



SALÓN GOURMETS

Full house at 17

All the Autonomous Regions are attending the 38th Salon Gourmets backing more than 1,300 companies.

How many PDOs are there in Spain? What is the difference between PDO and PGI? Which is the oldest? and the newest? The answers to all these questions will be found by the more than 100,000 professional visitors attending the next Salon Gourmets from 7 to 10 April at Ifema Madrid.

The 17 Autonomous Communities are backing Europe's most exclusive Fine Food and Beverages Fair supporting hundreds of small producers who **take advantage of this opportunity to showcase the agri-food and wine-growing wealth of all the regions of the country**. These traditional flavours and others that are not so traditional can be tasted at the next SG, the fair that travels around Spain through its delicatessen products, as in addition to the Autonomous Regions there will also be local councils and town halls that leverage the occasion to promote their small producers.

Guarantee of excellence

The quality of most of its products is internationally endorsed by the labels recognised by the European Union: Protected Designation of Origin and Protected Geographical Indication. The former is restricted to those products that are produced entirely in a defined geographical area, while the latter requires that one of the production phases be carried out in the geographical area in question and, in both cases, under certain established parameters.

The more than **1,300 companies attending under the auspices of the Autonomous Communities, out of a total of 2,000 exhibitors**, will be showcasing products bearing the seal of one of the 212 Protected Designations of Origin and 145 Protected Geographical Indications registered by Spain in the European Union. Many of these companies are taking advantage of the coverage provided by the SG to publicise their recently-launched label. From the oldest DO, Rioja, which dates back to 1925 - it later became a Qualified Designation of Origin in 1991, a more demanding seal that it currently only shares with Priorat - to the newest ones: Chistorra de Navarra and Torrezno de Soria, recognised at the end of last year.

For the first time in its history, Salon Gourmets will occupy 6 pavilions -3, 4, 5, 6, 7, and 8- of Ifema Madrid, an extension equivalent to 13 football



pitches, with more than 2,000 exhibitors, more than 50,000 products and more than 100,000 professional visitors, beating the figures of its best edition to date -2023- and turning Madrid into the European epicentre of quality products

From 7 to 10 April 2025
at Ifema Madrid

**SALÓN
GOURMETS**

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