and Semois meander through the region, carving out gorges and bends ideal for those seeking a peaceful adventure. Kayaking down the Semois means gliding through forests and meadows, with small wooden houses dotting the landscape and lending it character. Midway through the route, it is common to stop by a wooden bridge that locals rebuild each year, maintaining a cherished tradition. In the past, this bridge was used to cross the river and transport tobacco leaves—a crop that shaped the life and economy of the valley for decades.

Boat rental companies offer transfers between different locations, making it easy to return after your activity. Many of these companies are committed to using eco-friendly materials, promoting respectful contact with the environment. In Wallonia, the relationship between travellers and nature is based on respect: it is not a theme park, but a living, shared space.

The Cave of Han

This cave is among the largest and most impressive in Belgium and Western Europe. It was formed by the slow erosion of the Lesse River over centuries, carving its way through a limestone hill and creating an extensive underground passage over one kilometre long. The visitor route—always in guided groups and available in several languages—covers approximately two kilometres inside the cave, where the temperature remains constant at around 13°C, making it advisable to bring warm clothing even in summer.

The route runs along wooden walkways and numerous staircases leading to vast chambers, including





Laforêt wooden bridge

The interior of the Han Cave, with the River Lesse flowing through its chambers



the **Dôme Hall**, an awe-inspiring cavity measuring 150 metres wide and 72 metres high. In another chamber, the cave features a light and sound show that enhances the natural beauty of the limestone formations. The walk is enriched by the presence of stalactites and stalagmites with striking shapes—true sculptures crafted by water and time.

Surrounding the cave, the Domaine de Han completes the visit with marked trails through the forest, areas for observing semi-wild fauna, and adventure options like rope circuits and zip lines (**Tree Adventure**). Han thus becomes a full-fledged destination, where the underground landscape and the surrounding nature come together in a unique offering—where geology and active leisure coexist in harmony.



Light and sound show at the Han caves

Each season brings its own charm: the greens of summer, the ochres of autumn, the blue mist of winter, and the spring's burst of blooms.

Here, life moves at a different pace. Travellers learn to listen to the silence between the trees and let themselves be guided along back roads, where stone houses, local markets, and family-run taverns form a landscape that remains true to its roots. Far from the urban bustle, this land invites visitors to rediscover the value of authenticity and to enjoy life's simple pleasures: a cured cheese, a stroll by the river, or a long conversation over coffee in a village café.

Compromise with sustainability

One of Wallonia's greatest assets is its commitment to sustainable development and low-impact tourism. Many rural lodgings and family-run hotels have earned environmental certifications, use renewable energy, and prioritise local ingredients in their kitchens.

There are ongoing campaigns to restore traditional paths, protect native species, and promote local commerce. Visitors are encouraged to make conscious choices—dining at farm-to-table restaurants and joining activities that help preserve the environment.

This region doesn't boast grand monuments or majestic cities. Its heritage is modest, almost secret, revealed in the harmony of its landscapes, the flavour of its produce, the whisper of its forests, and the mirror-like reflections of its villages in the water.

Tower from which the zip lines depart at Tree Experience in the Han Caves





Dinant and the electric bicycle as a means of transport

How to get there

There are direct flights from Spain to Brussels operated by Iberia, Air Europa and Vueling. From Brussels Airport, it's advisable to rent a car or take a direct train to Namur or Dinant. The region has good rail and road connections, making it easy to travel to the main sites

Where to stay

Dolce La Hulpe Brussels

A resort nestled in the heart of the Soignes forest, just 15 minutes from Brussels. It features a spa, swimming pools, outdoor activities, and two restaurants.
www.dolcelahulpe.com

Les Jardins de la Molignée

Hotel by the River Meuse, between Namur and Dinant. It offers 52 rooms, an indoor pool overlooking the garden, a sauna, gym, tennis court, and restaurant. Ideal for unwinding after exploring the valley.
www.lesjardins.molignee.com

Le Charme de la Semois

Property in Alle-sur-Semois, featuring 31 rooms and suites facing the river. It offers an outdoor pool, garden, gourmet restaurant awarded with a Bib Gourmand, and an Orval beer brasserie
www.lecharmedelasemois.com

Where to eat

La Brasserie du Moulin

Located in Anhée, in a green setting by the River Molignée, it has been offering cuisine focused on fresh local products for over 20 years
www.brasserie-du-moulin.be

Point de Vue

Restaurant with panoramic views and a menu based on local cuisine in a stunning setting.
www.pointdevuerestaurant.be

Bistrot de la Abadía de Maredsous

Traditional cuisine, abbey beers and cheeses in a historic setting
www.maredsous.com/bistrot

Angus Grill

Specialising in grilled meats and offering a relaxed atmosphere, perfect for discerning meat lovers.
www.angusgrill.be

Le Bivouac de l'Empereur

Home cooking and a classic atmosphere at the foot of the Butte du Lion in Waterloo
www.bivouac-empereur.be

Activities

Kayaks La Vanne

Kayaking down the river Semois,
www.kayakslavanne.be



Create your own cycling route in Wallonia

VISITWallonia.be





Hotel Vibra Algarb

Vibra Hotels

The renewed essence of summer in Ibiza

Words: Rosario Alonso - Photos: Vibra Hotels

Vibra Hotels reinvents the Mediterranean experience in Ibiza, blending the island's authenticity with a new concept of contemporary hospitality

Ibiza wakes to the light of an endless summer. And at the heart of the island, Vibra Hotels has become a true benchmark of Balearic hospitality—faithful to its local roots while driving a constant transformation that speaks to the new sensibility of today's traveller. The year 2025 marks a turning point for the group: new openings, a campaign that pays tribute to nostalgia, and above all, spaces where the experience goes far beyond accommodation. The Mediterranean takes centre stage. The setting, authenticity. The vibe, the memory.



A campaign with soul: Back to the Sunset

Vibra Hotels' new campaign, *Back to the Sunset*, brings back the vibrant, carefree aesthetic of the golden age of funk. It's a nod to the Ibiza of sunsets, timeless music, and that unique sense of togetherness that only arises when the sun kisses the horizon and anything feels possible. Under the motto "Some places just vibe with a special energy", the brand turns sunset into ritual, into shared memory. It's not just a marketing hook: it's an invitation to pause time, to return to that unfiltered Ibiza where nostalgia isn't about the past, but a launchpad for living the present fully.

Vibra Algarb: rediscover Playa d'en Bossa

Among the group's most iconic projects, Hotel Vibra Algarb remains one of its most celebrated jewels. Set directly on the seafront of Playa d'en Bossa, it sits within reach of everything: the pulse of Ibiza's nightlife, the serenity of the beach, and the bold blue of the Mediterranean. Its recent renovation introduced 10 new junior suites on the main façade, each with direct sea views. The goal, far from extravagance, is to provide a haven for those seeking the island's most authentic side: spacious, light-filled rooms with clean lines and natural materials. Open terraces catch the breeze, infinity pools blend into the horizon, and tranquil lounging areas invite calm conversations and unhurried rest.

The soul of Vibra Algarb lies in the harmony of its spaces. On one side, the poolside scene, with loungers facing the sea and attentive service. On the other, direct access to one of the island's liveliest beaches. The hotel has also deepened its commitment to sustainability through its "Good Vibes Only" initiative, integrating environmental and social criteria across all services—from waste management to energy efficiency.

Seahorse: the beach club where the Mediterranean takes centre stage

Inside Vibra Algarb, the Seahorse restaurant has become Ibiza's best-kept summer secret. It's not your typical beach club, nor does it aim to be. Here, the Mediterranean isn't just admired—it's tasted. The space, open and filled with light, invites unhurried enjoyment. Balinese beds on the sand, tables facing the sea, and a laid-back atmosphere where the only rush is making it in time for the sunset.



Seahorse's menu is a tribute to local ingredients and honest cooking. The rice dishes taste of both home and sea, with the creamy cuttlefish and lobster rice as its hallmark. Freshly prepared fish and oysters in various styles are served alongside select meats and vegetarian options. Each dish respects its original flavour—without excess. The cocktail list invites long, unhurried after-meals, often accompanied by live music blending with the sound of the waves. For those in search of an unfiltered Ibiza, full of soul and flavour, Seahorse is a must. An elegant, unpretentious haven where you eat well, feel better, and always remember.

Vibra Jabeque Blue and Truck & Roll: the rebellious spirit of the island

The recent launch of the Vibra Jabeque Blue Apartments signals the group's new focus on young, cosmopolitan travellers. Located between Figueretas and Playa d'en Bossa, the 75 fully renovated apartments are arranged around a large central pool. The design is contemporary and bright, aimed at offering comfort and a chance to disconnect.

But if there's one spot that captures the rebellious spirit of the place, it's the Truck





& Roll: a food truck with a rock soul and street-food flair that has become the social heart of the poolside scene. Gourmet hot dogs, creative sausages and refreshing cocktails keep summer afternoons buzzing—always to the beat of great music and under the ever-curious gaze of an Ibiza that never sleeps.

Vibra Yamm: sunsets on the Sunset Strip

San Antonio, the sunset capital of Ibiza, welcomes this summer the highly anticipated Vibra Yamm, the group's most awaited project. Spread across two buildings —Yamm Sunset and Yamm Urban— it offers 113 rooms, a rooftop pool, wellness area and restaurant. But what truly makes it iconic is its location: right on the legendary Sunset Strip, where each evening the sky bursts into impossible colours and music accompanies the ritual of bidding the sun farewell.

Vibra Yamm is, above all, a tribute to laid-back luxury and to the Ibiza that looks to the future without losing touch with its roots.

