



See you in 2025

The 37th edition of Salon Gourmets was a complete success. 1,980 exhibitors, +55,000 products, +1,300 novelties, 106,923 trade visitors and a turnover of +200 mil/€ (direct and indirect). Please save the dates for the next edition: April 7 - 10, 2025.

First of all, we would like to thank all the exhibitors, professional visitors and authorities who every year make it possible for Salon Gourmets to become the most exclusive fine food and beverage fair in Europe. Once again, expectations have been exceeded:

- 1,980 exhibitors
- 106,923 visitors
- +55,000 products
- +1,300 new products
- +1,200 activities
- 65,000 m2
- +200 thousand/€ turnover generated (direct and indirect)

During the last day we have had the Minister of Agriculture, Fisheries and Food, **Luis Planas Puchades**, who toured the halls admiring the great variety of national and international agri-food.

During the last day some of the most awaited championships have been held and the winners of competitions such as the [14th GourmetQuesos](#), [The Best Spanish Cheeses Championship 2024](#) have been discovered. It is already known which are the best cheeses in Spain and the winners of the novel category promoted by ICEX 'Cheese from Spain Awards'. In addition, the cheese **Don Nicolás** from **Finca de Uga** in Puerto del Carmen (Lanzarote, Las Palmas) has been proclaimed Best Cheese of Spain and **Villarejo Añejo Cured in Honey and Oregano** from **Villarejo Artisan Cheeses** in Fuentes (Cuenca, Spain), has been chosen as the overall winner in the Gold category promoted by Cheese From Spain Awards. (the rest of the winners can be [consulted here](#)).

SALÓN GOURMETS



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The winners of the [12th Salón Gourmets Awards](#) are also known among all the new products exhibited in Innovation Area. In the Innovation category, **Almazaras de la Subbetica** received its trophy for the product Oleo Latte, the first extra virgin olive oil designed to enrich your coffee; the Versatility category was won by **Caviaroli** with a dressing based on vegetable oil emulsified with different types of herbs, fruits and nuts; the award for Best Presentation went to **Aceites Rafael Salgado** for its Extra Virgin Olive Oil from Antequera (Malaga); and finally, the best organic product was the cactus gin from **Bernardo's Mermeladas**.

Social networks, which have been on fire, have also had their own winners. On the one hand, **Sabor a Málaga** has been chosen as the most beautiful stand of this edition by users, while the favorite products of our loyal followers are those of **Bonilla a la Vista**. In addition, after offering different clues during the 4 days, they have guessed that the Incognito Product of this edition is the duck confit bomb with orange explosion from **Don Bocarte**.

At the same time, the grand final of the [29th Sommeliers Spanish Championship Tierra de Sabor](#) was held, where the 3 finalists passed demanding tests such as a quick test, an oral wine tasting and a wrong menu, among others. **Fernando Mayoral** from El Rincón de España restaurant (Burgos) won the title after successfully passing the tests and will represent Spain at the ASI (Association de la Somellerie Internationale) World Sommelier Championship.

We finally know the winners of the classic, pala, taglio, Neapolitan, gluten-free, longer, speed and acrobatic categories of the 3rd Gourmet Pizza Spanish Championship by 1906 Red Vintage beer. You can consult the winners of each category [in this link](#).

Grill master Mariano García Poyuelo and meat expert Javier Trabadelo were in charge of directing the show cooking '[Cárnicas Trasacar: Cow and Grill, Culture and Tradition](#)' in which they taught the secret of how to get the perfect barbecue.

Chefs, journalists and friends gathered at Salon Gourmets to present a [tribute book to Javier Oyarbide](#). 'Ayer y Oy' is a book full of anecdotes and memories that adds to the In memoriam award delivered the day before by the magazine Club de Gourmets to the last heir of the Zalacaín family saga for his invaluable contribution to the world of gastronomy.

The most charitable activity at Salon Gourmets on Thursday to place in Gastronomía Solidaria Stage. A tasting of pinchos organized by the Association for Rare Diseases. In halls, today the volunteers of **Banco de Alimentos** de Madrid have walked through the 5 pavilions of Ifema Madrid collecting the products that exhibitors have donated to the needy.



We hope to see you all at the 38th edition of Sal3n Gourmets, which is expected to be one of the best in its history.

Save the dates: From 7 to 10 April 2025 Ifema Madrid

#SG24

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