

25th Anniversary Special Issue

A R A E X

Grands

**ANA
PATRICIA
BOTIN**
Wise Leader

**ANNA
KEVILLE JOYCE**

The art of food styling
taken to a whole new
level

Philippe Starck

THE ONLY DESIGNER
TO HAVE REACHED
THE "STATUS OF
A ROCKSTAR"

Villa Conchi
Label Colors: Unmissable Trend

TENNIS ELITE

**NADAL &
FEDERER**

CELEBRITIES OF OUR ERA

THE LIFESTYLE & WINE MAGAZINE

ARAEX
Grands
Spanish Fine Wines

THE LEADING SPANISH GROUP OF INDEPENDENT WINEGROWERS

Ramón y Cajal 7, 1ªA · 01007 Vitoria-Gasteiz, SPAIN · +34 945 150 588 / +34 945 150 589
araex@araex.com · www.araex.com



ARTEX
Grands


MUÑOZ

BAI
GORRI

Luis Ganaes

BODEGAS Y VINEDOS


LAR de PAULA

VAL DE VID



Villa Conchi

ALTOS


R&G
MICHEL BODICARD JAYRA GALARZETA


BODIGAS Y VINEDOS
LABASTIDA


GORKAZAGIRRE


PAZO DE SEÑORANS


Pago de Circus


SOBRENO
BODEGAS Y VINEDOS


VALTRAVIESO



ARAEX
Grands

Spanish Fine Wines

CELEBRATING 25TH ANNIVERSARY

**THE LEADING SPANISH GROUP OF
INDEPENDENT WINEGROWERS**

WWW.ARAEX.COM

ARAEX Grands. Ramón y Cajal 7, 1ªA Vitoria (Spain) (+34) 945 150 588 araex@araex.com

2001, BEST SPANISH FOODS COMPANY (Export Division) by the Ministry of Agriculture, Fisheries and Foods



Editor's Letter

JAVIER RUIZ DE GALARRETA

Celebramos nuestro 25° aniversario

2018 es un año de celebraciones, no solo por los excelentes resultados alcanzados por nuestros vinos Premium en mercados de todo el mundo sino también por conmemorar nuestro 25° aniversario.

En 1993, cuando iniciamos nuestro inspirador proyecto ARAEX Rioja Alavesa, un grupo de pequeñas y medianas Bodegas confió y valoró positivamente mi propuesta empresarial de ARAEX Rioja Alavesa para poner en marcha una nueva empresa conjunta.

Durante esta andadura muchas bodegas importadoras y distribuidoras, así como minoristas y tiendas de vino, han confiado en nosotros y nos han ayudado a crear y posicionar nuestras marcas, que en ese momento no contaban con presencia internacional. En 2005, nuestras ventas constituyeron el 20% del volumen de exportación total de Rioja Alavesa, alcanzando el 21,60% en 2011.

En la actualidad, todo el equipo de profesionales cualificados que comprende el proyecto ARAEX Grands Spanish Fine Wines, desarrolla su trabajo con esfuerzo y dedicación, lo cual deseo agradecer. Igualmente, me gustaría mostrar mi agradecimiento a nuestros 14 bodegueros, que no son meras partes interesadas, sino que constituyen la parte fundamental de esta gran familia que hemos construido en los últimos 25 años.

Deseo también hacer extensivo mi agradecimiento a todas aquellas personas que han contribuido personal o profesionalmente a nuestro crecimiento y a hacer posible este modelo único de negocio, así como a consolidarlo.

Por último, pero no por ello menos importante, contamos con ustedes para otros 25 años de éxito, con una excelente relación en la co-creación y comunicación de nuestras marcas.

¡Un gran brindis para compartir con todos ustedes este 25° aniversario de ARAEX Grands Spanish Fine Wines!

Javier Ruiz de Galarreta
Presidente y Director General

Celebrating our 25th Anniversary

2018 is a year for celebrating not only the great results obtained by our Premium wines in world markets but also for commemorating our 25th anniversary.

In 1993, when we started our inspiring ARAEX Rioja Alavesa project, a group of small and medium size Wineries trusted and considered highly my ARAEX Rioja Alavesa's business proposal to start a new joint venture.

During this journey there have been many import and distribution wineries, together with retailers and wine shops, that have been confident and helped us with the creation and positioning of our brands, that at that time didn't have any international presence back then. In 2005 our sales accounted for 20% of the total export sales of Rioja Alavesa, reaching in 2011 21,60%.

Today, the whole team of qualified people are very committed to the ARAEX Grands Spanish Fine Wines project and I want to thank them for their dedication and efforts. In the same way I would like to thank our 14 wine-producers, that are not only stakeholders but are the vital part of this great family that we have built up over 25 years.

I also want to extend my thanks to all those people that have contributed personally or professionally to our growth and to making possible this unique business model as well as help consolidate it.

Last but not least, we count on you for other 25 years of success, with a great relationship between the co-creation and the communication of our brands.

A big "toast" to share with all of you this 25th anniversary of ARAEX Grands Spanish Fine Wines!

Javier Ruiz de Galarreta
President & CEO



AR A E X
Grands

SPANISH *fine* WINES.COM
SINCE 1993



Refreshingly Elegant



Staff

26

EDITOR:

Araex Rioja Alavesa S.L. - C.I.F.: ES-B-01385061
 Spanish Fine Wines S.L. - C.I.F.: ES-B-01323203
 Tel: +34 945 158282

ADVERTISING:

comunicacion@araex.com
 www.araex.com

ARAEX
 THE LIFESTYLE & WINE MAGAZINE

The views and opinions by contributors to this magazine may not necessarily represent the views of the publisher. Araex Rioja Alavesa & Spanish Fine Wines and B.F takes not responsibility for claims made in advertisements featured in this magazine. The Publisher and the Management cannot guarantee that prices of products and services mentioned in the articles and publicity pages of this magazine are correct. For information on prices, please contact the brands commercialising these product or services.

Araex Rioja Alavesa & Spanish Fine Wines y B.F no se hace responsable de las opiniones expresadas por sus colaboradores ni de eventuales reclamaciones referidas a la publicidad que aparece en esta revista. El editor y la dirección no se hacen responsables de los precios de productos y servicios mencionados en los artículos y en las páginas de publicidad de esta revista. Para consultar precios exactos o características, rogamos llame directamente a las marcas que los comercializan.



