



Pinchos at Salon Gourmets

Grupo Gourmets and the Government of La Rioja invite visitors to enjoy the culture of pinchos at the 3rd Master Pinchos Gourmets #productoriojano.

That La Rioja is synonymous with pinchos is a fact. If someone talks to you about Laurel street you quickly think of tapas and a good Rioja to taste with them. **In La Rioja pinchos are a tradition**, each bar has its own and meeting up with friends to go for a walk and eat their specialities is a ritual. There are classics such as patatas bravas del Jubera or mushrooms from El Cid. There are some with curious names such as the blanco y negro marriages or the heart-shaped slippers and valentines at Villarrica or the Tío Agus. And there are those with a trick to avoid getting dirty, such as the Ángel, three mushrooms mounted on a slice of bread, crowned with a prawn on top, all bathed in a garlic sauce whose recipe has been kept secret since its creation more than half a century ago.

But not everything stays in Logroño, Calahorra or the Herradura area in Haro - from street Santo Tomás to San Martín where you can try the veal pepitos, some zapatillas or a stuffed peppers - offer a wide variety of bars where you can enjoy this miniature cuisine.

Showcase for national and international gastronomy

Salon Gourmets, as a Europe's most exclusive Fine Food and Beverages Fair brings the pincho culture to all its visitors through the 3rd Master Pinchos Gourmets #productoriojano. Together with the Government of La Rioja, they are organising this championship which highlights the value of the product and the 'Rioja-style' way of doing things.

8 participants will have to elaborate their creations using at least one of the ingredients belonging to the PDO or PGI of La Rioja (PDO Rincón de Soto Pears, PDO Camerano Cheese, PDO La Rioja Oil, PDO Pedroso Nut, PDO Anguiano Beans, PGI Chorizo Riojano, PGI Riojan Pepper and PGI Calahorra Cauliflower) and the guarantee brands, such as La Rioja Mushroom and La Rioja Vegetables: borage, cardoon, artichoke, asparagus and chard.

The Jury will evaluate aspects such as the quantity of Rioja ingredients used in the preparation, technique, originality and, of course, flavour. The best pincho will receive a prize of 1,500 euros, the runner-up 700 euros and the third place winner 500 euros. There will also be a special prize for the pincho best paired with DO Rioja wines produced in the Autonomous Community. The winner of this category will receive the sum of 500 euros.



Will the Jury have to use any technique to avoid staining themselves when tasting the contestants creations? We will find out on Wednesday 9 April from 10:30 to 14:00 on the Gourmets Auditorium stage (hall 8).

From 7 to 10 April 2025
at Ifema Madrid

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