A group with vision, roots and commitment

Vibra Hotels, the leading hotel group of Ibizan origin with over 38 properties across Ibiza, Mallorca and Menorca, is more than just a hotel chain. It is the story of an island that has adapted to changing times without losing its essence or authenticity. Offering a wide range of options—from urban and family-friendly hotels to adults-only resorts—the group continues to prioritise prime locations, thoughtful design and sustainability, taking care of every detail for today's traveller. As a member of Forética, and with an ambitious social responsibility plan, Vibra Hotels is firmly committed to generating a positive impact, wellbeing and a strong sense of community, helping Balearic tourism remain a global benchmark.

Today, staying at Vibra Hotels is far more than booking a room: it's about experiencing the real Ibiza—the one that pulses daily to the rhythm of the Mediterranean, embraces its welcoming and festive spirit, honours island traditions and always looks to the future



Vibra Hotels





Briançon, Provence-Alpes-Côte d'Azur, France

When summer hides among the mountains

Club Med Serre Chevalier

Words and Photos: Kiara Hurtado - kiara.hurtado.prensa@gmail.com

We love summer, but we must admit that the rising temperatures of recent years are prompting many of us to consider a different kind of holiday. With this in mind, the hotel group Club Med invites travellers of all kinds to step out of their comfort zone and discover the French Alps at the newly renovated Club Med Serre Chevalier resort — a summer retreat for active luxury, immersed in unspoilt nature, refined, accessible, and surprisingly close to home.

Nestled in the heart of the Écrins massif, surrounded by larch forests and sitting at 1,400 metres above sea level, Club Med Serre Chevalier marks a new chapter in summer tourism. After a full eight-month renovation, the resort reopens with an ambitious vision aimed at satisfying a sophisticated and demanding traveller — someone seeking more than just a sunbed and a parasol,

and eager to reconnect with nature without giving up comfort or exclusivity.

Though it may sound remote, reaching it from any major European capital is simple: fly direct to Turin or Lyon and enjoy a smooth road transfer, or take the train to Briançon — Europe's highest fortified city, just 20 minutes from the resort. Listed as a UNESCO World Heritage Site for its Vauban fortifications, Briançon is a must-see for curious visitors. However you choose to arrive, the journey sets the tone, offering spectacular Alpine views as the prelude to a holiday meant for those seeking something beyond the ordinary.

Once you've arrived in this promised land, there's no need to think, plan or calculate — the team at Club Med Serre Chevalier takes care of absolutely everything with seamless efficiency and warmth



View of Club Med Serre Chevalier

Beginning the Experience

At Club Med Serre Chevalier, rest is part of the travel ritual — and the renovation honours that goal. The rooms, inspired by the traditional Queyras suns, blend wood, warmth and serenity, offering a space to reconnect after a day in the mountains. Couples will find an ideal retreat in the Deluxe rooms, whose design reflects the region's character, with cosy decor, a sitting area and a private balcony for soaking up the Alpine sun.

But if there's one thing the brand excels at, it's crafting spaces that perfectly suit families. The suites offer separate areas for adults and children, set in interiors that celebrate local craftsmanship with wooden details and open views over the valley. It's a perfect balance of privacy, comfort and connection in the heart of nature

Activities for the whole team

As many already know, one of the key reasons behind Club Med Serre Chevalier's success is its appeal to young families increasingly drawn to alternatives to overcrowded beach tourism. The exclusive Kids Club is a world of its own: children from 4 months to 17 years enjoy tailored spaces and activities for every age group. Outdoor games, cultural workshops, guided excursions and mountain sports all nurture a love for nature through respect and play. And yes — children up to 6 years old stay for free at all Club Med mountain resorts during the summer

Rooms at Club Med Serre Chevalier

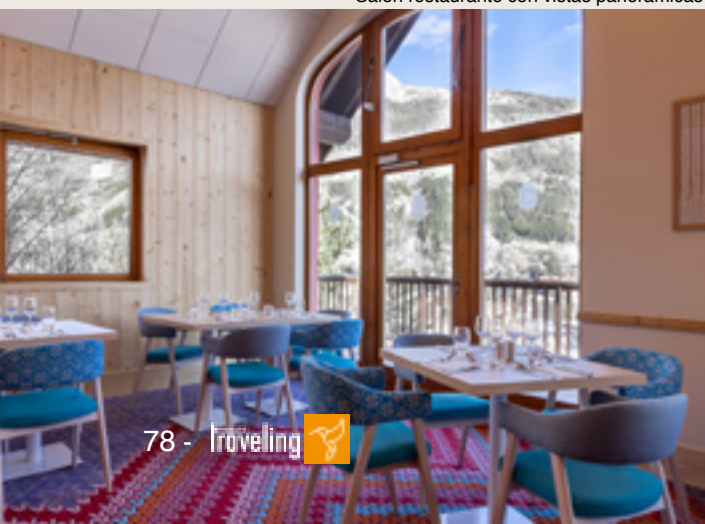




Pool and resort grounds



Heated swimming pool



Salón restaurante con vistas panorámicas

On the other hand, active and sporty adults will find no shortage of adventure at the resort, as Club Med transforms classic winter plans into an all-inclusive alpine summer camp: hiking, rafting, climbing, mountain biking along legendary Tour de France passes such as the Izoard or Galibier, kayaking through the rapids of the Guisane River, and many more activities, all led by experts and with top-quality equipment. The resort thus becomes a true sanctuary for sport — even for complete beginners.

Other nearby places to visit

Grenoble (2 hours by car)

A vibrant, cultural city at the foot of the Alps. Known for its role in the French Revolution, it combines museums, history and lively city life. Ideal for an excursion with local flavour and lots of character.

Chambéry (2 hours 30 minutes by car)

Former capital of Savoy and cradle of the Savoyard spirit. Its historic centre, with cobbled streets and Alpine architecture, offers a charming getaway, perfect for heritage lovers.

Annecy (3 hours by car)

Known as the 'Venice of the Alps', this city dazzles with its crystal-clear lake, romantic canals and refined atmosphere. A very popular destination among European celebrities for its beauty and discretion.



Outdoor activities in the Alps, river rafting

Sustainability at the highest level

Club Med Serre Chevalier has been redesigned with a clear focus: respect for nature and environmental responsibility. The resort uses renewable energy, limits single-use plastics, and has adopted eco-friendly architecture in all its renovations. It also works closely with local producers, both in its culinary offerings and in community integration activities.

This approach is part of its global “Happy to Care” programme, which implements sustainable practices from construction to the guest experience. Here, luxury does not mean excess, but balance. And precisely to maintain that balance—inside and out—gastronomy plays a central role. Club Med’s menus focus on local products and regional recipes, reinterpreted. Guests can toast with French wine while admiring the glaciers or enjoy fondue in the middle of July, with mild temperatures around 20 °C. Everything comes from nearby producers.

It’s not just a place to stay—it’s an immersion. A way to live summer through movement, wellness, and contemplation. Whether travelling solo, as a couple, or with children, there are activities for all levels, ages, and preferences.



Club Med





Juan Carlos Tous

By: Julián Sacristán - comunicacion@wfm.es

Filmin reaches adulthood by staying true to its philosophy, unveiling new features, and standing firm against the lack of quality

Juan Carlos Tous is one of the founders and the current CEO of Filmin, the Spanish platform for independent films and series. With a long career in the distribution and publishing of auteur cinema — having held executive roles at companies such as Filmax, Manga Films and Cameo — he decided to launch a new model for accessing cinema: closer, curated, and committed to quality.

In 2007, together with José Antonio de Luna and Jaume Ripoll, he created Filmin, which was launched to the public in 2008. It became one of the first streaming platforms in Spain and a pioneer in offering a curated catalogue

focused on independent, European, and auteur cinema. Under his leadership, the platform has stayed true to its original spirit, betting on innovation while respecting its content: it launched the Atlàntida Film Fest, Spain's first online film festival, and was also a pioneer in simultaneous theatrical and streaming releases, in addition to producing original content, such as the series "Doctor Portuondo." In 2020, the arrival of new investors allowed the company to accelerate its growth without compromising its essence. Tous remains at the helm as CEO, leading the platform's expansion with the same independent spirit. His defence of auteur cinema as a pillar of cultural identity and his commitment to quality make him one of the most influential voices in the Spanish audiovisual landscape.

How were the beginnings in a time when there was no culture for such a platform? Something very risky at a time when the idea of offering paid cinema online sounded like madness.

Yes, in 2007, together with José Antonio and Jaume, we developed the idea from CAMEO MEDIA to create an online service for watching films on demand. We didn't receive much support. The general opinion, both inside and outside the industry, was that we were crazy — that no one would ever pay to watch films online. Let's not forget that, at that time in Spain, 100% of audiovisual content consumed via the internet was pirated, and there were countless services offering links and files to watch films and series entirely for free. The idea that, once viewing habits shifted, people would actually pay to access catalogues of films and series was something hardly anyone believed in.

Filmin combines quality content, no ads, and excellent image quality, making it one of the best platforms for Spanish productions. In these 18 years, how have audience tastes changed in the audiovisual landscape since the first online premieres of Spanish films like *Bullet in the Head* or *Oswald, the Forger*?