THE
GRAND WINES
 SINGULAR SPANISH ESTATES

BECOME A MEMBER OF THE MOST EXCLUSIVE WINE CLUB AND ENJOY INCREDIBLE PRIVILEGES AS THE GRAND WINES AMBASSADOR



14



44



87



70



32

Contents

- | | | |
|--|--|---|
| 06
ELEGANCE:
Nadal, Power and Elegance | 44
CHEFS:
The Best German Chefs | 79
YACHT:
Tecnomar Aliaj 80 |
| 08
CELEBRITY:
Roger Federer | 46
CORPORATE:
Label Dresses | 80
DESIGN:
Revolutionary Ncylcle |
| 10
ART:
SAul Steinberg | 48
CHEFS:
Star-Chefs Projects | 83
DESIGN:
Concept for the Future |
| 12
GOURMET:
Kaviari Paris | 56
CELEBRITY:
Steve Jobs | 84
DESIGN:
The Ultimate Bar Cabinet |
| 15
TRAVEL:
The Watergate Hotel | 59
ELEGANCE:
Ralph Lauren Dress Code | 86
DESIGN:
The Rosenthal Company |
| 17
TECH:
Iphone X, The Last Frontier | 60
WATCH:
Hublot Fusion Blue King Gold | 90
WATCH:
Jaeger-LeCoultre's Atmos 568 |
| 19
PHOTOGRAPHY:
Anna Keville Joyce | 62
ARCHITECTURE:
Farnsworth House | 92
OENOLOGY:
Top Ten Wine Star Journalists in the World |
| 21
CELEBRITY:
Philippe Starck | 64
HEALTH:
Health Benefits of Wine | 104
ARCHITECTURE:
Five New Transport Hubs |
| 27
EXCELLENCE:
The Value of Time | 66
AUTOMOTIVE:
Ferrari Loves America | 108
BOOKS |
| 33
WATCH:
Bugatti-Inspired Watch | 69
AUTOMOTIVE:
Porsche 911R | 111
EXCELLENCE:
Excellence Showcase |
| 35
TRENDS:
Villa Conchi Label Colors | 72
CELEBRITY:
Ana Patricia Botin | 118
DESIGN:
Spleandor Shiki-Shima |
| 42
CHEFS:
Dinner at Kaori | 76
YACHT:
Lexus Yacht Concept | 118
TRAVEL:
Unique Experiences |



RAFA NADAL

**POWER
AND
ELEGANCE**



Rafael Nadal, the company's official ambassador, has once again become the protagonist for the Tommy Hilfiger Tailored campaign. Photographed in Palm Springs, California, by Mikael Jansson, the campaign showcases the THFLEX collection with 3 innovative designs for a sophisticated look that is also relaxed and comfortable. The 'Performance Suit', 'Ultra-Light Suit' and 'Travel Suit' have been made using the highest quality fabrics, designed to facilitate movement.

Various shades of grey and blue are the prevailing colours in this collection, giving it a smart yet informal feel. Handkerchiefs, ties and bow ties make the ideal accessories for a stylish spring season, and also add a touch of personality. Joggers, lightweight garments, and woollen items. A versatile collection that is adapted to day-to-day life and will ensure that every style stands out.

The tailored THFLEX collection is inspired by the tennis star's style, and is designed for the active, high-performance lifestyle of the modern man.

This season, Tommy Hilfiger has also collaborated with Woolmark, the famous wool production brand, to create a limited-edition collection. "Its stylish look and the precision of the fit deliver a new level of comfort and movement that has never been felt before in a suit," the tennis star adds. Unique pieces for an active, high-performance lifestyle.

The Swiss Legend

ROGER FEDERER

ONE OF THE GREATEST TENNIS PLAYERS IN HISTORY, ROGER FEDERER HAS WON A RECORD 20 GRAND SLAM SINGLES TITLES.

Tennis star Roger Federer was born on August 8, 1981, in Basel, Switzerland, to Swiss father Robert Federer and South African mother Lynette Du Rand. Federer's parents met while on a business trip for a pharmaceutical company, where they both worked. Federer took an interest in sports at an early age, playing tennis and soccer at the age of 8. By age 11, he was among the Top 3 junior tennis players in Switzerland. At age 12, he decided to quit other sports and focus all his efforts on tennis, which he felt he excelled at more naturally. By 14, he was fully immersed in the game, playing two or three tournaments per month and practicing six hours a week, along with up to three hours of conditioning. To perfect his technique, he often imitated his idols, Boris Becker and Stefan Edberg.

At age 14, Federer became the national junior champion in Switzerland, and was chosen to train at the Swiss National Tennis Center in Ecublens. He joined the International Tennis Federation junior tennis circuit in July 1996, and had his first sponsorship by age 16. In 1998, shortly before he turned pro, Federer won the junior Wimbledon title and the Orange Bowl. He was recognized as the ITF World Junior Tennis champion of the year.

Federer won the Wimbledon boys' singles and doubles titles in 1998, and turned professional later that year. At Wimbledon in 2001, he caused a sensation by knocking out reigning singles champion Pete Sampras in the fourth round. In 2003, following a successful season on grass, Federer became the first Swiss man to win a Grand Slam title when he emerged victorious at Wimbledon.

At the beginning of 2004, Federer had a world ranking of No. 2, and that same year, he won the Australian Open, the U.S. Open, the ATP Masters and retained the Wimbledon singles title. He was ranked No. 1 at the start of 2005, and his successes that year included the Wimbledon singles title (for a third successive year) and the U.S. Open.

Federer held on to his No. 1 ranking from 2004 into 2008. In 2006 and '07, he won the singles championships at the Australian Open, Wimbledon and the U.S. Open. A paragon of graceful athleticism, Federer was named the Laureus World Sportsman of the Year from 2005-08.


In 2008, Federer beat Scottish player Andy Murray at the U.S. Open—his fifth U.S. Open win. However, that year proved to be a difficult time in Federer's career: He lost to rival Rafael Nadal at both the French Open and Wimbledon, and lost to another young star, Novak Djokovic, at the 2008 Australian Open. His ranking also slid to No. 2 for the first time in four years.

The 2009 season was a memorable one for the Swiss star. He beat Robin Soderling to win the French Open and complete the career Grand Slam, and defeated Andy Roddick in an epic Wimbledon final to surpass Sampras for a record 15th Grand Slam singles title. Federer also reached the finals of the two other major tournaments, falling in five sets to Nadal at the Australian Open and to Juan Martin del Potro at the U.S. Open. His brilliant all-around play enabled him to regain the world's No. 1 ranking.

Federer's career escalated once again in 2012, when he defeated Andy Murray for a record-tying seventh Wimbledon singles title. The victory helped the 30-year-old tennis star return to the No. 1 spot, and by the end of the year he had established a record with a total of 302 weeks atop the world rankings.

Federer's 2015 season began on a disappointing note with a loss to Italy's Andreas Seppi in the third round of the Australian Open.

Federer charged through the draw at Wimbledon a month later, but he was defeated in the final by Djokovic, delaying his quest for a record eighth title for at least another year. His fate was the same at the U.S. Open: Despite an impressive showing that suggested career Grand Slam title No. 18 was on



the way, Federer simply could not get past the top-ranked Djokovic in a hard-fought final.

