



Gourmet excellence

The third day of the Salon Gourmets brought together the best of the Spanish gastronomic and wine scene at the awards presented by the Gourmets Group.

The third day of the [Salon Gourmets](#) kicked off with activities dedicated to products from Córdoba, Castilla-La Mancha and the Balearic Islands. The gastronomy of [Cordoba, Gastronomic Heritage](#) showed its versatility in the presentations offered throughout the day, which ended with the 2nd Cordoban Salmorejo Competition, with the recipe by Rubén Sánchez Camacho, Epílogo restaurant, Tomelloso (Ciudad Real), winning the jury's recognition.

The [quality guarantee brand of Castilla La Mancha, Campo y Alma](#), presented the quality of its PDO and PGI products on the Aula Gourmets stage where the attendees enjoyed, through tastings and presentations, products such as ajo morado de las Pedroñeras and Manchego cheese in a show cooking by José Manuel Araque Díaz, chef of the restaurant La Casota de La Solana.

The [Balearic Islands](#), meanwhile, displayed the richness of the four islands with local products such as cheeses made with milk from the Vermella Menorquina breed of cow, DOP Queso Mahón, pork from Can Company and varietal wines from DOP Binissalem.

The morning also saw the 2nd Master [Pinchos Gourmets](#) [#productoriojano](#) in which 12 participants demonstrated their skill in preparing their pinchos "a la riojana". The jury decided in favour of José Ignacio Gordo from restaurant Aromas de Rioja by Zenit, Calahorra (La Rioja) who won the competition. The second was for Gerardo Iribarren from Aga Catering Gourmet, Las Rozas (Madrid) and third was for Iñaki Rodrigo Rojas from the restaurant Latxaska Etxea in Madrid.

And with small bites the day continues with the quality of Fuentes tuna, which once again this year was more than demonstrated at [Gourmetapa By Fuentes](#), where Rubén Sánchez Camacho from Epílogo restaurant in

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Tomelloso (Ciudad Real), managed to stand out from the rest of the participants, with his tapa made with bluefin tuna Fuentes.

The afternoon began with the first test of the semi-final of the 29th Tierra de Sabor Spanish Sommelier Championship, the participants had to pass an examination by the UAES Technical Committee, after which the Protos winery, co-sponsor and Tierra de Sabor, sponsor, offered two masterclasses by Pedro Martín-Hinojal, winemaker of the winery and Diego González, winner of the Tierra de Sabor Spanish Sommelier Championship 2022, respectively.

Xabier Gorostiza and Clara Canals were in charge of the tasting organised by Pernod Ricard around the [Ysios winery](#). A tour of Rioja Alavesa wines with references such as Ysios Las Naves, Lagunazuri, El Nogal, Grano a Grano and Ysios Blanco.

The Canadian region of [New Brunswick](#) was represented on the Aula Gourmets stage, with chef and presenter Dennis Prescott, who presented the richness of the Canadian coastline through a cooking show where lobster, snow crab and maple syrup were the real stars.

Finally, the [Gourmet Pizza Spanish Championship by 1906 Red Vintage Beer stage](#) in hall 8 began the day with the masterclass offered by 5 Stagioni and Valcoiberia, followed by competitions throughout the day in the shovel, classic, taglio, Neapolitan and gluten-free categories. The day ended with a show cooking offered by Estrella Galicia and Salvatore Salvo.

Grupo Gourmets Awards

Excellence in gastronomy and wine was recognised in the awards given by the Guía Vinos Gourmets and the magazine Club de Gourmets. The former recognise the work of professionals in the Spanish wine sector through the users of the 39th Guía Vinos Gourmets, Los Mejores de España. The wines that have obtained the highest rating awarded by the Tasting Committee are recognised in the 11th '99 League Awards. The 13th Club de Gourmets Magazine Awards recognise the most important professionals of the last year in the world of gastronomy and wine, as well as establishments and the media. You can consult all the award winners [here](#).



We also counted on the visit of the president of the Partido Popular, Alberto Nuñez Feijóo, who visited different institutional stands and private companies, where he was able to get to know at close quarters the well-stocked pantry of national and international gastronomy at the Salon Gourmets.

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