



The best in its history!

The 36th edition broke attendance, exhibition and surface area records. 5 halls, more than 2,000 products, 55,000 fine food and beverages, 1,500 novelties and 1,200 activities took place in the most frenetic and excellent edition, in terms of quality and quantity, ever held.

It is inevitable to begin by thanking all participants, exhibitors and visitors for their support and confidence for yet another year. Without then this success would not be possible. 2023 will be remembered as the year in which Salon Gourmets made history with amazing figures that we hope to increase in future editions.

- 2.014 exhibitors
- 116.257 visitors
- +55.000 products
- +1.500 novelties
- +1.200 activities
- 70.000 m2
- +200 mil/€ turnover generated (direct and Indirect)

During the last day of the Salon Gourmets, some of the most eagerly awaited competitions took place. The **28th Tierra de Sabor Sommelier Championship of Spain** got underway early in the morning, where the three finalists had to face a quick test, an oral wine tasting, a wrong menu, identification of distillates, spirits and beverages and, finally, decanting and serving a bottle of wine. Finally, Alejandro Rodríguez (Madrid) from Restaurante Coque, won the title of best sommelier in Spain and will be the Spanish representative at the ASI (Association de la Somellerie Internationale) World Sommelier Championship.

The **11th Salón Gourmets 2023 Awards** were also presented in the following categories: Innovation, won by Campomayor with its creamy passion fruit Wovo, made with egg white, lactose-free, gluten-free, fat-free and with no added sugar. The prize for Presentation went to Miele Anta for its organic chocolate pralines with honey and pollen. In the category of versatility Te Tonic Infusiones del Mediterraneo has stood out with its 3 Infusions Created by Diego Cabrera, Bartender of Salmon Guru. Finally, the award for best organic product has been for Sidra Somarroza for its Cantabrian organic cider made with homegrown apples. The company, which is committed to innovation and sustainability, currently has 11 different ciders of exceptional quality.

SALÓN GOURMETS



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Users of social networks have been responsible for choosing Galicia as the best stand in the **Stand Wars contest**; artichokes as **Favorite Product** and the user **@carolina_polisceni_fotografia_** (Instagram) has guessed the **Incognito Product** of this edition, the GinMachine seaweed gin.

The first edition of the **Innovagourmets / FIAB & Grupo Gourmets Day** has ended successfully. The event organized by the Gourmets Group, the Spanish Federation of Food and Beverage Industry (FIAB) and the Technology Platform "Food for Life-Spain" in collaboration with the Center for Industrial Technological Development (CDTI) and Spain Export and Investment (ICEX), has been a forum for discussion for industry professionals who have addressed issues such as the importance of research, sustainability, digital technologies and their application in high quality food, among other topics.

The **30th Oremus Anniversary Tasting (Tempos Vega Sicilia)** and the **25th Anniversary Vertical Tasting Bodega Numanthia Celebration** have been a great success. The attendees were able to discover some of the jewels in the crown of these two emblematic wineries.

It has been a long time coming, but at last! The best cheese in Spain is finally known. The overall winner of the **13th GourmetQuesos, Championship of the Best Cheeses of Spain**, was Cremositos del Zújar, from Arteserena, in Campanario (Badajoz), a soft and creamy cheese with an intense, slightly sour flavour and a fermentation that melts in the mouth.

The **2nd Campeonato de España de Pizzas Gourmet by Estrella Galicia 1906 Red Vintage** already has winners. Marco Reato, Margherito Pizza (Madrid), in the classic pizza category, Cristina Georgita, 22.2 Gradi (Zaragoza), in Pizza Pala, Nicolás Rosenbaum in Pizza Taglio, Luca Tripoli, Il Cortile (Valencia) in Pizza sin Gluten, Joelson Nascimento Gomes, Grupo Con Fuego (Madrid y Murcia) in Pizza Acrobacia, Alberto Bracone, Dolce Vita (Santiago de Compostela) in Pizza Napolitana, and Felipe Lobo Rodríguez, Pizzería Venecia (Aranda del Duero), in Pizza Più Larga and Speed, were the winners in this edition.

We close the doors of a fantastic edition with the joy of seeing you again in 2024 in 37th Salon Gourmets in which we promise much more spectacle, emotion and quality.

Save the date: **From 8 to 11 April 2024** you have a date at the greatest gastronomic show in the world - we look forward to seeing you!

#SG23