In July 2016, Federer didn't make it to the Wimbledon finals either. He was defeated in five sets by Milos Raonic in a historic victory for Raonic, who became the first Canadian man to reach a grand slam final. Earlier that year Federer lost the Australian Open to Novak Djokovic, and after their match Federer was sidelined with a knee injury. Later in the season, Federer suffered back problems, and he was forced to withdraw from the French Open to avoid further injury.

After six months spent recuperating from his injuries, Federer made a triumphant comeback, defeating Rafael Nadal at the Australian Open to win his 18th Grand Slam title. After his win, Federer graciously paid tribute to his opponent Nadal. "I'd like to congratulate Rafa on an amazing comeback, too," he said. "I don't think either one of us thought we would be in the final at the Australian Open this year. I am happy for you. I would've been happy to lose to you tonight, too, really."

In July 2017, Federer set a new record, winning his eighth Wimbledon title defeat of Marin Cilic. "I wasn't sure if I was ever going to be here again in another final after last year," he said. "I've had some tough ones here, losing to Novak in 2014 and 2015. But I always believed that maybe I could come back and do it again. And if you believe, you can go really far in your life."

At the Australian Open in January 2018, Federer again defeated Cilic, this time in five sets, to extend his record to an astounding 20 Grand Slam singles championships. Additionally, the victory gave him a record-tying six Aussie titles.

Federer has won a record-setting 20 Grand Slam singles championships. In July 2017, the tennis star won a record-breaking eighth Wimbledon title, at the age of 35.

Remembering Saul Steinberg

A MODERNIST WITHOUT PORTFOLIO, CONSTANTLY CROSSING BOUNDARIES INTO UNCHARTED VISUAL TERRITORY.

Never satisfied with the limitations of a single evolving style or approach, he continued to reinvent himself throughout his long and prolific career in his collages, prints, paintings and sculptures which are steeped in modernist styles and influences, filled with humor, and endowed with a fantastical and absurdist streak.

Saul Steinberg (1914 -1999) was a masterful artist who relished his engagement with the visual world and postwar society in the American twentieth century. Although best known for his incisive wit and brilliant New Yorker drawings created over six decades, he moved across disciplines with assurance and ease, creating art for all manner of things, from wallpapers and fabrics to public murals, stage sets, and advertisements.

Steinberg grew up in a Romania dominated by antisemitic nationalism. He studied philosophy at the University of Bucharest, and then, in 1933, went to the Politecnico in Milan to pursue architecture. That training, along with early work as a cartoonist for the Italian humor newspaper Bertoldo, honed his gift for subtle graphic invention. Here is an image of one Steinberg's drawings for Bertoldo, "starring high-strung [Aunt] Elena," probably a veiled caricature of Mussolini. By 1940, major journals, including American ones like Life and Harper's Bazaar, also began to publish Steinberg's art. In early 1941 he was forced to go into

hiding by antisemitic racial laws in Fascist Italy, and was later arrested, spending a month in a detention camp. After his release he fled Italy, reaching neutral Portugal in June 1941. In Lisbon he managed to get on a boat to America, thanks to a "slightly fake" passport he had doctored, but was refused entry at Ellis Island and deported to Santo Domingo. While there, awaiting a United States visa, his work began appearing regularly in The New Yorker. The magazine was then in its heyday, publishing leading authors, critics, and humorists, and was famous (as it still is) for its cartoons. Steinberg's unique imagery and style, with its whimsical line and Cubist influences, was instantly popular, and brought his art to vast, loyal audiences at the turn of a page. The magazine eventually sponsored him to enter the United States in 1942.

Steinberg's penchant for creating "slightly fake" documents resulted in one of his earliest books of drawings, entitled The Passport. Published in 1954, the book satirizes government infatuation with documents and stamps. The collection of drawings is a perfect example of the artist's talent for blending the old and the new, the fantastical and the precise. Living in Fascist Europe, and then as a Jewish exile from it at the beginning of World War II, Steinberg himself had to procure and produce myriad documents first as a suspect person and then to obtain safe haven in a new land. Some of the drawings are Steinberg's imagined creations of official bureaucratic paperwork,

complete with signatures, seals, and fingerprints, calling into question the need for the authentication of identity. But Steinberg's early book The Passport does not only ridicule bureaucracy; it also functions as his own passport into the realm of American art, introducing a number of components that recur in his work throughout his career, such as his peculiar use of photography, the centrality of the mask as a device, and the importance of architecture as muse.

