

THE OYSTER AND CARBONARA COMPETITIONS, CANARY ISLANDS DAY, AND THE REMÍREZ DE GANUZA AND CEPA 21 VERTICAL TASTINGS ARE AMONG THE HIGHLIGHTS OF THIS TUESDAY AT SALÓN GOURMETS

Mohamed El Harouat, from the San Miguel Market in Madrid, has been crowned Spain's Best Oyster Shucker 2026 at the 18th Spanish Oyster Shucking Championship – Écailleurs / Sorlut / Grupo Gourmets; Mohamed demonstrated his skill by shucking 40 oysters in a time of 5 minutes and 13 seconds

In the 1st Carbonara Challenge by Rummo, Fernando Calle Izquierdo, from the Hotel Valles de Gredos in Talayuela, Cáceres, was crowned the chef with the best carbonara in the country; in this new competition, excellence, tradition and fidelity to the traditional recipe were the participants' greatest assets

The Canary Islands also celebrated their big day at Salón Gourmets with an extensive programme of activities that brought the islands' gastronomic and cultural richness to IFEMA Madrid; visitors were able to discover everything from fish and volcanic wines to local chocolates, guided by local chefs and producers

Vertical tastings hosted by the Ramírez de Ganuza and Cepa 21 wineries have delighted wine lovers with a chronological journey through some of their most iconic wines, demonstrating the ageing potential of each bottle and each wine-making project



Madrid, 14 April 2026.– The second day of the 39th edition of Salón Gourmets proved to be a very eventful one. Competitions put the contestants' nerves to the test as they seized this unique opportunity to showcase their talent in front of their peers and industry professionals. Today, Tuesday, at the world's leading Quality Food and Drink Fair,

Mohamed El Harouat, from the San Miguel Market in Madrid, was crowned Spain's Best Oyster Shucker 2026 — as well as receiving a prize of €600 — having skilfully shucked 40 oysters in 5 minutes and 13 seconds. “I'm really happy to have won this prize. It's barely been a year since I came to Spain looking for an opportunity and this job offer came up. It was a way of making a name for myself, but I never thought where it might lead me. Today, it seems incredible to me to be Spain's Best Oyster Shucker. It's a real honour,” said Mohamed, visibly moved after receiving the award. Adrián Plazas, from the Mercado del Olivar in Palma de Mallorca, and Ferran Sentí, from El Abridor de Ostras in Barcelona, took second and third place with times of 5:18 and 6:57 respectively.

The 18th Spanish Oyster Shucking Championship – Écailleurs / Sorlut / Grupo Gourmets – was a thrilling spectacle in which the competitors demonstrated their skill by shucking 40 oysters by hand in the shortest possible time. This competition is sponsored by the prestigious French oyster company Daniel Sorlut and is aimed at professional oyster shuckers working in Spain. To determine the rankings, the jury assessed opening technique, cleanliness, speed, skill and presentation, whilst deducting points for the presence of nacre and for total or partial breakage. Daniel Sorlut, chairman of the jury; Alberto Taberner, lecturer at the Madrid School of Hospitality; Ana Lorente, from Librería A Punto; Luis Cepeda, from Gastronomicom; Fernando Martínez, managing director of Eypasa; Ramón Ramírez, from the restaurant El Invernadero de los Peñotes; Rubén Benarroch, CEO of Solo Foodies; Juan Pozuelo, Technical Judge; and Carlos Alba, Honorary Judge, were responsible for judging this competition.

Selected contestants:

- Ferran Sentí - El Abridor de Ostras, Barcelona
- Maribel Cuevas - Eventos, Naquera, Valencia
- Yanery Paola Añez - Ostrería 'La Medusa', Málaga
- Iván Sastre - Caroli Fish Market, Madrid
- Joanna Legorburu – Kata 4, San Sebastián
- Adrián Plazas - Mercado del Olivar, Palma de Mallorca
- Mohamed El Harouat - Mercado de San Miguel, Madrid
- Matías Alessandro - Franiti Ostras, Bilbao

CARBONARA CHALLENGE BY RUMMO

Carbonara makes a grand debut at Salón Gourmets. In the first edition of the Carbonara Challenge by Rummo competition, Fernando Calle Izquierdo, from the Hotel Valles de Gredos in Talayuela, Cáceres, has been crowned the chef with the best carbonara in the country. “The judges placed particular emphasis on technique, as we were all on a level playing field and couldn't stray from the traditional recipe. I'm delighted to have received this award,” says Fernando. In this new championship, excellence, tradition and fidelity to the traditional recipe were the participants' greatest assets. The Carbonara Challenge by Rummo revolves around one of the great icons of Italian cuisine: pasta; a vibrant culinary competition, designed to test the talent of passionate chefs and cooks, whilst paying tribute to the unrivalled quality of Rummo pasta. This brand is a leader both in Italy and abroad in the semolina and gluten-free markets, offering a wide range of products tailored to all dietary needs, including wholemeal pasta made from pulses and gnocchi.

