

## SALÓN GOURMETS CELEBRATES ITS THIRD DAY WITH THE 4th MASTER PINCHOS #PRODUCTORIOJANO AND A FULL PROGRAM OF SHOWCOOKINGS

The third day of Sal3n Gourmets hosted the 4th Master Pinchos Gourmets #productoriojano, in which eight participants competed with proposals made using quality-certified products from La Rioja. Miguel Espinosa won first prize, worth 1,500 euros.

The day was completed with a program that included tastings, showcookings and gastronomic experiences such as *“A Journey Through Burgundy,”* a vertical tasting by Albert Bichot; *“Seafood from Norway: the strength of the sea turned into shellfish”*; the *Women in Atlantic Cuisine Day* by Xunta de Galicia; and the *New Brunswick Culinary Showcase – Deliciously Canadian*.



**Madrid, 15 April de 2026.-** The 39th edition of Sal3n Gourmets (SG) hosted an intense day of competitions, tastings and culinary demonstrations that highlighted both national and international gastronomic diversity and product excellence.

### 4° MASTER PINCHOS GOURMETS #PRODUCTORIOJANO

Among the day’s highlights, the Gourmets Auditorium (Hall 5) hosted the 4th Master Pinchos Gourmets #productoriojano, a competition organized by Grupo Gourmets and the Government of La Rioja to showcase the agri-food richness of the region.

Eight participants prepared their creations live within a maximum of 30 minutes, incorporating at least one product protected under La Rioja’s quality labels —DOP Peras de Rinc3n de Soto, DOP Queso Camerano, DOP Aceite de La Rioja, DOP Nuez de Pedroso, DOP Alubia de Anguiano, IGP Chorizo Riojano, IGP Pimiento Riojano and IGP Coliflor de Calahorra— as well as organic agricultural products from La Rioja.

Miguel Espinosa, from Restaurante El Albergue (Calahorra, La Rioja), won the competition with his recipe *“El Agricultor,”* the bite that most impressed the jury, made up of industry professionals who evaluated, among other aspects, the number of Riojan products used in each creation. The pincho *“De Boca3,”* prepared by Ana Bel3n Fern3ndez of Bodegas

Ruiz Alfaya (Castilseco, La Rioja), took second place, and Kevin Díaz of Casa Lucita (Cantabria) came in third with “*Pasiega*.” The first-place winner received 1,500 euros; the second, 700 euros; and the third, 500 euros. A special prize for the best pairing with DOCa Rioja wines was awarded to Millán Avellaneda of Restaurante El Arca (Logroño, La Rioja) for his proposal “*Capricho*.”

#### **NORWEGIAN SEAFOOD: THE POWER OF THE SEA MADE INTO SEAFOOD**

The Gourmets Auditorium also hosted the showcooking “*Seafood from Norway: the strength of the sea turned into shellfish*,” promoted by Seafood from Norway, highlighting one of the world’s most appreciated products thanks to the purity of the cold, crystal-clear waters it comes from.

Chef Íñigo Urrechu led a session working with scallops, Norway lobsters, king crab, brown crab and snow crab, emphasizing their organoleptic qualities and gastronomic potential. A tribute to the Norwegian sea and the identity it imparts to each of its products.

#### **A JOURNEY THROUGH BURGUNDY – ALBERT BICHOT VERTICAL TASTING**

At the Gourmets Set in Hall 4 at IFEMA, the tasting “*A Journey Through Burgundy*” took place, organized with Maison Albert Bichot and led by Albéric Bichot and sommelier Gabi Lucas, winner of the 2021 Tierra de Sabor Spain Sommelier Competition. The session offered an in-depth look at the house’s style, marked by sustainable viticulture based on observation and respect for natural balance, resulting in precise wines faithful to Burgundy’s terroir.

The tasting featured wines such as Moutonne Chablis Grand Cru Domaine Long Depaquit 2022 (Monopole), Meursault Premier Cru Les Charmes Domaine du Pavillon 2022, Corton Grand Cru Clos des Marechaudes Domaine du Pavillon 2022 (Monopole), Nuits Saint Georges Premier Cru Château Gris 2022, Beaune Premier Cru Clos des Mouches Domaine du Pavillon 2018, and Vosne Romanée Premier Cru Malconsorts Domaine du Clos Frantin 2018.

#### **ATLANTIC CUISINE DAY BY XUNTA DE GALICIA DO MAR**

Meanwhile, the Gourmets Classroom in Hall 3 hosted the Women in Atlantic Cuisine Day, an initiative promoted by the Xunta de Galicia’s Consellería do Mar to showcase to industry professionals the quality and versatility of Galician products.

In this second edition, the program focused on the role of women in gastronomy through tastings and showcookings led by female professionals. One of the sector’s leading figures, Lucía Freitas (A Tafona, Santiago), who has broken molds since the beginning of her career, emphasizes that the value of cuisine is sustained by a network woven by women’s hands. The activity once again highlighted products such as Mejillón de Galicia DOP, meats protected by IGP Ternera Gallega and Vaca Gallega–Buey Gallego, and wines from Galicia’s denominations of origin —Ribeiro, Rías Baixas, Ribeira Sacra and Monterrei.

#### **NEW BRUNSWICK CULINARY SHOWCASE – DELICIOUSLY CANADIAN**

Hall 3 also hosted the New Brunswick Culinary Showcase – Deliciously Canadian, focused on the gastronomy of this maritime province of Canada. Chefs Andrej Urosevic, who has worked closely with producers and foragers from coastal communities, and Víctor Comín, chef of the Canadian Embassy, led the sessions. Through showcookings and tastings, they presented products such as New Brunswick lobster, pure maple syrup and fruits like cranberries, haskap berries and wild blueberries, all accompanied by the region’s renowned beer and potato chips.

Throughout the day, attendees also participated in activities offering prizes such as Air Canada flights and selections of Canadian gourmet products.

#### **CAMPO Y ALMA**

Castilla-La Mancha was also present at the 39th edition of Salón Gourmets through its guarantee brand Campo y Alma, which brings together high-quality agri-food products protected by the region’s PDOs and PGIs. Throughout the morning, the space offered showcookings, tastings and participatory activities featuring products such as Toledo marzipan, Las Pedroñeras purple garlic, extra virgin olive oils from various PDOs and wines from DOP La Mancha, with guided tastings by industry professionals.

#### **THE MOST GROUNDBREAKING VERMOUTH**

This Wednesday, Vermut Zarro —Madrid’s vermouth, crafted through a secret artisanal process since 1968— held a dessert and cocktail tasting centered around vermouth, highlighting its aromatic nuances and versatility in cooking. This classic aperitif was reinvented through sweet and surprising proposals by master pastry chef José Fernández, paired with different vermouth versions created by Juan Carlos Muñoz, President of the Madrid Bartenders Association.

## THE AGRO-FOOD WEALTH OF GALICIA

Galicia Calidade is the Xunta de Galicia's guarantee brand that has certified for 30 years the best Galician products and services distinguished by their production, raw materials or design. These products undergo strict quality controls and can be consumed with full confidence.

This Wednesday at Salón Gourmets, under the Galicia Calidade seal, a showcooking was led by Julio Sotomayor of Restaurante Nova (Ourense – 1\* Michelin), featuring the finest Galician products.

[HIGH DEFINITION PHOTOS HERE: ®GG](#)

Organiza y medio corporativo /  
Organize & media partner



Patrocinadores / Sponsors



Copatrocinadores / Co - sponsors



Colaboradores / Collaborators



SG coopera / SG cooperates with

