

SALÓN GOURMETS

SALON GOURMETS CELEBRATES THE 2ND MASTER PINCHOS GOURMETS #PRODUCTORIOJANO AND VARIOUS ACTIVITIES AROUND THE GASTRONOMY OF CÓRDOBA AND THE BALEARIC ISLANDS ON ITS THIRD DAY

José Ignacio Gordo Martínez, from the restaurant Aromas de Rioja by Zenit. Calahorra (La Rioja), has won the 2nd Master Pinchos Gourmet #productoriojano, a contest sponsored by the Government of La Rioja.

Twelve chefs have competed in this contest that challenges participants to prepare miniature bites with ingredients belonging to the PDO, PGI and guarantee brands of La Rioja.

The competition took place within the framework of the 37th edition of the most exclusive Fine Food and Beverages Fair in Europe on a morning in which Córdoba and the Balearic Islands were the protagonists of numerous activities and show cooking based on their local products



Madrid, April 24, 2024 - For the second consecutive year, Salón Gourmets has hosted the **Master Pinchos Gourmets #productoriojano**, in which 12 chefs have prepared a delicious pincho using at least one of the ingredients with the distinctive quality seal of La Rioja (PDO and PGI). The #productoriojano campaign brings the public closer to the Rioja way of doing things, and there is no better way than with a pincho championship in the framework of this important fair, the most exclusive in Europe.

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José Ignacio Gordo Martínez (Aromas de Rioja by Zenit. Calahorra, La Rioja) won the competition while Gerardo Iribarren Fernández, from Aga Catering Gourmet (Madrid) and Iñaki Rodrigo Rojas from Latxaska Etxea restaurant (Madrid), won second and third place, respectively. The winner received a prize of 1,500 €; the second, 700 € and the third, 500 €. In addition, a special prize was awarded for the pincho best paired with DOCa Rioja wines. This mention went also to **José Ignacio Gordo Martínez of Aromas de Rioja by Zenit. Calahorra (La Rioja)**, who received a prize of 500 €.

The 12 participating chefs had to prepare their dishes using at least one of the ingredients belonging to the PDOs or PGIs of La Rioja: PDO Rincón de Soto Pears, PDO Camerano Cheese, PDO La Rioja Oil, PDO Pedroso Walnuts, PDO Anguiano Beans, PGI Chorizo Riojano, PGI Riojan Pepper and PGI Calahorra Cauliflower. **In addition to the winner and the finalists, these were the rest of the contestants:** Esteban Alegría Royo, from the restaurant La Comedia (Calahorra, La Rioja); Helio Flores Gutiérrez, from Los Álamos Peñaranda de Bracamonte (Salamanca); Cristián Solana Rodríguez from the restaurant El Puntido (Álava); Umberto Martín from Epílogo (Ciudad Real); Miguel Espinosa from El Albergue restaurant (La Rioja); Ignacio Garbayo-Perujo, from Kitchen Club (Madrid); Millán Avellaneda Pérez, from Bar El Arca (Logroño) and Francisco Javier González, from Bodegas Montrubí, (Barcelona).

The Jury, made up of professionals from the sector, assessed in their deliberations aspects such as the **quantity of Rioja ingredients used in the preparation of the tapa, as well as the technique, originality and, of course, the taste** of the resulting tapa. The Jury was composed by: Andrea Tumbarello, Abencio Millán, Rita Sánchez, César González Truco, Rubén Benarroch Esayag and Elena Vega.

CÓRDOBA, GASTRONOMIC HERITAGE

The gastronomy of Córdoba, declared a **Gastronomic Heritage**, filled the Plateau Gourmets stage with flavor and color with **various presentations, show cookings and a contest**. **David Ruano**, artisan baker, showed the public his way of working through the presentation "Creating quality natural product. Cordovan raw material". For his part, **José Ambrosio**, artisan ice cream maker of Il Piamonte and winner of the Best Bucket of Nougat Ice Cream in Spain, has explained "How to make a champion product" with local products such as almonds or wine Moriles Viejo, while **Periko Ortega**, chef of the restaurant ReComiendo, awarded a Sol Repsol, has starred in a talk on "Travel with taste to Córdoba, Gastronomic Heritage". To end the activities, **the II Contest of Salmorejo Cordobés** has taken place, where attendees have been able to taste the creations of the contestants. The winner of this contest was Santi Foods, gastronomic influencer.

All in all, visitors to the 37th edition of Salón Gourmets have managed, throughout this third day, to discover the rich and varied cuisine of Córdoba: a fusion of Arab, Jewish and Christian influences that have left their mark on traditional dishes such as salmorejo, flamenquín, oxtail or gazpacho and that is nourished by the benevolence of a favorable climate for agriculture and ancestral culinary techniques.

DAY OF THE BALEARIC ISLANDS

Today was also celebrated the **Day of the Balearic Islands** in which, under the slogan "Four islands to taste", the Autonomous Region has shown attendees its wide variety of local products and native breeds. Its agri-food products have filled one of the stages of SG throughout the day and starred in various guided tastings such as cheeses made with milk from the Vermella Menorcan cow breed **PDO Mahón - Menorca Cheese**, the varietal wines of **the PDO Binissalem or olive oil PDO Oil of Mallorca**. There were also tastings and show cooking of products such as **Agromallorca's** tomato bouquet, sobrasada and porc negre mallorquí meat from Can Company, the natural sea salt **Flor de Sal d'Es Trenc** and products made with carob from **Es Garrover de Mallorca**.

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More information about Salón Gourmets: <https://www.gourmets.net/salon-gourmets>

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