We've gone from renting DVDs at the neighbourhood video store to the compulsive consumption of series and curated film cycles online. Filmin has adapted by offering not only films, but also series, thematic collections, and documentaries, thus expanding the viewer's horizon. We've also brought the festival experience to the public, allowing audiences to enjoy premieres and curated cycles from home—events that were once reserved for a select few. We've backed new narratives, democratised access to less commercial cinema, and given visibility to independent projects that used to fall outside the traditional circuit. All of this under a curatorial approach far from algorithms, with editorial selection crafted for viewers seeking something different



Ingrid Santos and Asaari bibang

After 18 years, what strategies have you followed to ensure that a niche platform—focused on auteur cinema, quality documentaries, and carefully curated productions—has become a treasure worth emulating by other audiovisual platforms?

Our commitment to filmmakers and our clear focus on the viewer.

We've never aimed to be a massive showcase of films; we've always seen ourselves as a borderless neighbourhood video store, from where we try to satisfy the viewer by offering an experience and personalised recommendations, always based on quality.

How did you manage to convince, nearly 20 years ago, independent production companies and distributors like Tornasol, Vértigo Films, Versus Entertainment, Golem, El Deseo, Wanda or Cameo —although the latter was somewhat easier?

The conviction had taken root five years earlier, when I co-founded Cameo Media with them to distribute their works in physical formats (DVD and Blu-ray). We were united by a shared commitment to independent cinema, innovation in distribution, and quality processes, as well as a common vision for the future. After the success we achieved with Cameo, it was easy to convince them to channel resources into something as disruptive as an online video club, opening a new path in how people watch films

How is Filmin's catalogue of around 15,000 titles organised?

The organisation, editorial approach and curation of the catalogue are at the heart of everything. We don't rely on cold, impersonal algorithms—we place our trust in a human team that treasures deep knowledge and love for cinema. An editorial team that creates thematic collections, channels, and groupings based on a wide range of current concepts, and tags each title with thousands of labels that encourage users to explore our catalogue through cultural affinities or simply the desire for entertainment.

Mariela BesvieVski and Isa Calderón





Juan Perez, gonzalo Hergueta y Cris Trenas

Filmin is the national and European David that has managed to stand eye to eye with the American Goliaths. What sets it apart to have achieved this?

We have managed to create a brand with strong recognition—not only in entertainment. We were the first, and we always aimed to focus on differentiation, quality, and cultural identity. By staying true to that original idea, embracing diversity and continuously improving the user experience, we've built a community around our brand. A community that shares our values and has enabled us to shape a brand with solid attributes—one that can stand shoulder to shoulder with other services we compete with in today's market.

What did the entry of the NAZCA fund and the firm Seaya Ventures in 2020 mean, when they acquired the stakes of Vertigo Films and Metropolitan Filmexport?

In a company founded by film lovers with little technological knowledge and limited business experience, the arrival of investment funds—after almost ten years of losses and a constant search for financing—gave us financial breathing room. It allowed early small shareholders, who supported us in the first years, to exit. It brought valuable expertise



Escena de la película Ruido

and strengthened the foundation for exponential growth. Without a doubt, the entry of Nazca and Seaya has been crucial for the position we are in today.

You use a risky strategy, like with La sustancia, where you acquired the rights along with other players to control the release and keep it on your platform longer. Do you think this could change the rules of the game?

We want to be involved from the very beginning of the value chain in the distribution of a title, starting with its theatrical release. Controlling the different distribution windows allows us to reinforce our brand, support titles from the outset that will later be available on the platform, and bring

programming closer to our subscribers—strengthening our differentiation.

How is your interaction with the audience working out?

Wonderfully! It's something we want to focus on even more. Until now, we've done it through active listening during personal interviews via our product department, but meeting our subscribers at events, book fairs, or at the film festivals themselves is something very special. It allows us to listen and learn from them, which we consider essential for improving and growing.

What would you say to someone who doesn't know Filmin?

Dare to discover us.

Wine adventures for the discerning traveller

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

(+44) 020 8877 4940





The Blue Danube travels into space

Word: Editorial staff - **Photos:** Jose A. Muñoz y Javier Estrada Gutiérrez

Vienna has long been the invisible capital of European music. Its streets still echo with the waltz, the memory of gilded ballrooms, and the elegance of an era that turned the city into a perpetual melody. If there is one composition that captures that spirit, it is Johann Strauss II's "The Blue Danube." Since its premiere, this waltz has never stopped spinning — linking generations, crossing borders and continents — until it became something greater than a musical piece: the unofficial soundtrack of Austria and, by extension, a European anthem.

But today's story does not unfold on the banks of the Danube, nor in a concert hall, but in the silent vastness of space. For the first time, humanity has sent the waltz of all waltzes into the cosmos — settling an old debt and opening a new chapter in the planet's cultural history.

A cosmic oversight

The scene is well known: in 1977, NASA launched the Voyager 1 and 2 probes, each carrying a golden record on board. Inside, a carefully selected collection of 27 musical pieces meant to represent the diversity of life and human culture. Among them were Bach, Beethoven, and Stravinsky... but, surprisingly, no Strauss. The Blue Danube was missing from that interstellar message, despite the fact that Strauss's music had already travelled through space in the imaginations of millions, thanks to Stanley Kubrick's 2001: A Space Odyssey.

That absence, over time, became symbolic: a cosmic mistake, an inexplicable oversight.



“Waltz into Space”:

Vienna and ESA correct course

47 years later, that omission has finally been corrected. On 31 May 2025, thanks to a collaboration between the European Space Agency (ESA) and the Vienna Tourist Board, the “Waltz into Space” mission was launched. The date was no coincidence: it marked both the bicentenary of Johann Strauss II’s birth and the 50th anniversary of the ESA. Two anniversaries, united in a single act of cultural justice.

The Museum of Applied Arts in Vienna hosted an extraordinary concert. The Wiener Symphoniker, conducted by Petr Popelka, performed The Blue Danube for an eager audience. But the real audience was far beyond our planet. The sound travelled in real time to ESA’s deep-space antenna DSA 2 in Cebreros, Spain. From there, transformed into an electromagnetic wave, the waltz was transmitted into space at the speed of light, bound for Voyager 1, which continues its journey through interstellar space some 25 billion kilometres from Earth.

In approximately 23 hours, it reached the probe — and though no one can listen to music in the void, the gesture carries undeniable meaning. Humanity has, at last, corrected its message to the stars by including one of its most cherished and recognisable melodies.

The Waltz of Us All

The initiative was also participatory. Thanks to the “Space-Notes” project, thousands of people from 92 countries — with a particularly strong showing from Spain — were able to sponsor one of the 13,743 notes that make up the waltz. Each sponsor now travels symbolically with the melody, becoming part of this unique cultural voyage.

The event was followed live from cities as diverse as Vienna, Madrid and New York. It was more than an institutional act: it became a true global celebration, where science and art, memory and innovation, came together in harmony.

Music for the Universe

With “**Waltz into Space**,” Vienna and the ESA have achieved more than settling a historical debt — they’ve reminded the world that music, like space itself, knows no borders. The Blue Danube, composed in times of uncertainty and hope, now spins beyond the Earth’s atmosphere, linking humanity to the mystery of the stars.

A waltz born to soothe hearts in old Europe has become a universal ambassador. Because if someday, somewhere in a distant corner of the cosmos, someone tunes into our melody, they will understand that we were capable of creating beauty, of celebrating together, and of sending into space — as naturally as skipping a stone across a river — the music that best defines us.





Manena's window

Travel Anecdotes

By: Manena Munar manena.munar@gmail.com

"Those little things..." as Joan Manuel Serrat would sing, are what remain in our memory after a journey. When we remember them, a smile returns to our face, or perhaps a tear, or even bursts of laughter. I would like to take a few of those moments from my travel chest and share them with you

Driving with a friend through the spectacular landscapes and charming towns of French Brittany

Before I start recounting the many anecdotes and amusing moments from my Breton adventure, I must say that most, if not all, of them were thanks to the company of a friend and colleague who was entertaining and witty.

Testing the cool waters of the Atlantic



In the hands of GPS...

The journey in question was to be taken by car, taking turns at the wheel—sometimes her, sometimes me. Travelling by car sounds comfortable and practical, but reality has its quirks: dodging bicycles, finding a parking spot, locating the meter, figuring out how much to pay, how to feed the coins—or worse—how to make the card reader work and calculate the time. One would assume at least one of us would be good at this sort of mundane task. But no—we were perfectly matched in our confusion, and it cost us more than a few sighs.

The adventure began in Rennes, the capital of Brittany: a university city and the gateway to that Breton sea which appears and disappears under the spell of extraordinary tides. In places like Mont Saint Michel or Saint-Malo, the beaches transform into football fields, cycling lanes or walkers' paradises—only to be reclaimed by the sea with no warning, as if to say, "This far and no further," covering it all up as if nothing had ever been there



Aromas, music and fairytale houses in Rennes

Back in Rennes, we stayed at a charming little hotel, Hôtel de Nemours—the kind of place that makes you think, “If only I could live here” or “This is my dream home.” We arrived with suitcase, backpack, camera in hand, and the receptionist, taking one look at us weighed down with gear, kindly suggested, “Settle in first, you’ll have time to explore later.” But no—both my travel companion and I, laden to the brim, started nosing around the dining room, the quaint English (not French!) garden, the paintings, the soup tureens... snapping photo after photo while the concierge looked on, half bemused, half exasperated—“Such impatience, these Spanish women.”