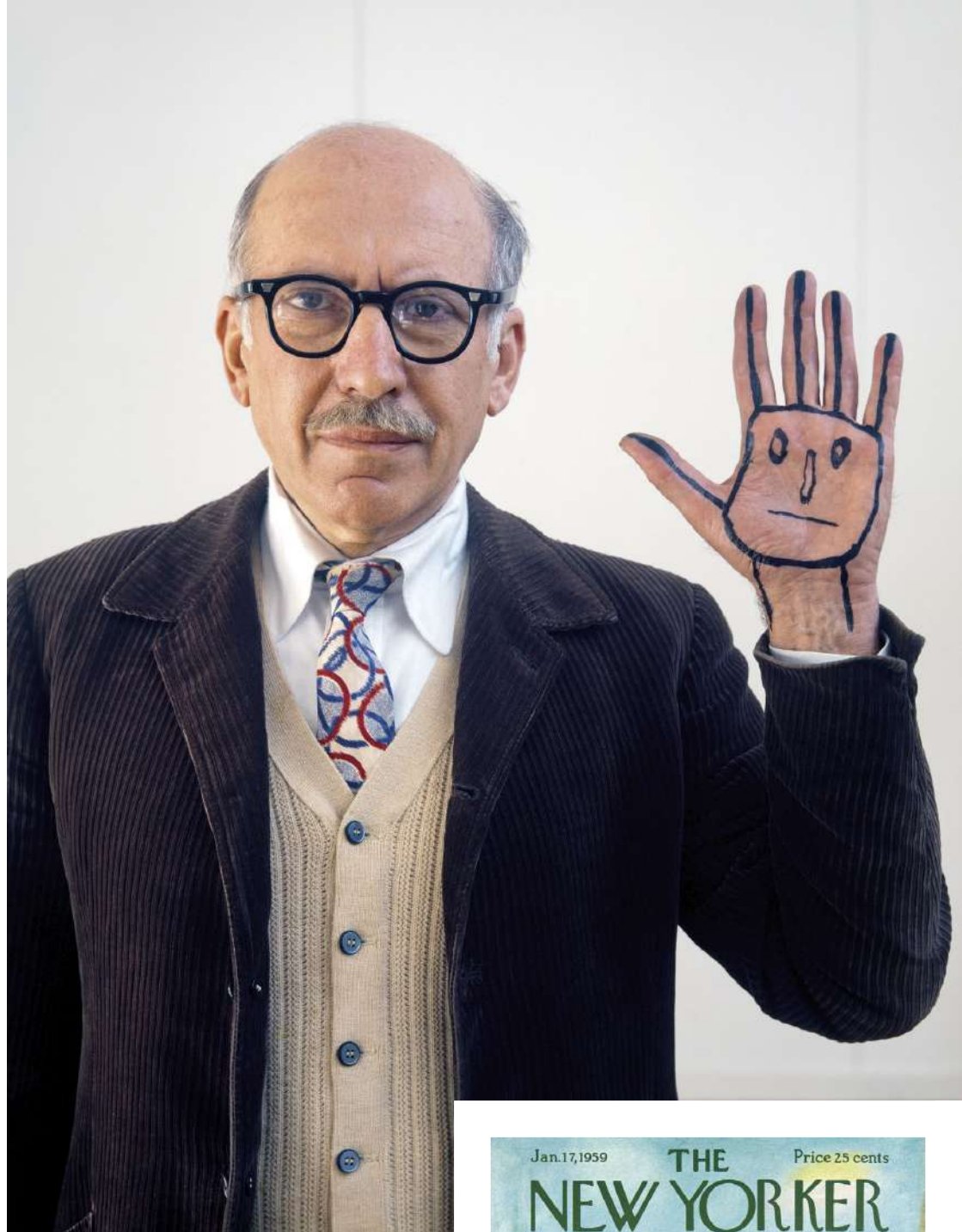
Steinberg's favorite occupations were drawing and travelling, the one nourishing the other, in the words of Robert Hughes, the art critic for Time magazine. His art is a kind of whimsical, absurdist travelogue of America—much like Nabokov's Lolita, to which it has often been compared. In 1942, soon after moving to New York, he set out by train to see the country from coast to coast. Steinberg's later work "Car," a photographed hallah on wheels, associates the bread, an emblem of the Jewish immigrant, with automobiles, the great American obsession: both have shiny surfaces. Perhaps Steinberg meant his hilarious creation as a commentary on his own condition as a traveling immigrant Jew on the roads of America.

"Being an immigrant made one into a child," Steinberg said, "a child who talked funny and noticed things natives never did." From the time of his arrival in New York, he walked the streets of his adopted city with a freshness of vision that never grew jaded.

The city captivated him, and nothing escaped his attention, from billboards, signs, and shop windows to automobiles, graffiti, and architectural ornamentation. Steinberg understood that in America high and low, beautiful and ugly, native and foreign joined to engender a sense of possibility and reinvention. Harold Rosenberg, the New Yorker's influential art critic and friend of the Abstract Expressionists, was an admirer. For him, Steinberg's immigrant status "affected his work to a degree that could not be overstated." New Yorker staff writer Adam Gopnik has noted that the cartoonist's place, on the margins of "high" art, was precisely the place Steinberg liked best, providing him with a vantage point outside the frame.



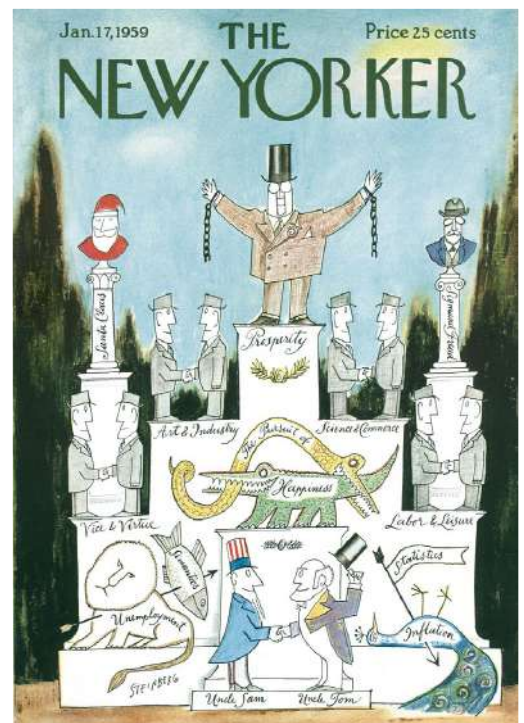
Born in Romania, Steinberg was educated in Milan and was already famous for his satirical drawings when World War II forced him to immigrate to the United States. On a single day, Steinberg became a US citizen, a commissioned officer in the US Navy, and a member of the OSS, assigned to spy in China, North Africa, and Italy. After the war ended, he returned to America and to his art. He quickly gained entree into influential circles that included Saul Bellow, Vladimir Nabokov, Willem de Kooning, and Le Corbusier.



S

“I don’t quite belong to the art, cartoon or magazine world, so the art world doesn’t quite know where to place me”

Paul Steinberg





The pleasure of discovery

The company offers meetings and visits for connoisseurs and the curious-minded alike. Visitors can organise tasting sessions and themed caviar workshops. There is also a large refrigerator-cum-boutique, where not only caviar but also smoked salmon, fish eggs and other seafood delicacies can be purchased. A meeting point offering monthly activities which aims to promote sustainable development.

With over 40 years of history behind it, Kaviari only offers the finest seafood. Caviar grains are refined in their laboratories and then sold in individually-numbered tins. Each tin is unique and exclusive because this brand believes that each caviar is different from the rest, just like each of its clients.

If we think of caviar, we think of Kaviari. This French brand is one of the best and most important promoters of a delicacy which many people don't dare to try. Its prestige is confirmed not only by the end consumer, but also by top international chefs, who identify and seek out the very highest quality for their coveted dishes. By working alongside Michelin-star chefs such as Alain Ducasse and Guy Martin, this Paris-based company has become a guiding light in the world of haute cuisine, renowned for its commendable selection of caviar types.

Kaviari is a family business based in central Paris where attention to detail is key. Their motto is "less is more". Simple, no-frills packaging, because they know that their products speak for themselves. Jacques Nebot knows them inside out, after his experience learning from Iranian fishers and artisans on the Caspian Sea in the 1970s. This, combined with Raphael Bouchez' business vision, led to the opening of Kaviari in March 2001. Since then, their sole maxim has been to offer a limited range which only makes room for top-quality items.

Kaviari Factory is a place for exploration and experimentation, where participants can discover first-hand the origins of the finest caviar and its different possibilities.



The Kaviari FACTORY



KAVIARI PARIS IS A POINT OF REFERENCE. IN ADDITION TO PAINSTAKINGLY SELECTING THE PRODUCTS THAT IT SELLS, IT ALSO ORGANISES WORKSHOPS FOR SAMPLING AND UNDERSTANDING CAVIAR.