This competition has put the skills of specialist chefs to the test when it comes to preparing pasta carbonara, in this case using the Mezzi Rigatoni variety as the main ingredient. The six finalists prepared their carbonara dishes in front of a panel of professionals, who assessed the technique, texture and flavour that best complemented this medium-sized (“mezzi”) version of Rigatoni. Marco Barisoni, export manager at Rummo; Amanda Biasi, marketing manager at Rummo; Andrea Tumbarello, chef at Don Giovanni; Domenico Vildacci, executive chef at Deessa; and Fruela Zubizarreta, food editor at Vanitatis, made up the judging panel for this competition.

Selected contestants:

- Ignazio Expósito - Gianna ristorante, Madrid
- Jairo Aguilera – Infame restaurant, Madrid

- Fernando Calle Izquierdo – Hotel Valles de Gredos, Talayuela, Cáceres
- Álvaro Ruiz del Pino – Ment Restaurant, Gran Hotel Don Gregorio, Salamanca
- Saith Gutiérrez – Passsta Bar, Madrid
- José Manuel Romero – Gestión Hostelera Salteras, Seville

CANARY ISLANDS DAY: AUTHENTICITY AND PURITY

This Tuesday, 'Canary Islands Day' was also celebrated at Salón Gourmets. Once again, the Canary Islands Government has chosen the setting of the World's Leading Quality Food and Beverage Fair to showcase the islands' culinary treasures and produce. Under the Volcanic Experience brand and the ICCA (Canarian Institute of Agri-Food Quality), the Canary Islands Government introduced visitors to local produce and cuisine, linked to Canarian tradition and culture, with a distinctive feature: the volcanic soil found on the islands. Fish, volcanic wines and chocolates guided visitors through an experience that highlighted the richness and sustainability of the Canary Islands.

The day began with an exploration of the potential of the Canarian sea led by chef Alberto González Margallo (San Sebastián 57 Restaurant, Tenerife), who emphasized fishing as a fundamental pillar of the territory and demonstrated how to incorporate lesser-known species into haute cuisine. Afterwards, Rubén Cuesta (Kamezi Restaurant, Lanzarote) offered a technical and creative perspective on the sustainable use of the marine environment, delving into the biodiversity of Lanzarote's waters as a top-tier gastronomic resource. Wine then took center stage with the workshop "*Canarias: 7 Islands, 7 Wines*", led by oenologist Manuel A. Capote Pérez, which showcased the uniqueness of the Canary Islands' winegrowing landscape through a representative tasting of each island's native varieties, shaped by their volcanic origin and extreme growing conditions.

In the afternoon, the session "*Science Fiction in a Glass*", guided by sommelier Ferrán Centelles, explored the wines of Lanzarote as the expression of a truly singular territory, where viticulture pushes the limits of nature. The day concluded with a pairing that brought wine and chocolate together in "*Wines and Chocolates of the Canary Islands*", a sensory experience led by Meritxell Falgueras and pastry chef Carmen Capote, which highlighted the volcanic flavors of the archipelago through local products.

ACTIVITIES FOR WINE LOVERS: VERTICAL TASTINGS

Wine, one of the great pillars of Spanish gastronomic culture, holds an essential place within the agri-food sector. Behind every bottle lies territory, history, and knowledge accumulated over generations: a network of designations of origin that reflect the country's diversity and the deep bond between landscape and product. At the same time, the wine consumer profile is undergoing a clear evolution; far from being a product reserved exclusively for experts, wine is opening up to an increasingly broad and curious audience eager to explore.

In this context, vertical tastings have become one of the most appealing experiences at Salón Gourmets, offering the opportunity to discover how a single wine evolves across different vintages. This format allows participants to understand the passage of time in the bottle, the influence of each harvest, and the aging potential of great wines. This Tuesday, José Ramón Urtasun and Jesús Mendoza led the vertical tasting of Trasncho, one of the most distinctive and exclusive wines from Bodegas Remírez de Ganuza, produced in very limited quantities—around 7,000 bottles per year. This wine celebrates its 25th anniversary, as its first vintage was 2001, and it has been made every year since, maintaining a strong identity rooted both in the origin of the grapes and in its unique production method. It is made primarily from Tempranillo, with Graciano and a small proportion of Viura and Malvasía skins. During the session, seven vintages were analyzed: 2001, 2005, 2010, 2012, 2016, 2019, and 2021. It was a unique occasion, as this was the first time such a vertical tasting had been held and it will be difficult to repeat due to the scarcity of older bottles.

On the other hand, José Moro, founder and president of Cepa 21, presented the wines that are revolutionizing Ribera del Duero. During the tasting, three single-varietal wines made from 100% Tempranillo were sampled: **Cepa 21 2022**,

the winery's flagship, intense and well-balanced; **Malabrigo 2022**, elegant, enveloping, and sophisticated; and **Horcajo 2020**, the most premium red, deep and powerful. Three wines that express different interpretations of the same philosophy: crafting more contemporary, approachable wines than the classic Ribera del Duero style, while preserving the quality, character, and strength provided by the denomination's privileged environment.

Cepa 21, José Moro's most personal project, has become a national benchmark for its ability to combine tradition and innovation.

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