Once we’d finally settled in, we went off to discover Rennes. The city’s medieval charm, with its half-timbered houses, stands in vibrant

contrast to its 21st-century student vibe. My first impression of the Breton capital was so lively and positive that I fell into what I call the “Zelig syndrome”—like in that brilliant Woody Allen film where the main character blends so well into his surroundings that he loses all sense of self. While my companion was busy taking photos and interviewing our guide, I’d turned into a student deliberating over which concert to go to that evening—rock, reggae, punk or the rising wave of Celtic fusion. Rennes, it must be said, played a key role in the emergence of French rock, with many bands getting their start at the now-legendary Bistro de la Cité. Lost in my thoughts, I picked up a couple of vintage rock vinyls—my kind of rock—just before my friend dragged me off to Rue de Saint-Michel, known locally as Rue de la Soif—“Thirst Street”—thanks to its bar-every-seven-metres setup. Rennes carries a cocktail of aromas in the air, all utterly appetising. My

nose caught on instantly, pulling me along like a child drawn to the scent of candy floss. We soon tracked down the source: La Trinitaine, a pâtisserie famous for its buttery Breton biscuits. As soon as we walked in, we were offered a sample—delicious doesn’t begin to cover it. Thanks to their dangerously addictive flavour and charming tins (the kind that later hold sewing kits, old love letters or even pillboxes), we each walked out with two.

The other fragrance dominating the streets had a savoury edge and wafted out of restaurants and food stands—it was the galette-saucisse, a local delicacy consisting of a buckwheat crêpe wrapped around a sausage. Naturally, we had to try it on the spot.

From shop to shop we wandered, as Rennes boasts a true variété variée of local boutiques proudly marked “Made in Brittany.”

Rennes, a university city



La Trinitaine patisserie



The delightful Rue Jersual in Dinan



“

We were in a hurry, but we got lost among soaps, nautical stripes and Art Deco tiles... these things happen

”

Those navy blue striped sailor shirts...

My age—something that has to count for some advantage—allows me to remember the famous Jean-Luc Godard film *Contempt*, starring a smouldering Brigitte Bardot wearing that iconic navy-striped sailor shirt. If it went viral back then, it has never truly gone out of style, as proudly showcased by some of Rennes' most recognisable boutiques, including Saint James.

And speaking of how stunning Bardot looked in the film, Rennes also shines when it comes to beauty products, and we were completely smitten. How could we resist the natural skincare by Ma Kibell, crafted with handmade herbal infusions? Finally, we stepped into a shoe shop whose beautiful Art Deco tiled floor made us nervous to tread on it. The tiles were the work of Isidore Odorico, a Rennes native whose artistic legacy can be seen throughout the city—especially in the district known as Little California, where his former home still stands. It's a dreamlike example of his style, particularly the bathroom... a place so exquisite, you'd be tempted to move in.

Lost in paradise

We continued on our way—one driving, the other playing human GPS—until suddenly our directions turned into a chorus of off-key squawks. Between fertile fields and storybook houses, it hit us: we were lost. But the scenery was so sublime we didn't mind in the least, even if we had the ghostly presence of someone back in Rennes keeping an eye on our schedule, as work demands. We passed countryside homes straight out of *El Mueble* magazine—the kind we've all dreamed of at some point—impeccable gardens, a delicatessen worth emptying out, church bells ringing in perfect rhythm, and people who, like something out of *The Truman Show*, seemed suspiciously, dazzlingly happy.

Amid such charm, we soon realised we had absolutely no idea where we were. We scrutinised the GPS, tried to follow its digital wisdom, and slowly—after many laughs, snapshots, and absurd guesses—we found our way again and arrived at a beautiful little town, the kind that looks like it was painted by hand.

Jerzual de Dinan street





Saint Malo at low tide

I'm running out of adjectives to describe the charm of Dinan, where yet another comical anecdote from our trip unfolded. We had a list of restaurants to visit, carefully noted down in our itinerary. We arrived just in time—barely—and as everyone knows, nothing goes quite right when you're in a rush.

Following the programmed directions, we ended up at a quirky vegan take-away spot offering an equally quirky selection of aubergine and cucumber dishes served in plastic tubs. Hmm... it struck us as odd, but with sustainability being the trend, we figured maybe it was part of the experience. But no—turns out it was just a mistake. Even the vendor looked baffled, clearly not expecting a visit from two Spanish journalists planning to write about local gastronomy. He pointed us to the restaurant next door—our actual destination—where we dined like queens.

The surprises continue

Dinan is so charming that it even won over Duchess Anne of Brittany, who gifted the town the clock that still crowns its tower. Without rushing, yet steadily, we began our descent toward the riverside port on the Rance via Rue Jerzual—a medieval street lined with captivating shops and galleries. Naturally, we went in, marvelled at everything, and, of course, gave in to temptation, stuffing bags and backpacks until they were bursting.

Down we went, not quite remembering that we'd eventually have to go back up, since the car was parked in the village lot. The climb was no joke. Hot and tired, we finally decided to make our ascent—only for a small school train headed uphill through Dinan to appear like a miracle. Without saying a word, we both hopped on at once. The children burst into laughter and the driver, benevolent and amused, said nothing.

Saint Malo or the power of the tides

Saint Malo was the true goal of our journey—and perhaps that's why it made us fight for it. Entering the Breton city proved a real challenge. One had to be local to navigate the maze of closed gates, construction, and tricks of fate that nearly made us think we'd have to save it for another time. But thanks to our persistence—and countless spins around the roundabout—a path revealed itself, as if by magic, leading to the centre. And what a city it was! Once again, I couldn't help but blend in. This time, I became a seasoned pirate, like one out of *Pirates of the Caribbean*, accompanying the famed corsair in service of the French king, René Duguay-Trouin—whose statue stands on Rue de Orléans—waiting for the tide to rise so we could scale the city walls, seven metres thick and two kilometres long. Back then, Saint Malo could only be reached by sea.



Commemorative plaque in Saint Malo to its son
François-René de Chateaubriand

And once at the top, reaching the Castle—one of the few places in France where the Breton flag flies higher than the French one.

At low tide, you can choose between taking a restorative dip at Bon Secours beach or visiting the tomb of the writer François-René de Chateaubriand on the islet just across the way, to whom we owe not only his monumental literary work but also the delicious steak that bears his name, thanks to the cut specially prepared for him by his chef, Montmirel.

To bed without dinner

However, with the rush of our schedule, we didn't have time to eat any "chateaubriand," and we kept on driving—this time with me as co-pilot—starving. The next destination was a charming little hotel in the bucolic area of Cap Fréhel, carpeted with gorse and heather. The photos took themselves while our stomachs growled. Dinner was scheduled for nine o'clock, and we weren't going to make it, so I came up with one of my brilliant ideas: "I'll call the hotel restaurant, tell them what we want from the menu, and we'll arrive to a table already set without bothering anyone." I still put my hands to my head when I remember how the number I

dialled didn't reach the restaurant in question, but rather a person in Rennes in charge of the trip, who quite rightly replied that she wasn't any sort of receptionist and had no intention of taking our order. In the end, when we arrived at the Hôtel de Diane, in Fréhel, just a few metres from the beach of Sables-d'Or-les-Pins, there was no problem at all—we had a wonderful dinner, no stress, and we toasted to a journey full of beauty—and laughter, lots of laughter.

Birds on the brain?

And to end this tale—one that will always bring a smile to my face whenever I remember it—I'll place myself in the setting of Dinard, dressed in marvellous Belle Époque houses, where every autumn the British Film Festival is held, and where we're welcomed by the statue of Alfred Hitchcock, surrounded by birds in honour of his film of the same name. That film, I must admit, gave me many sleepless nights, had me hiding under the covers, and made me lose a good deal of affection for birds.

The final act of our excursion, following the advice of my fellow adventurer in Brittany, was to test the sea water. According to her, one cannot see a sea without experiencing the benefits of its waters.

Beaches and mansions of Dinard



traveling

gourmets



FLAVOURS OF ARAGÓN

A journey through their products

GRANDES VINOS Y VIÑEDOS

Passion for the land, respect for wine

BLUEFIN TUNA CUTTING

Witness the art of tuna butchering live

KZEN

A journey of flavours across the Orient



Flavours of Aragón

The Pantry That Defines a Land

Words: Rosario Alonso - **Photos:** Archive and Jose A. Muñoz

Some regions are best explained through their landscapes. Others, more discreet, are better understood through what they produce. Aragón belongs to this second group. Here, the land has always been austere, demanding, but generous to those who have worked it with patience and respect. There is little room for showiness. Nor for artifice. What is grown, raised, or made in Aragón possesses a quality that is difficult to replicate: authenticity.

From the orchards of the Ebro Valley to the pastures of the Pyrenees, passing through the drylands of Teruel and the highlands of Zaragoza, Aragón's pantry is a map of products with soul. Some, like Teruel ham, Calanda peaches or ternasco lamb, have crossed borders. Others remain tied to the intimate knowledge of their local regions: the onions of Fuentes, tender and sweet; the peppers of Bureta, with firm flesh and intense flavour; the free-range eggs of Villarreal de Huerva; the purple garlic of Alpartir, with deep character; or the Pyrenean sturgeon, raised in the cold, clean waters of the Sobrarbe valleys. All of them belong to a region that has known how to preserve its flavours without ceasing to evolve.

This journey through Aragón's essential products is not a list. It is a tribute to a way of doing things that still endures, where origin matters and flavour prevails

Teruel Ham

In a country renowned for its exceptional hams, Teruel was the first to obtain a Designation of Origin. Its secret lies in white pigs raised at high altitude, slow curing, dry cold air, and a fine marbling of fat that gives the meat its smoothness. The Duroc breed contributes a high-quality meat that results in a ham with a balanced, delicate and lingering flavour.