CURVED WALLS REPLETE WITH BACKLIT BOTTLES OF WHISKY, A MENU WITH HUNDREDS OF INTERNATIONAL DISTILLED DRINKS, CURIOUS PASSION-RED CHAIRS DESIGNED EXCLUSIVELY BY RON ARAD, AND PERSONNEL DRESSED BY THE COSTUME DESIGNER OF MAD MEN. THESE ARE THE INGREDIENTS NECESSARY FOR THE EXPLOSIVE COCKTAIL SERVED BY THE WATERGATE HOTEL IN ITS RENOVATED GROUND-FLOOR BAR. RENEW OR DIE. AND THEY HAVE CHOSEN WISELY.



THE WHISKEY BAR AT THE WATERGATE HOTEL

ONCE KNOWN FOR ITS SCANDALS, THIS FAMOUS ACCOMMODATION IN WASHINGTON, DC MAKES A 180° TURN WITH THE NEXT WHISKY BAR, A CORNER FOR LOVERS OF THE MOST SELECT SPIRIT DRINKS. FEATURING SCOTCH AND AMERICAN WHISKIES, THERE ARE ALSO WHISKIES FROM INDIA AND TAIWAN, AS WELL AS INTERNATIONAL WINES, COCKTAILS AND VARIOUS TASTING MENUS WITH SUCCULENT DESSERTS THAT WILL DRAW YOU INTO THE NETS OF HEDONISM.

‘Show me the way to the next whisky bar. Don’t ask why’. This is what The Doors asked for in their 1967 ‘Alabama Song’, and The Watergate Hotel has made their dream come true. The Next Whisky Bar is part of a renovation that the well-known hotel, forever tied to the fall of Nixon, has undertaken to update its image, leaving behind a style that has nothing to do with the Washington of the 21st century. With its facelift, The Watergate has built a modern ground-floor bar with sinuous lines that invites you to relax and take pleasure in a careful selection of Scotch and American whiskies. The menu also includes cocktails of every type, as well as international wines. In addition, to avoid pampering yourself only with drinks, three different tasting menus of

desserts from various countries are offered, accompanied by the wine that best melds with each.

As for the image of The Next Whisky Bar, its curved walls undoubtedly focus attention on the 2500 bottles of whisky, personalized and perfectly lit to produce a soft amber hue. Nor can you overlook the extravagant red seats designed exclusively by Ron Arad in collaboration with Moroso. Not only the rooms have been updated, however. The renovation has also included the personnel, who wear uniforms made to order by the costume designer of Mad Men, Janie Bryant. The environment evokes a night in an inferno. But a very tempting inferno, together with a lot of sin.

ARAEX
Grands

SPANISH *fine*WINES.COM
SINCE 1993



TOP SELLING PREMIUM VERDEJO



AN INFINITE
SCREEN
WITH NO
EDGES



IPHONE X

THE LAST FRONTIER

APPLE CELEBRATES ITS MOST ICONIC PRODUCT'S 10TH BIRTHDAY BY REINTERPRETING THE CONCEPT OF A MOBILE PHONE. A DECADE OF INNOVATION, TOPPED OFF WITH A MORE DARING AND AMBITIOUS MODEL, BOASTING INCREASED POWER AND GROUNDBREAKING DESIGN. STOP DREAMING ABOUT IT: THE IPHONE X HAS ARRIVED.

POTENCIALLY UNIQUE



Apple has found the perfect excuse to revolutionise the mobile phone market again: the tenth anniversary of its flagship. And, to celebrate this milestone in style, the X model exceeds all our expectations of this Cupertino-based brand. To start with, a never-ending, borderless screen measuring 5.8" with improved resolution, thanks to the OLED technology that it incorporates, renamed Super Retina HD

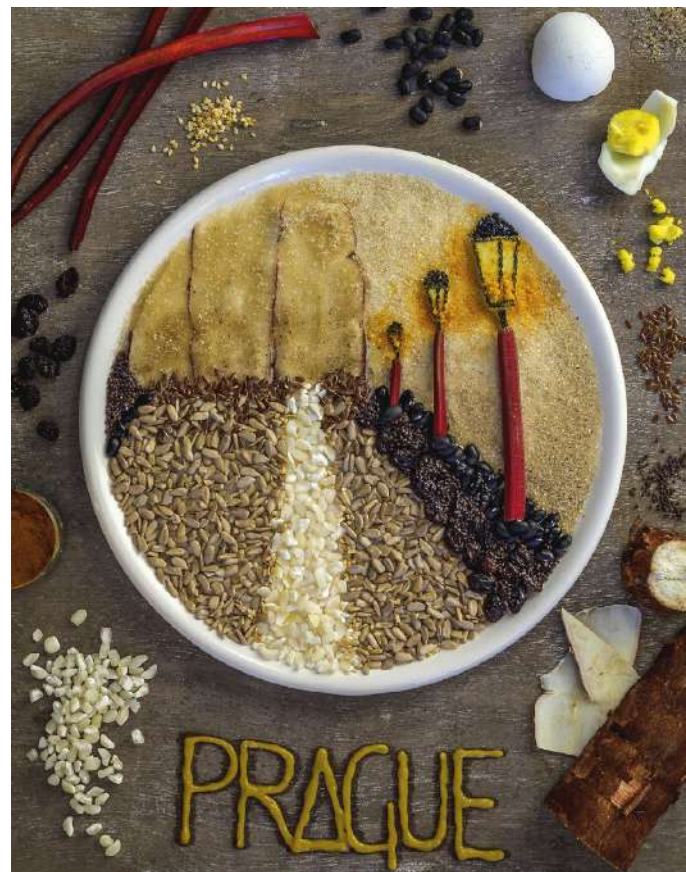


Display. Its vertical cameras' sensors are larger, quicker and better able to absorb light, which helps us out in less-than-optimal conditions. Inside, the iPhone X uses the A11 Bionic - a new six core processor developed by Apple itself - alongside 3 GB of RAM memory and a 30% more powerful GPU. Also new to this model is its Face ID authentication system, which replaces the Touch ID feature found in previous versions. You only need to look at the device to unlock it, as its TrueDepth camera maps your face and compares it with pre-stored data. No feat is too great for the iPhone X.

THE FOOD PHOTOGRAPHER AGUSTÍN NIETO HAD QUITE THE TASK OF DOING JUSTICE TO THESE MOUTHWATERING WORKS, HE MANAGED TO CAPTURE THEM PERFECTLY.



