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**SALÓN
GOURMETS**

7—10
Abril 2025

Ifema
Madrid

30
AÑOS

ACCIÓN Y
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THE GREAT GASTRONOMY EVENT RETURNS TO MADRID: MORE THAN 1,300 ACTIVITIES AT THE 38TH EDITION OF SALÓN GOURMETS

The world's most exclusive Quality Food and Drink Fair returns to Ifema Madrid from 7 to 10 April, with more than 1,300 activities spread over six pavilions; this edition will feature nine stages, where show cookings, themed seminars, tastings, championships and congresses on the latest developments in the agri-food sector will be held.

As is now tradition, the event will host the 29th Wine Tunnel / MAPA, where you can taste the best single varietals of the country, the 7th EVOO Tunnel / MAPA, dedicated to the culture of Extra Virgin Olive Oil, and the Cheese Tunnel, where you can learn about and taste the best cheeses in the country, which this year has more than 890 registered participants.



Madrid, March de 2025.- The latest developments in the global agri-food sector will be on show in Madrid from 7 to 10 April. The 38th edition of Salón Gourmets (SG) will occupy six pavilions and nearly 72,000 m², hosting more than 1,000 activities, 2,100 exhibitors and 55,000 products - including 2,000 new products, 917 of which are organic - from all over the world.



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Among the different themed areas at the SG -with Estrella Galicia as the official beer for the last eleven editions- are the Wine Tunnel and the EVOO Tunnel, two spaces dedicated to enjoying some of the most prized treasures of our pantry.

- **29th Wine Tunnel / MAPA**

A must-see at the Show, the Wine Tunnel is a unique and now traditional space that during its 28 editions has offered the possibility of tasting the best single-varietal wines of the country with 58 wine regions represented. 358 wines selected by the technicians of the Ministry of Agriculture together with the Tasting Committee of the Gourmets Wine Guide, belonging to 277 wineries with 22 grape varieties can be enjoyed in this edition.

- **7th EVOO Tunnel / MAPA**

The EVOO Tunnel is a space within 'The Richest Country in the World' dedicated to the culture of Extra Virgin Olive Oil, where visitors can learn about and taste the differentiated quality brands of the Protected Designations of Origin and Protected Geographical Indications. Visitors will be able to find out about all aspects of each EVOO, tasting more than 100 varieties that they will find in this space.

In addition, another of our country's food jewels will be widely represented in the Cheese Tunnel / Cheese from Spain Awards / ICEX. A space within the Salón Gourmets where visitors can learn about the production methods, places of origin and techniques, most of them traditional, of the country's best cheeses. Expert cheesemakers guide visitors around multiple tables displaying the finalists in the 15th edition of GourmetQuesos, Championship of the Best Cheeses of Spain 2025. From the 895 entries that have been submitted to the competition, a jury of 60 tasters chooses five finalists in each of the 20 categories, these are the ones that have earned a place in the Cheese Tunnel.



In this new edition, the 38th since it was founded in 1987 by the Gourmets Group, SG will have nine stages, where show cookings, tastings, round tables, championships and competitions on the latest innovations in the agri-food sector will take place, including some spaces dedicated to highlighting Spain's gastronomic wealth.

- **Andalusia - Gusto del Sur Stage**

Under the umbrella of its quality agri-food brand 'Gusto del Sur', the Andalusian Regional Government will have an exclusive stage where, during the four days of the Salón Gourmets, a wide and varied programme of activities will take place with tastings, product presentations and live cooking demonstrations. Four days, three of them dedicated to the promotion of the agri-food and fish products of the more than 200 companies and organisations present at the Andalusian stand and one, exclusively, where Andalusian foodstuffs protected by a differentiated quality label linked to their origin (PDO, PGI or TSG) will be the protagonists.



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- **Community of Madrid stage**

The Community of Madrid will once again have its own stage at this edition, a meeting point for competitions, show cookings and tastings that will highlight the region's gastronomy. Among many other activities, this stage will host the 5th Best Torrija de Restauración de la Comunidad de Madrid Competition, organised by the Association of Chefs and Pastry Chefs of Madrid (ACYRE), as well as the 4th Official Tapas and Pinchos Championship of the Comunidad de Madrid, in collaboration with Hostelería de Madrid. Encarna Group (La Finca) will explore new possibilities in the kitchen with her show cooking 'Same product, different elaborations', and chef Xandra Luque will present 'From olive tree to plate: cooking health', as well as another show cooking with Chocolates Maykhel and MRM meats. Beers will also have their own space with the celebration of the 15th anniversary of Cervezas La Cibeles, in a training tasting led by its founder, David Castro, which will allow visitors to discover the process.