Calamocha is the municipality that has traditionally concentrated the highest number of drying houses, as its altitude makes it ideal for the curing process



Calanda peach

Its production dates back to the Middle Ages and has enjoyed PDO status since 1999. Each peach is bagged individually on the tree and harvested by hand between September and October. The Calanda peach is a fruit cared for to the extreme: firm flesh, deep aroma and natural sweetness. It is a symbol of Lower Aragón and the patient dedication of its farmers

Bajo Aragón olive oil

Made from the Empeltre variety, Bajo Aragón extra virgin olive oil is smooth, golden and has notes of ripe almonds. It comes from centuries-old olive groves that have learned to survive in harsh soils. It is an oil that accompanies, rather than imposes



Ternasco from Aragón

With Protected Geographical Indication since 1996, ternasco is a young lamb, under three months old, fed on mother's milk and natural cereals until it reaches a carcass weight of between 8 and 12.5 kg. It comes from native breeds (Ojinegra de Teruel, Roya Bilbilitana, and Rasa Aragonesa). Its meat is tender, with a clean flavour—perfect for traditional roasting, but also well-suited to more contemporary interpretations



Rice from las Cinco Villas

Between Tauste, Sádaba and Ejea de los Caballeros, a little-known rice variety is grown—highly prized in local cuisine despite its limited fame beyond Aragón. With a round grain, deep flavour and a cultivation method adapted to saline soils, it is ideal for brothy rice dishes and hearty stews. Grown at the highest altitude for rice in Spain—between 200 and 500 metres above sea level—and irrigated with meltwater from the Pyrenees, this rice possesses truly unique qualities

Black Truffle from Teruel

The Tuber melanosporum has found an ideal habitat in Teruel. Beneath holm oaks and ever-green oaks, in limestone soils, it is harvested between November and March with the help of trained dogs. Its aroma is intense—almost mystical



Wines from Aragón

The four designations of origin—Cariñena, Calatayud, Campo de Borja, and Somontano—summarise the diversity of Aragón's wine production. Old Garnacha vines, mineral soils, and altitude give rise to wines with body, personality, and an increasingly international profile.



Grenache grape variety, the most widely planted in Aragón

Signature cheeses

Aragón doesn't boast a major cheese industry, but it does have small producers with true craftsmanship. From the historic Tronchón cheese to the matured cheeses of Radiquero, Albarracín, or Ejea de los Caballeros, there's a remarkable variety of artisanal cheeses that deserve greater recognition.

Cheese from Tronchón



Longaniza from Graus

Made with lean pork, garlic and natural spices, Graus sausage is cured in the mountain air and eaten both raw and cooked. It is a noble, simple charcuterie product, deeply tied to the region's tradition of home butchering.



Borage from Aragón

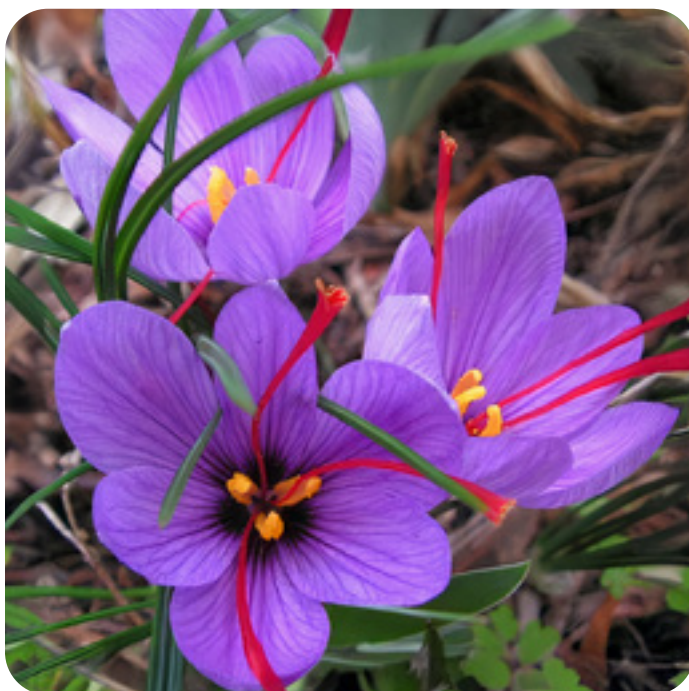
A vegetal symbol of Aragonese cuisine, borage is grown in the fertile gardens of the Ebro Valley and bears the C'alia quality seal. Soft, tender and delicate, it is traditionally boiled with potatoes or sautéed with garlic, though in recent years it has found new life in modern culinary interpretations. It has made the leap from humble tables to haute cuisine without losing its essence.

Seventy-five percent of the borage consumed in Spain comes from Aragón; the remaining 25% is produced in the Ribera of Navarra. As a curiosity, this vegetable is considered a delicacy in France and Italy.

Saffron from Jiloca

Lilac flowers in autumn and a meticulous process: harvesting, separating the threads and toasting them. Saffron from Jiloca is a rare and precious product, with a floral aroma, intense colour and a flavour that transforms any dish. Its cultivation is as delicate as the final result.

Saffron from Jiloca is highly regarded beyond our borders and is currently one of the cornerstones of the Slow Food movement. It also bears the Artesanía Alimentaria (Artisanal Food) seal, which guarantees a fully handcrafted product, with every step of its production carefully executed down to the finest detail.



Other Treasures of the Landscape

There are other, more discreet flavours that complete the picture. The onions from Fuentes—huge and sweet—can be eaten raw without effort. The free-range eggs from Villarreal are small and tasty, the result of slow, respectful farming. The peppers from Bureta are red, fleshy and deeply flavoured. The garlic from Alpartir is purple and intensely aromatic. And the sturgeon raised in the waters of the Pyrenees is beginning to win over discerning chefs with its firm, delicate flesh.

None seeks the spotlight, yet each deserves respect.

Pyrenean Sturgeon



Bureta Peppers

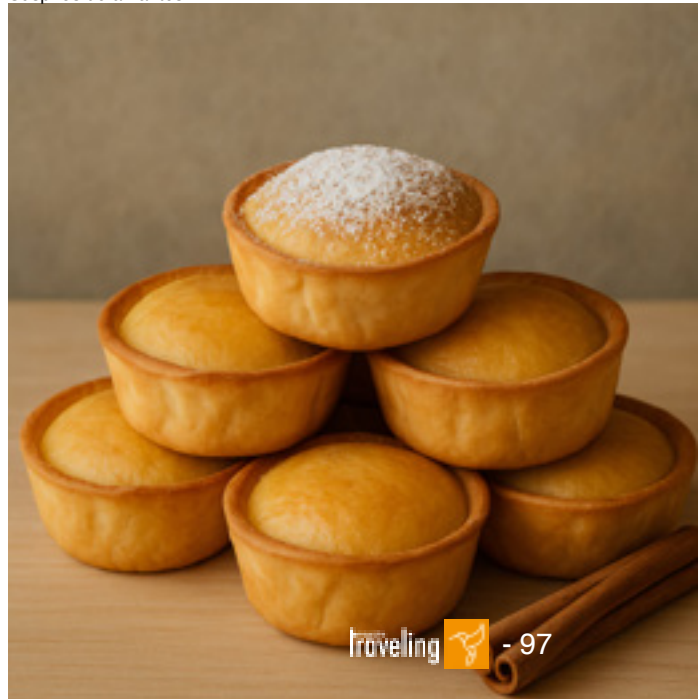
Frutas de Aragón



Sweets with History

Aragonese confectionery also speaks of origin. Candied fruits coated in chocolate — the iconic **frutas de Aragón** — the **trenzas de Almudévar**, the **suspiros de amantes** (from Teruel), **adoquines from Zaragoza** or **pasteles baturros** make up a sweet universe that needs no embellishment. These are true confections, the old-fashioned kind, that accompany coffee, celebrations, and cherished memories.

Suspiros de amantes



Foods from Aragón





Imagen de la Bodega

Grandes Vinos y Viñedos

The heartbeat of Cariñena

Words: Rosario Alonso - **Photography:** Jose A, Muñoz y Grandes Vinos

In the heart of Aragón, Cariñena is not just a name on a label or a dot on the map. It is a land of old vineyards, of history and quiet labour, where wine culture has seeped into every corner of the landscape and daily life. Here, where the cierzo wind gives character to the vine and the soil is enriched by centuries of patience, Grandes Vinos y Viñedos was born—an undisputed emblem of the Cariñena Designation of Origin and a reflection of the evolution of Aragonese wine

A winery born of the land

Grandes Vinos y Viñedos is the heir to the region's cooperative tradition. Founded in 1997, it is the result of many family stories—hundreds of winemakers who, for generations, have lived by the rhythm of the vine and the agricultural calendar. The winery stands for collective effort and the belief that the true value of wine lies in its origin: in the land and in the hands that tend it.

Today, the winery brings together over 700 families

and more than 4,500 hectares of vineyards, making it one of the leading names in the Cariñena D.O. Each plot, each vine, preserves its own identity, and that diversity is reflected in the broad character of the wines produced here.

Centenary vineyards and time-honoured grape varieties

The landscape of Cariñena is, above all, a mosaic of old vineyards and stony soils. The winery tends a heritage of vines, many of which are over eighty years old, planted in poor soils where the vine is forced to give its very best. Red varieties dominate the vineyards: Garnacha takes centre stage, accompanied by Cariñena (Mazuela), Tempranillo, Syrah, and Cabernet Sauvignon. Among the whites, Viura and Garnacha Blanca stand out.

The extreme climate—with harsh winters, scorching summers, and the relentless Cierzo wind—forces the vines to dig deep roots, concentrating

both aromas and structure. From that effort are born robust, intense wines with great personality—true reflections of their surroundings.