THROUGH AGUSTÍN'S TALENTED ABILITY TO ADAPT TO THE EVER-CHANGING SITUATIONS AND ANNA'S ENDLESS CACHE OF CREATIVITY, THE TWO HAVE MANAGED AN IMPRESSIVE BODY OF WORK TOGETHER FOR CLIENTS RANGING FROM COCA-COLA, KRAFT, AND NESTLE, TO NETFLIX, PROCTOR & GAMBLE, AND MOËT.



Images Copyright: Anna Keville Joyce



FOOD ART BY ANNA KEVILLE JOYCE

Anna Keville Joyce - Food Stylist & Culinary Creative Director - originally from the USA and currently based out of Buenos Aires and NYC. With a background in Food Styling, Design, and Anthropology, Anna has participated in a large variety of photography and film projects worldwide, and has been featured in numerous publications and exhibitions. Her creative spark, attention to detail, and keen sense of composition has allowed her to gain a broad international client list.

Anna Keville Joyce has managed to take the art of food styling to a whole new level, for her recent creations are true culinary masterpieces.

After chatting with Anna, it's hard not to recognize her genuine love for what she does. "I think creativity thrives best within a framework, and food is mine," Joyce explains.

"It's alive, dynamic, unpredictable, and always changing." And this passion for her work seamlessly carries over into her creative process. "The specific details of the illustrations are inspired by the simple need to communicate a concept through form and color, like any design work, just with a shorter life span," she explains. "With a lot of trial and error, and a bright imagination, you discover that egg whites really do make lovely puffy clouds."

Joyce explains that she begins an illustration by gathering references of interesting food details. Afterwards, she creates a sketch and purchases ingredients based on what she thinks will work for a particular piece. Joyce tends to buy more than she uses, because like a painter, she needs a palette with options. From there, she starts with the longest-lasting ingredient and works backwards to the most delicate until she completes the incredible pieces we see in these pages.



DESCRIBED AS THE ONLY DESIGNER TO HAVE REACHED THE “STATUS OF A ROCKSTAR”, PHILIPPE STARCK IS AN EQUALLY PRAISED AND CRITICISED GENIUS. CREATOR, DESIGNER AND ARCHITECT, PHILIPPE STARCK IS UNTIRING AND REBELLIOUS CITIZEN OF THE WORLD, WHO CONSIDERS IT HIS DUTY TO SHARE HIS ETHICAL AND SUBVERSIVE VISION OF A FAIRER PLANET, CREATES UNCONVENTIONAL PLACES AND OBJECTS WHOSE PURPOSE IS TO BE “GOOD” BEFORE BEING BEAUTIFUL.

PHILIPPE S+ARK

Discovering an object or a place designed by Philippe Starck is entering in a world of intense, ghostly imagination and fertile surprises. This unusual designer and multi-skilled creator has been constantly present in our daily life for 30 years, making objects and belongings ‘good’ rather than beautiful. Iconic destinies for his ‘cultural tribe’ members, taking them to a place beyond them, a space to feel the best for themselves.

Philippe Starck was born in 1949. Starck is the son of an airplane designer, Andre Starck. The elder Starck’s job was to think of new uses for old designs, to take fundamental designs that already existed and make them better. Perhaps this is one of the reasons his son, Philippe, is accustomed to redesigning our world. The young Starck started to show signs of an unusual eye for design from an early age. He played in his father’s large workshop, which was filled with machinery, engines and spare parts that were irresistible to a curious boy. Starck’s version of playtime was dismantling the machinery and putting it back together in his own way, much like his father. It was an inclination that would shape the rest of his life.

Starck, born to a well-off family that provided for him, might have shown a lot of promise at home in the workshop, but in the world around him he had a hard time fitting in. He was a recluse in school, unable to get along with his peers and, eventually, avoided going to school altogether whenever he could. “I was completely unable to adapt to society and school,” “I spent my youth escaping.”

When Starck designs a hotel or restaurant he works more like a film director, writing a script that takes and uplifts his work team to a creative, imaginative and mental universe. All his hotels have become everlasting icons and have contributed with a new dimension to the international landscape.

Starck was a pioneer in a moment when the art of design was exclusive to the artistic elites. He achieved this throughout a ‘democratic design’, i.e., increasing the quality of the objects to lower the prices in order to offer the best to the great majority of people. There are only a few fields that remain unexplored by this artist. He has worked making

furniture for private individuals, designing houses which are sold by mail, motorbikes, yachts,... or even supervising the art direction of a travel project to the space.

Despite more than 10,000 creations—completed or in the making—global fame and his tireless protean inventiveness, Philippe Starck never forgets the essential. His mission and vision: creation, whatever shape it takes, must make life better for the largest number of people possible. Starck believes this highly poetic, political, rebellious, benevolent, pragmatic and subversive duty must be borne by all and he assumes it with the humor that has accompanied his approach since the earliest days: “No one is forced to be a genius, but everyone has to take part.” For Starck, that involves creating unconventional places and objects whose purpose is to be “good” before being beautiful.

Ecological convictions of Starck were clear before the nowadays popular concerns about the future of the planet. Very early on he created the ‘Good Goods’, his catalogue of non-products for non-consumers of the future moral market. He also founded his own organic food company and more recently he has developed his revolutionary concept of ‘ecologic democracy’, the creation of personal and affordable air motors for the coming of solar energy ships and vehicles with hydrogen engines, etc. Starck said: “If I hadn’t become a designer, I would probably have

“SUBVERSIVE,
 ETHICAL,
 ECOLOGICAL,
 POLITICAL,
 HUMOROUS... THIS IS
 HOW I SEE MY DUTY
 AS A DESIGNER.”
 PHILIPPE STARCK

been a writer or maybe a politician. When I did the Good Goods catalogue of non-products for non-consumers in tomorrow’s moral market – in 1993 or 1995 – it was pretty much a pamphlet. The idea was that what mattered was not buying the goods but reading the catalogue. People made fun of me but it was a huge success: so many people signed up and wrote in that a major advertising firm suggested I should start a political party. But that’s not really the way I see things.

His profound comprehension of contemporary mutations, his enthusiasm for imagining new lifestyles, his determination to change the world, his devotion to a positive reduction, his love of ideas, his desire to defend the intelligence of usefulness—and the usefulness of intelligence—have accompanied one iconic creation after the other. From everyday products such



Renowned for his eclectic inventiveness, commitment to innovation, environmental awareness and passion for democratic design concepts, Philippe Starck is a true original.

as furniture and lemon squeezers, to revolutionary megayachts, hotels and restaurants that aspire to be wondrous, stimulating and intensely vibrant places, Starck never ceases to push the boundaries and criteria of contemporary design. Philippe explain: “Offer our children another history, a new romanticism”. From high technology for the individual to necessary mobility, from food, housing, energy production and even clothing, there is no aspect of our daily lives in all its implications that has escaped his visionary, poetic and subversive approach. Nothing human is foreign to him. Everything concerns Philippe Starck. From a precocious consciousness of our perilous lifestyles he has drawn even

more energy and a will to share his vision: that which is inscribed in the “big picture” of the history of our evolution.