- **#Alimentosdespaña stage / MAPA The Tastiest Country in the World**

#Food from Spain, created by the Ministry of Agriculture, Fisheries and Food, does not miss its annual appointment with Salón Gourmets through 'The Richest Country in the World'. This is a Gastronomic Space where you can enjoy show cooking, conferences and presentations with quality products from Spanish gastronomy. All the products on display demonstrate year after year their commitment to quality and the environment, protected under their respective quality labels: Designation of Origin (DO), Protected Designation of Origin (PDO), Protected Geographical Indication (PGI) or Traditional Specialities Guaranteed (TSG).

In addition to its extensive exhibition space, Salón Gourmets will host a series of themed days focusing on different sectors of gastronomy, with presentations, demonstrations, competitions and presentations that will bring together experts and producers to share knowledge and explore the balance between tradition and innovation.

1. **14th National Panizo Cocktail Contest**

Orujos Panizo celebrates the final of the 14th edition of the National Cocktail Competition where an exceptional jury selects the most creative and innovative among the proposals of the 10 bartenders who reach the final. The 10 formulas with the highest scores by a jury specialising in mixology and sommeliers will compete in the grand final to be held at the Salón Gourmets on 7 April. The winner will receive a prize of €2,000, the runner-up €1,000 and the third place winner €500.



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2. Campo y Alma

On Wednesday 9 April, Castilla-La Mancha will showcase the region's quality agri-food products, covered by the Campo y Alma guarantee brand, through various presentations, show cookings, interactive games, joint tastings and explanatory talks.

3. Enjoy It's From Europe / A Slice of Quality – Choose PDO and PGI Deli meats from Europe

Visitors will be able to learn about the versatility of products such as Mortadella Bologna IGP, Zampone and Cotechino Modena IGP and Salamini italiani alla Cacciatora DOP, from Gianluigi Ligasacchi, director of the councils, as well as a show cooking by Rubén Fenollar with products endorsed by this European label.



4. Obando Bakery

The Obando Artisan Bakery, which is celebrating its 60th anniversary, will be present at several activities, including the 31st Ham Cutters Competition / Dehesa de Extremadura, to be held on Monday 7 April.

5. Gazpachuelos Gourmet by Sabor a Málaga Championship

On Tuesday 8 April, the Plató Gourmets stage will host this championship in search of the most creative recipe for this iconic dish of Malaga cuisine. The six contestants will have 30 minutes to prepare six identical dishes, with a free choice of ingredients, but all of them will have to use stock and mayonnaise as the main ingredients. In addition to the explanation of the dish, a jury of experts will evaluate aspects such as the texture of the mayonnaise, creativity, the ingredients used, aroma and flavour. There will be a prize of €2,000 for the winner, €1,000 for the runner-up and €500 for the third place.

6. Food from Valladolid

The agri-food brand of the Diputación de Valladolid will showcase the diversity of the province's products with a show cooking by chef Miguel Ángel de la Cruz, from the restaurant La Botica de Matapozuelos (1* Michelin, 1* Green).

7. Ourense, an Enogastronomic and Sustainable Province

Organised by the Ourense Institute of Economic Development, several chefs from the Cociña Ourense Cooks Association will demonstrate the versatility of the region's products by preparing different recipes.

8. The art of fresh pasta with Molino Denti

The Reggio Emilia-based flour manufacturer will offer a show cooking by Raffaele Soldati, who will prepare different types of fresh pasta using several of its professional flour ranges.

9. Menú Catalonia, World Region of Gastronomy 2025

Prodeca will showcase the variety and quality of the region's products through three show cookings with chefs Paco Pérez (Miramar), Jeroni Castell (Les Moles), pastry chef Mar Ibáñez (AÜRT) and sommelier Cyril Vermeulen

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(Celler de Can Roca), who will pair the tastings with Catalan wines.

10. KYLATT y GERMANOR: "Tradition and excellence y excelencia in every drop"

Novacoop Mediterránea will offer a show cooking by the chefs Oriol Ivern (Hisop Barcelona, 1* Michelin) and Jordi Morillo (Gastronomic Advisor), in which they will prepare three tapas with their AOVE 'Selección Especial' KYLATT and the 'aromatizados' GERMANOR.



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