Vinification and styles: the art of diversity

Grandes Vinos y Viñedos has masterfully combined respect for tradition with a clear commitment to innovation. In its state-of-the-art, sustainable facilities, old earthenware jars and concrete vats coexist with modern presses, stainless steel tanks, and an impressive barrel room. Each year, millions of bottles are produced, yet rather than standardising the product, the goal is to express the authenticity of each vineyard.

Garnacha, in its many expressions, yields young, fresh, and fruity reds, as well as age-worthy wines matured in barrel, where ripe fruit meets hints of spice and fine wood. Cariñena adds structure and acidity, bringing depth and ageing potential to blends. The winery also produces crisp and surprising whites from Viura and Garnacha Blanca, along with light, aromatic rosés designed for easy, relaxed enjoyment.

In addition, the winery creates signature labels and limited collections, exploring unique plots and reviving ancestral techniques such as fermentation in traditional jars or the production of sparkling wines using the *méthode traditionnelle*.

Wine tourism and culture: wine as an experience

Grandes Vinos y Viñedos offers a genuine wine tourism experience designed to showcase the reality of winemaking from the inside. The tour begins in the vineyards, where visitors walk among old vines and witness firsthand the daily work of local growers. It's not uncommon to meet workers from the area explaining in person how the vines are cared for throughout the year.

Inside the winery, the tour continues through the different stages of production: fermentation rooms, tanks, ageing cellars, and spaces where the oldest vintages rest. Guides provide clear explanations at every step, highlighting the differences between young and aged wines, the role of oak, and the value of time. Tastings allow visitors to compare wines from various plots, vintages, and styles.



Patio para eventos, nos recuerda a un claustro



Una de las salas de barricas

Imagen del edificio destinado a eventos





The winery organises harvest days in September, when visitors can pick grapes, taste the must, and share a meal with the winegrowers. There are also pairing workshops, themed tastings, and activities for families and groups. Concerts, art exhibitions, and special dinners held at the winery help bring wine closer to new audiences and keep alive its social role within the region.

The surrounding area of Cariñena enhances the experience. Guests can explore small villages, walk routes through the vineyards, and savour local cuisine in restaurants and bars where the region's wines are the natural stars. Wine tourism here is simple: learn, taste, connect, and take home a true image of how wine is made and lived in Aragón

The reach of a great name

Grandes Vinos y Viñedos has learned to look beyond its borders. Today, it exports nearly half of its production to more than forty countries—a clear commitment to internationalisation without losing its deep connection to the land. Its wines have a strong presence in markets such as the United States, Mexico, Canada, Russia, Ukraine, Germany, the United Kingdom, and other European countries, where the name Cariñena is associated with quality, authenticity, and tradition.

This global reach is supported by a solid distribution network and a portfolio of brands that have earned accolades in competitions and specialist guides. Growth abroad

has allowed the winery to open new paths and strengthen its reputation, while always maintaining high standards and care at every stage of the process. Each exported bottle is, in its own way, a silent ambassador for the land and the winemaking culture of Aragón, conveying the unique character of Cariñena wherever it goes.

Grandes Vinos y Viñedos



Anayón garnacha blanca 2021

This wine is made from carefully selected plots, with manual harvesting in crates. The grapes are received and destemmed, followed by a six-hour skin-contact maceration, pressing, racking, and fermentation in stainless steel tanks at a controlled temperature of 15 °C.

It undergoes a brief ageing on lees in stainless steel, followed by 39 months of ageing in second-use American oak barrels.

The result is a unique wine with an amber hue—elegant, vibrant and intense—where the depth of the fruit (notably blackberry) stands out, remarkably preserved despite the extended ageing. On the palate, it is balanced, pleasant and impressively long



Anayón garnacha rosado 2023

Salmon-pink in colour with bright reflections, this rosé opens with aromas of ripe red fruits—redcurrants, strawberries and blackberries—alongside sweet spice notes derived from its time in barrel, which also adds structure.

On the palate, it is majestic, with a light, elegant acidity. The mouthfeel is fresh and balanced, finishing with a rounded, harmonious sensation.

The wine is fermented in a 2,000-litre wooden vat and aged on its lees for six months in American oak barrels.

Anayón garnacha 2021

This is a single-varietal red wine made from old vines over 75 years of age, grown at 690 metres above sea level on stony soils, and aged for 12 months in French and American oak barrels. Bright ruby-red in colour with medium-high depth, it reveals intense aromas of ripe strawberry, raspberry, toffee, vanilla, caramel, and delicate spicy and balsamic notes.

On the palate, it is rounded, balanced, and indulgent, with silky tannins, good acidity, and a fresh structure that extends the finish. Its fruit-driven character and elegant oak integration make it ideal with red meats, Ibérico charcuterie, mature cheeses, and dark chocolate, expressing the authenticity, minerality, and elegance of Aragonese Garnacha in its most modern and expressive form



CANNED LA CURIOSA



In the Ría de Vigo, where the canning tradition is part of both the landscape and the collective memory, La Curiosa emerges as a determined effort to return the spotlight to Galician produce. Born from the dedication of a small group of young Galicians connected to the sea since childhood, the brand draws on the legacy of old family-run factories and reinterprets it with a modern approach: carefully selected raw materials, sustainable fishing, and an artisanal process that avoids industrial shortcuts. La Curiosa is the result of years of learning among mussel rafts and fish markets, a deep respect for the craft, and a desire to offer preserves that speak honestly of their origin. Here, each tin is more than just packaging: it's the continuation of a century-old story written along the Galician coast and a tribute to those who, generation after generation, have kept the essence of this art alive



From Galician with Love



Zamburiñas in scallop sauce

Zamburiñas in scallop sauce, fresh and tender, sourced from the Galician estuaries. The selection and cleaning process is entirely manual, ensuring pristine specimens free from any impurities. The scallop sauce follows a traditional Galician recipe, prepared with tomato, onion, olive oil, wine and paprika, and cooked with particular care.



Spicy pickled mussels

They are made with the same product and escabeche as the house mussels, but in this case, they include a spicy touch thanks to two chili peppers infused in the oil, which enhance their flavour in a subtle and balanced way.

Octopus in Galician sauce

It stands out as one of the few Galician octopus preserves with full traceability certification. Sourced from the rías, the octopus is exceptionally fresh, offering an unmatched texture. The sauce, made with olive oil and infused with sweet paprika, preserves its traditional flavour.



Stuffed Baby Squid in Their Own Ink

Hand-stuffed with their own tentacles, these baby squid are carefully stuffed by hand using only their own tentacles, then tinned fresh along with a sauce made from their own ink and natural ingredients. The sauce combines squid ink, tomato, olive oil, onion, and white wine, following a traditional canning recipe.



White Tuna Belly with Pesto

At La Curiosa, sea and land come together in their Yellowfin Tuna Belly with Pesto—a preserve noted for its tenderness and buttery texture. The pesto is homemade, crafted from basil, Parmesan and walnuts, creating a sauce that enhances the tuna's natural quality. Perfect for salads, pasta or toast, it blends tradition with culinary creativity



Sardines with Padrón peppers

A preserve with a Galician soul. At La Curiosa, they pay tribute to their land with Small Sardines in Olive Oil with Padrón Peppers. Carefully selected sardines and fried peppers, all hand-packed, deliver a smooth, aromatic flavour. The infused oil enhances the whole. With 10 to 14 pieces per tin, it's ideal for aperitifs.



Every spring, the wild almadraba bluefin tuna begins its migration along the coast of Cádiz, giving rise to one of the oldest and most precise rituals in the marine world: the ronqueo. This artisanal butchering technique, steeped in centuries of history and tradition, travels in season to the tables of Madrid, where the restaurant DeAtún offers diners the chance to witness and savour the art of tuna in real time

THE RONQUEO OF WILD ALMADRABA BLUEFIN TUNA

A live art form

Words: Editorial staff

Photos: Restaurant DeAtún

Un ritual que llega a la mesa

Each year, the season of wild almadraba bluefin tuna transforms the coast of Cádiz—and in recent years, also a few tables in Madrid. At DeAtún restaurant, located on Ponzano Street, the live “ronqueo” has become a central feature of its culinary experience.

Ronqueo is the traditional name for the precise art of butchering tuna, a skill passed down for generations in the almadraba fishing communities. The name comes from the rasping sound made by the knife as it scrapes against the fish’s spine—a vibration that diners can hear as they witness the ritual.

During April and May, when bluefin tuna migrate from the Atlantic to the Mediterranean, almadraba fishermen catch specimens weighing over 200 kilos. At DeAtún, skilled ronqueadores from Barbate and Zahara de los Atunes bring this age-old tradition to the heart of Madrid. In front of the diners, they carefully extract, one by one, the most prized cuts of wild almadraba bluefin tuna.



The ronqueo is much more than a cutting technique: it is the transmission of an age-old art, where each cut reveals deep knowledge and respect for the almadraba bluefin tuna



The Ronqueo Process

The ronqueo begins at the tuna's head, where some of the most prized cuts are found—valued for their texture and flavour: the morrillo (nape), carrillera (cheek), and parpatana (jaw). The butchers then move on to the loins, separating the white loin from the dark loin. From there, they extract the descargado and descargamento, two cuts highly appreciated both in traditional cooking and haute cuisine.

The operation continues down to the tail, achieving a yield of over seventy percent of the fish. In total, the ronqueo produces thirteen distinct cuts, each with its own characteristics and culinary applications. The process is entirely manual and demands precision to preserve the quality of the meat. More than just a display of skill, ronqueo is an expression of respect—for the product, for the fishermen, and for the chefs who carry on this tradition

From Almadraba to Table

DeAtún turns this moment into a unique gastronomic event, offering a tasting menu where each dish showcases a different cut of bluefin tuna. During the live ronqueo sessions, the menu includes eight preparations that explore diverse culinary styles and highlight the tuna's versatility.