This rebel and tireless citizen of the world considers that it is his duty to share his subversive and ethical view of a fairer world. He keeps on being ahead of our time and answering to our needs, wishes and dreams, making his job a political and civil- minded act joined to poetry, love and humour.

Inventor, creator, architect, designer, artistic director, Philippe Starck is certainly all of the above, but more than anything he is an honest man directly descended from the Renaissance artists.

PHILIPPE STARCK: ESSENTIAL FACTS

A gregarious, whimsical and open-minded view on design animates Frenchman Philippe Starck, who has applied his singular style to literally thousands of projects, from hotel interiors and plastic housewares to wind turbines and even food.

“No one is obliged to be a genius, but everyone is obliged to participate.”

ABOUT THE MAN

The French designer became widely known in the 1980s for combining inventive design with practicality and durable quality and is now extensively known for his collaborations with Kartell, most noticeably with the Louis Ghost Dining Chair. Fascinated by where and how people live, his intense drive towards making a better life for the largest possible number of people has resulted in his creation of concepts for items as diverse as furniture, boats, lighting, office equipment, fashion accessories and bathroom and kitchen fittings. If creativity has a name, that name is surely Philippe Starck.



FAST FACTS

PHILIPPE STARCK

BORN
January 18th, 1949

PLACE OF BIRTH
Paris, France

HOUSE
Paris, France

WIFE
Jasmine Abdellatif

CHILDREN
Four: Ara Starck, Oa Starck, Lago Starck, K Starck.

STUDIES

Most likely influenced by his father, who worked as an aircraft engineer, Starck studied at the **ÉCOLE NISSIM DE CAMONDO**, Paris, and in 1968 set up his first company, which produced inflatable objects. Always interested in design as a total concept, in the 1970s he made a reputation for himself by creating interiors for clients such as the Paris nightclubs **LA MAIN BLEUE** (1976) and **LES BAINS-DOUCHES** (1978).

Starck first gained international attention when he was commissioned to refurbish the private apartments in the **ÉLYSÉE PALACE** (1983–84) in Paris for French President **FRANÇOIS MITTERRAND**.

JOB FACTS

Parallel to his career as an interior designer, Starck developed an international reputation on the basis of his wide range of **INDUSTRIAL DESIGNS**.

Rejecting design simply for the sake of beauty or as a symbol of wealth, Starck hoped that his work would improve people's lives by adding an **ELEMENT OF HUMOUR** and surprise to everyday acts such as brushing one's teeth or cooking. The designer himself was often featured in ads for his products, since his flamboyant, lighthearted personality embodied the message of his work.

Starck also worked as an **ARCHITECT**, with many commissions in **JAPAN**.

OTHER PROJECTS

In November 2012, Starck published his first book of interviews, **IMPRESSION D'AILLEURS**, with Gilles Vanderpooten. His work is seen in the collections of European and American museums, including the **MUSÉE NATIONAL D'ART MODERNE**, the **MUSÉE DES ARTS DÉCORATIFS** in Paris, the **MOMA** and the **BROOKLYN MUSEUM** in New York City, the **VITRA DESIGN MUSEUM** in Basel and the **DESIGN MUSEUM** in London.

Philippe Starck was the first designer to participate in the **TED TALKS**.

Alongside his work Philippe Starck partnered with **MOUSTACHE BIKES** for the **M.A.S.S.** A portfolio of four **E-BIKES** that use a Bosch electrical engine and battery pack.

Starck helped design the **XIAOMI MI MIX SMARTPHONE**, notable for having a 6.4-inch "whole surface screen".

THE INSPIRATION

His early influences came from his parents. His father was an aircraft designer and his mother a painter. Growing up in such an environment of creativity had a profound effect upon the young Philippe and sparked a passion for design; a subject he would go on to study at the Nissim de Camondo school of product and interior design in Paris.

Another clear influence on Philippe's diverse and multidisciplinary approach was the Vietnamese designer Quasar Khahn, a visionary of the 60s who was noted for his audacious and flamboyant industrial and product design.

Philippe acknowledges that he is influenced by current fashions and even toys and novelty items. Due to his extensive travels, he has been inspired by concepts as eclectic as Japanese simplicity and Italian Futurism. Natural, organic and anthropomorphic shapes also exert a clear influence upon his creative thinking.

Philippe acknowledges that he is influenced by current fashions and even toys and novelty items. Due to his extensive travels, he has been inspired by concepts as eclectic as Japanese simplicity and Italian Futurism. Natural, organic and anthropomorphic shapes also exert a clear influence upon his creative thinking.

THE RECOGNITION



Philippe Starck has been honoured with more than 100 prizes and decorations: the médaille de Chevalier de l'Ordre National de la Légion d'Honneur, in 2000 attests once more to the recognition of his country.

His influence extends beyond France's frontiers: witness the President's Award from the British association D&AD and the Harvard Excellence in Design Award given to him by the prestigious American university in 1997.

His career was consecrated in 2008 when he accepted the job of Artistic Director for the French Presidency of the European Union and then in 2009 when he accepted the post of Ambassador of Creativity and Innovation.

INTERESTING PHILIPPE STARCK FACTS

In the late 1960s, the young Starck set up his first design company to create various inflatable objects, including chairs and other furniture items.

In the 1970s he launched a career as an interior designer. Two works in particular from this period gained him widespread recognition. The audacious interiors of the bar La Main Bleue in Montreuil, created in 1976, and the legendary Paris nightclub Les Bains Douches in 1978.

In 1980 Philippe founded the industrial design company Starck Products, dedicated to manufacturing and marketing his creations. The name of the company was later changed to Ubik, after the novel by Philip K. Dick, whose protean imagination was greatly admired by Starck.

His designs for the interiors of the Café Costas in Paris in 1984, including a particularly elegant three legged chair, which truly brought him worldwide fame, as well as a tidal wave of commissions from around the globe. The café designs were inspired by, of all things, a train station in Budapest.

The year 1988 saw Philippe commissioned to design the furnishings, wall lighting and interiors for the Hotel Royalton in New York. The success of this project led to a similar request from another prestigious Big Apple hotel, the Paramount. Boutique hotels globally then began to seek out his services.

For Kartell he designed the La Marie chair, the world's first completely transparent chair. Made from polycarbonate, it combined shock-resistant robustness with a delightfully ethereal quality and a surprising lightness.

He created the world's first designer computer mouse for Microsoft. The Optical Mouse has a coloured illuminated spine and a smooth silvery outline.