The offering features creations such as the tuna gilda, pani puri with Peruvian chimichurri, sashimi, tarantelo with palo cortado sauce, and tuna encebollado. Each cut is treated to preserve its unique texture and flavour, blending techniques from Cádiz, Japan, and Peru. This special menu is available during ronqueo events and, afterwards, some dishes are added to the restaurant's seasonal offerings.

DeAtún thus transforms the ronqueo into a public event, an experience



TUNA RONQUEO



Tuna loin

Almadraba Bluefin Tuna: Authenticity and Control

Wild bluefin tuna from the almadraba is a product that allows no confusion. It comes exclusively from the almadrabas along the coast of Cádiz and is recognised for its unique organoleptic qualities. The authenticity of each specimen is guaranteed through a strict traceability system. The International Commission for the Conservation of Atlantic Tunas (ICCAT) certifies every catch, setting an annual quota for Spain of 18,000 tonnes.



Identification label for each piece

that goes beyond cuisine and brings the Atlantic coastal tradition to the urban diner. It is also an opportunity to understand how bluefin tuna can become the raw material for diverse culinary traditions, from Andalusian cooking to international cuisine

Each tuna is accompanied by an official document stating its weight, date and place of capture, and the details of the fishing vessel or almadraba. The Andalusian Regional Government verifies this information and issues the corresponding certificate. This level of control ensures that the product reaching the table is genuine almadraba bluefin tuna—and not another type of tuna from industrial fishing.

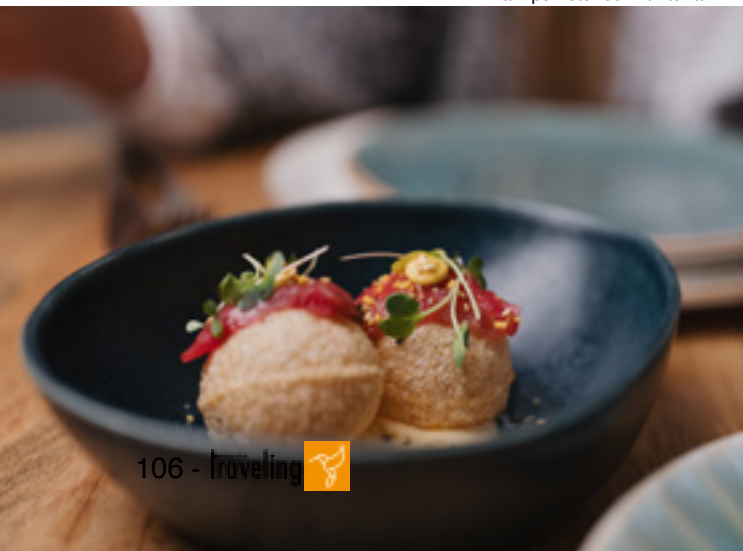


Burrata with tuna and pesto sauce



Tuna loin

Pani puri stuffed with tuna



Tuna Tataki

The difference is evident in texture and flavour, and in the reassurance of a product obtained following sustainable practices.

The Almadraba: Origin and Sustainability

The art of almadraba is one of the oldest fishing methods in the Mediterranean. It consists of a fixed-net system that guides tuna into an area where they are caught one by one, allowing for careful selection of each specimen. This technique, already used by the Phoenicians, respects the reproductive cycle of bluefin tuna, as only mature individuals are captured.

Fishing takes place during their migration, from April to June, ensuring the renewal of the resource, respect for natural cycles, and the balance of the marine ecosystem. The almadrabas of Barbate, Zahara de los Atunes, Conil, and Tarifa continue to uphold this method, combining tradition and sustainability.

The expertise of the almadrabetes and the strict quality controls make wild almadraba bluefin tuna a unique product, highly prized by top chefs both in Spain and internationally.

A spectacle for all the senses

Live Ronqueo: A Tribute to Tradition—Live tuna cutting is not just a technical demonstration; it's also a way of conveying tuna culture and honouring tradition. The audience witnesses the transformation of a great fish into raw material for haute cuisine, observing how each part finds its place and purpose. The sound of the blade, the skill of the cutters, and the care given to each cut reveal the craftsmanship behind every dish.

At a time when gastronomy seeks authenticity and origin, the live ronqueo of almadraba bluefin tuna becomes a truly complete experience. The diner becomes part of an an-

cient ritual, taking part in the memory of the fishermen and, ultimately, enjoying a product that connects the Atlantic Ocean to the table. The ronqueo is not merely a spectacle—it is a lesson in culinary culture and a tribute to sustainability.



DeAtún



Tuna catch in the almadraba





La Rinconada de Lorenzo

Living tradition of Aragonese cuisine in Zaragoza

Words: Rosario Alonso - Photos: Jose A. Muñoz and La Rinconada de Lorenzo

In a city where time resists letting go of tradition, La Rinconada de Lorenzo stands as a testament to the persistence of authentic flavour—a living memory of an Aragón that sits down to eat without hurry or fuss. Since 1972, it has occupied its space on Calle La Salle, near Plaza San Francisco, crossing generations and culinary trends without ever losing the steady rhythm of its kitchen or the echo of its memories.

A story of family, jota and firewood kitchens

Everything began in 1970, when Lorenzo Navascués—jota singer, man of strong character and generous words—opened the doors of his first restaurant in Zaragoza together with his wife, María Cruz Badía. The Navascués surname is linked in Aragón not only to traditional music, but also to a particular way of understanding hospitality and life. Lorenzo, who garnered awards and applause on stage, managed to translate the passion of the jota—that communal, joyful and nostalgic song—into his cooking and his treatment of customers. The idea was simple: to turn his home into a refuge for traditional cuisine, with the same dedication and precision required by a well-sung Aragonese copla. Two years

later, in 1972, the family moved the restaurant to its current location, a spacious, bright house decorated with Muel ceramics, wooden beams and lancet windows. The place quickly filled with familiar aromas and friendly voices: touring actors, passing politicians, writers and journalists. Among the illustrious names in the guestbook are José Luis López Vázquez, Concha Velasco, Carmen Sevilla and Gabriel García Márquez, all of whom were won over by the simplicity and rigour of a cuisine that doesn't boast, but wins hearts.

Rooms with history, a homely atmosphere

Stepping into La Rinconada is like walking through a small museum of Zaragoza's everyday life. The dining rooms—spacious yet cosy, adorned with still lifes, old photographs, and references to the jota—evoke family gatherings and celebratory dinners. The main room stands out: bright, with high ceilings, and filled with mementos of the founder—scarves, castanets, black-and-white portraits, and posters from jota festivals. There is also a more intimate room, perfect for private meals, along with smaller spaces for discreet meetings.

A prominently displayed wine cellar features bottles from all four of Aragón's appellations, and near the entrance, a special corner holds the recipe and guestbook created for the restaurant's fiftieth anniversary. Unlike the stiffness found in some historic establishments, the décor here radiates warmth. Tables are simply set, and the service — now in the hands of the second and third generation: Javier and Óscar Navascués, Belén Arroyo, Elisa Júdez, and Eli Navascués— continues the personal, attentive style of the early days. The waitstaff know the regulars by name, yet greet newcomers with the same respectful welcome.

Rooted cuisine, seasonal and produce-driven

The menu is a masterclass in loyalty. There are no culinary experiments or avant-garde flourishes here—just quality ingredients and the time-honoured techniques passed down through generations. The kitchen still follows the path laid out by María Cruz, who watched over stews and roasts with the same dedication that Lorenzo brought to tuning his voice.

The standout dish is undoubtedly the ternasco (young lamb) of Aragón, roasted to perfection: golden shoulder, crisp skin, and tender, succulent meat, served with rustic-style potatoes. It arrives



At La Rinconada de Lorenzo, each dish is a tribute to Aragonese cuisine: roast lamb, migas, and borrajas arrive at the table like living tradition served on a platter





- 1.- Rabbit salad in escabeche
- 2.- Lorencito
- 3.- Corridor leading to the main dining room
- 4.- Interior view of the dining room
- 5.- Roast leg of ternasco
- 6.- Borrajas with clams
- 7.- Tribute to the products of Aragón

at the table just as a grandmother might serve it on a Sunday—no gimmicks, only oven heat, patience, and the finest local lamb. Le siguen otros grandes clásicos: migas con jamón y uva —plato humilde, festivo, que resume la esencia rural de Aragón—, borrajas con almejas en salsa verde, bacalao al chilindrón, conejo escabechado y pollo al chilindrón, recientemente homenajeado, que aquí se prepara con pulcritud y mimo, siguiendo la receta familiar.

There are seasonal starters —artichokes, cardoon, salads with delicate escabeches— and daily specials based on the market's offerings. Most ingredients come from local suppliers: vegetables from the Ebro riverbanks, olive oils from Bajo Aragón, I.G.P. ternasco and artisanal cured meats.

The desserts, homemade and honest, are the perfect finale: rice pudding, peaches in wine, egg flan, or a fig ice cream with guirlache that recalls the flavours of old Aragonese afternoon snacks.

A place where time stands still

Dining at La Rinconada feels like stepping into another era without leaving the present behind. The pace is unhurried, dishes arrive at their precise moment, and the diner gets the feeling of being welcomed into the home of distant relatives —the kind who always greet you with a set table, a clean cloth, and a story to share between courses. Every corner of the restaurant invites calm conversation, slow enjoyment, and the kind of sincere hospitality only found in homes where tradition has never been lost.

The atmosphere is warm and unpretentious, yet the standard of the kitchen and the wine cellar rivals the best restaurants in Zaragoza.

For over half a century, La Rinconada de Lorenzo has withstood trends, crises and culinary revolutions. Its secret: never losing touch with the land or with memory



RESTAURANTES PROBADOS

Here, every dish is a fragment of local history; every meal, a celebration of Aragonese identity and of the continuity of traditions passed down through generations.

In an era of globalised cuisine and fleeting trends,

La Rinconada de Lorenzo is a rarity in the best sense: a restaurant that does not boast of modernity because it already possesses what is hardest to achieve — the respect and affection of those who return year after year. Just look around the dining room, speak with the staff, and you'll understand that family ties and pride in the land remain as present as ever.

When one steps through its doors, it's clear that the essentials never change: hospitality, honesty and authentic flavour endure — intact — as part of the soul of Zaragoza

La Rinconada de Lorenzo



□□□
BENARES
RESTAURANT & BAR

The Benares menu
is an invitation to
get lost in culinary
India, from the
starters to the final
dessert

Words: Editorial staff - Photos: Benares

The bustle of Chamberí hides—almost stealthily—one of those restaurants where the senses are invited to travel. On Zurbano Street, softly lit, Benares Madrid has spent ten years quietly yet earnestly defending true Indian cuisine: the food of families, of celebrations, of small daily rituals. It is not a postcard-style exotic spot nor a nostalgic outpost; it is a place where the scent of cumin and cinnamon lingers among conversations, and where the only real obligation is to eat well and let go.

This past May, Benares celebrated its tenth anniversary as important things in life should be celebrated: with friends and with food. For the occasion, chef Luis Ojeda joined forces with Sameer Taneja—Michelin-starred chef at Benares London—to create a four-hands menu. It was one of those meals to remember: eight courses that felt like a round-trip journey between two cities and two ways of looking at India. Tikka masala croquettes, lamb pulao with gold leaf, Malabar crab in coconut curry, duck momo in Nihari curry... dishes that don't aim to impress through gimmicks, but rather by telling a story—the story of the country that inspires the restaurant

Interior courtyard terrace of the restaurant



But the real reason Benares has remained on the radar of discerning diners for over a decade isn't about events or tributes. It lies in the everyday—the menu that reads like a map of the subcontinent. Chicken tikka masala, biryani, North Indian-style curries, homemade chutneys, and freshly baked naan. Everything is prepared to order, with the kind of attention to quality and flavour that only comes from a kitchen unhurried by trends. Here, classic dishes sit comfortably alongside less common offerings, and vegetarian cuisine holds its rightful place at the Indian table—not as an afterthought or obligation, but as a delicious and intentional choice.

The dining room at Benares is elegant yet inviting. Warm tones, wood accents, and soft lighting encourage long meals, conversation, and shared plates—just as is customary in India. The service strikes a perfect balance between discretion and warmth, the result of experience and pride in the craft. The clientele is as diverse as the menu, and that may well be one of the restaurant's greatest strengths: here, you'll find families celebrating milestones, couples in quiet conversation, groups of friends ready to take on the boldest curries, and professionals stealing a peaceful moment away from the city's hustle



Chef Luis Ojeda and his team





The menu expands with a seasonal tasting menu that evolves with the inspiration of the team, and the cocktail bar keeps pace: there are lassis and house creations with spices, along with a curated wine list designed to complement each dish perfectly. The value for money is another reason why the restaurant has built a loyal clientele—locals and visitors alike, many arriving with the Michelin Guide in hand, drawn by its recognition of Indian cuisine in Spain.

Benares is also a space for private celebrations: it hosts events, tastings, presentations and family gatherings, tailoring both the menu and the service to each occasion. But above all, it is a place where you can enjoy a quiet dinner, unrushed, with the feeling of being, for a while, far from Madrid and closer to Delhi, Bombay or Kolkata.

Some dishes have become icons: the tikka masala croquettes, the crab curry, the duck



TESTED RESTAURANTS

momo. These are recipes that nod to the past while embracing modernity—yet always keep their feet firmly on the ground. The achievement lies in never losing direction: here, authenticity, flavour and hospitality are what truly matter.

At Benares, cocktails play a central role in the dining experience. The cocktail menu draws inspiration from the aromas and spices of India, featuring creations that pair perfectly with the intensity of the food. From refreshing takes on the classic mango lassi to more complex concoctions with ginger, cardamom or coriander, each drink invites you to extend the meal and explore the country's sensory richness with every sip.

In a city where trends come and go, Benares Madrid has managed to remain true to a simple yet profound idea: honouring Indian cuisine without gimmicks or shortcuts. Ten years on, the restaurant is still that place where spices don't mask—they reveal; where every dish is an invitation to discover, and every meal feels like a journey worth repeating

BENARES
RESTAURANT & BAR



KZEN

KZEN

Since 2005

The art of running a restaurant demands more than kitchen skill. It requires consistency, honesty, and respect for the craft. In Madrid, where novelty reigns and restaurants follow one another at the dizzying pace of trends, KZEN has stood firm in its quiet resistance. For twenty years, this restaurant on Calle O'Donnell, in the heart of the Salamanca district and just steps from El Retiro, has upheld a truly Asian proposal, without makeup or excess.

A clear commitment to traditional elegance: dark woods, oriental details, and soft lighting that wraps each table. At KZEN, the spotlight is on the table and conversation, thanks to a relaxed atmosphere designed for unhurried enjoyment. Nothing feels excessive or out of place; everything responds to that sober and warm balance that distinguishes great classic Asian restaurants.



KZEN offers a carefully curated culinary journey through Asia.

On its menu—unpretentious yet full of character—starters like the Prawn Dim Sum, the Mixed Dim Sum, and the Pan-Seared Gyoza stand out, alongside signature mains such as the Crispy Roasted Duck Breast and, most notably, the Peking-Style Roast Duck. The latter is one of the restaurant's flagship dishes, praised for its technique and fidelity to the traditional recipe (current menu). Every dish is executed with precision: there are no forced exoticisms here, just exacting technique and well-balanced flavour.

KZEN's participation in the Madrid Dim Sum Festival reinforces its commitment to authentic oriental cuisine.

Each year, the restaurant presents a careful selection of its steamed specialties and offers a special menu during the festival, where dim sum takes centre stage. It's another chance to gauge the culinary rhythm of the house and its loyalty to tradition, without forgoing the freshness of what is appetising and well-crafted.

Special mention goes to the set menus: the Nagoya, the duck menu, and the tasting menu offer diners a varied and coherent journey through the menu. These are generous formats, reasonably priced and designed with the structure of restaurants that seek to build loyalty rather than to impress.

A good indicator of a restaurant's quality and recognition is its presence at culinary events.

For years, KZEN has been one of the standout participants in the Madrid Dim Sum Festival, an annual gathering of the city's best Chinese and oriental restaurants. This festival is much more than a celebration of steamed cuisine; it's an opportunity to measure the creative and technical pulse of top Asian chefs in Spain.

In each edition, KZEN presents its own dim sum selection, prepared daily in-house with recipes that blend tradition with the occasional personal twist.

Highlights include the xiao long bao—juicy and delicate—the prawn and pork siu mai, and the vegetable and mushroom dumpling, flawless in texture and taste. During the festival, the restaurant offers a special menu that lets the public enjoy these small bites at their finest.



Sliced beef in Sichuan-style broth
Peking-style roast duck served in pancakes





Mixed Dim Sum



Sautéed vegetables



KZEN's participation is a clear sign of its commitment to excellence and its aim to bring traditional cuisine to new audiences. It's no coincidence that, year after year, its dim sum are among the most highly recommended by food critics

The dining room and service: key to the experience

The experience goes beyond the food. The pace of service is calm, and the staff are attentive and highly professional. It's rare to find a team so well-versed in the menu, able to make suggestions without being intrusive, always adapting to each guest—whether it's their first visit or they're long-time regulars. Here, every detail matters, and the goal is always to make you want to return.

Over the years, KZEN has built a loyal clientele that brings together lifelong Madrileños, young couples, families, and travellers looking for authenticity far from the latest trends in Asian cuisine. The setting encourages long conversations and unhurried enjoyment. Everything invites you to come back.

A modern classic in the heart of Madrid

Loyalty to an idea, consistent quality, and respect for tradition are the hallmarks of KZEN. Over the past twenty years, the city has seen hundreds of Asian restaurants come and go; many have fallen into the trap of meaningless fusion. KZEN, on the other hand, has chosen to evolve slowly, building a loyal clientele who know what they're looking for and have no need for gimmicks.

Today, its value for money remains one of its great strengths. The menu is broad and honest, free from fleeting trends or flashy exotic ingredients. Japanese cuisine, represented through sushi and sashimi, stays true to the product and its precise cuts, while the hot dishes stand out in their own right.

In short, KZEN celebrates twenty years of being exactly what it set out to be: a restaurant where the food is good, the atmosphere even better, and where guests always want to return. Its presence at the Dim Sum Festival is just one more sign of its commitment to excellence and tradition.

Madrid needs places like this, places that remind us that cuisine—like life—is a matter of time, honesty, and respect for the essential

KZEN





Show Cookings ■ Exclusive Tastings ■ Tapas Contest
Live Music



www.gastrolata.com

YOUR BEACH ESCAPE HAS A DESTINATION: THE BALEARIC ISLANDS

FLIGHTS FROM

33€



iberiaexpress.com

IBERIA
EXPRESS 