Philippe worked with the Puma company to develop a shoe and boot line. Super-cool, lightweight and futuristic, they gained an instant cache amongst followers of fashion.

In 2012 his Ubik company, he designed the super yacht, Venus, for the entrepreneur Steve Jobs. However, Jobs died before the completion of the one hundred million dollar project.

Philippe's latest project is a luxury hotel in Metz. This time it won't be just interiors, however, as for the first time in his career the designer will be overseeing the entire project.

AR A E X
Grands

SPANISH *fine* WINES.COM
SINCE 1993



FRANCE MEETS SPAIN

THE VALUE OF TIME

Last November the 20th, all these amazing timepieces have been put under the hammer by Faraone Casa d'Aste, auction house based in Milan Via Montenapoleone 9, just in the heart of the "Golden Quadrilateral", point of reference for the Italian and international high spenders. Faraone, the Italian brand of fine jewellery dating back to around 1860, launched couple of years ago, thanks to its centuries-old expertise in the field of the Haute Joaillerie, "Faraone Casa d'Aste," specifically dedicated subsidiary to the sale at auction of fine jewellery masterpieces and watches. In this second annual appointment for Faraone Casa d'Aste at the Four Seasons Hotel in Milan, the auction house presented an accurate selection of jewels and watches of the XX century, in front of a public of bidders consisting of dealers, foreign collectors but also, considering the attendance more than doubled at the latest auction of May, private individuals. Thanks to the exceptional value and high level of manufacturing of the presented lots, the milanese auction house sold over 1,300,000 euros in jewels and watches.

Next Faraone Casa d'Aste auction - Four Seasons Hotel Milan - 14 May 2018 www.faraonecasadaste.it



Previous page: Cartier Tank yellow gold. Quartz movement. Case 22 mm; Audemars Piguet Skeleton 18 carat yellow gold pocket watch. Case 42 mm; Cartier Tank Americaine in 18 carat yellow gold and crocodile strap with original buckle. Self winding movement. Case 22 x 41 mm. Original box; Cartier Lady Diablo wristwatch in yellow gold with 5 cabochon sapphires. Quartz movement. Case 27 mm. Villa Conchi Cava Brute Reserva, Villa Conchi Cava Brut Rosé, Villa Conchi Cava Brut Selección and Villa Conchi Cava Extrabrut Imperial. **In this page:** Vacheron Constantin Chronometre Royal, white gold case. Self winding movement. Case 36 mm; Rolex Oyster Perpetual Submariner ref. 16613, stainless steel and gold with glide lock clasp. Self winding movement. Case 44 mm, 18 carat yellow gold pocket watches with manual movement, Eberhard, 42 mm case; Rolex Oyster Day Date ref. 118209 white gold wristwatch. White dial. Self



winding movement. Case 36 mm; Jaeger LeCoultre Reverso Squadra stainless steel wristwatch. Self winding movement. Case 32 mm; Patek Philippe Calatrava wristwatch in 18 carat yellow gold with original crocodile strap and clasp. Self winding movement. Case 36 mm, 18 carat yellow gold pocket watches with manual movement; Cartier, 43 mm case. 18 carat yellow gold pocket watches with manual movement; Omega, 50 mm case; Breguet Type XX ref. 3800 stainless steel wristwatch. Self winding movement. Case 39 mm. Original box; Cartier stainless steel Chronoscaphe ref. 2424 wristwatch. Quartz movement. Case 42 mm Original box; Rolex Cosmograph Daytona ref. 16523 in stainless steel and yellow gold, oyster bracelet. Self winding movement. Case 38 mm. Lar de Paula Terrazas 2012, Bai Gorri De Garage 2011, Angeles de Amaren 2011, Manuel Quintano 2005, Altos R Pigeage, Clos Montebueno Reserva 2011 and Luis Cañas Reserva 2011.



In this page: Chopard Happy Sport stainless steel wristwatch with white dial and 7 brilliant cut diamond. Case 36 mm; Piaget 18 carat white gold wristwatch with brilliant cut diamonds weighing approx. 1,50ct overall. Case 13 mm; Rolex stainless Steel Explorer ref. 14270, Oyster bracelet and black dial. Self winding movement. Case 34 mm; Universal Geneve 18 carat yellow gold wristwatch. Manual winding movement. Case 17 mm; Piaget 18 carat white gold and diamond wristwatch. Manual winding. Case 29 mm; Rolex stainless steel Air King ref. 5500 wristwatch with oyster bracelet. Champagne dial. Self winding movement. Case 34 mm; Bulgari Diagono ref. DG29V stainless steel wristwatch. Quartz movement. Case 32 mm; Movado gold plated manual winding pocket watch. 18 ct yellow gold watch signed Universal Geneve. Champagne dial. Manual winding. Case 35 mm; Satinless steel 1940's



Rolex Oyster Perpetual Chronometer Bubbleback ref. 2970 with leather strap. Case 32 mm; Piaget 18 carat white gold wristwatch with diamond bezel mounting baguette and tapered diamonds weighing approx 4ct. Manual winding. Case 28mm; Rolex Oyster Perpetual Explorer ref. 16570, stainless steel oyster bracelet. Self winding movement. Case 42 mm; Omega 18 carat white gold wristwatch with diamond bezel weighing 1,20ct. Manual winding; Cartier Santos ref. 2324 stainless steel and yellow gold. Quartz movement. Case 24 mm. Finca Muñoz 2013, Val de Vid Verdejo 2016, Pazo de Señorans Albariño 2016, Finca Sobreño Reserva Selección Especial 2012, Valtravieso Tinta Fina Ribera del Duero 2014, Pago de Cirsus, Selección de familia 2011, G22 Gorka Izaguirre 2015, Artero Crianza 2013, R & G Michel Rollad, Javier Galarreta Rioja and R & G Michel Rollad, Javier Galarreta Ribera del Duero.



AR A E X
Grands

SPANISH *fine* WINES.COM
SINCE 1993



A CLASSIC EXPRESSION OF RIOJA

RALPH LAUREN

Bugatti-Inspired Watch



The Bugatti Type 57SC Atlantic Coupe 1938 from his collection inspires the designer to create the most powerful watches.

Ralph Lauren's passion for the most spectacular cars led him to get his own collection, considered as one of the best in the world. He has another weakness for watches. And if the two hobbies come together, the result is magnificent. This is because the world of automobiles and the world of watches have many points in common. Both require precision and functionality. One of his cars has had a significant influence on the design of the brand's most evocative collection of watches. The seductive ingredient that has of course been the source of inspiration is one of the most legendary models of the history of motor racing: the 1938 Bugatti Type 57SC Atlantic Coupe. A legendary car of which only 4 were manufactured, and Lauren is the fortunate owner of one of these precious jewels. The Automotive collection has three models of different calibre and they all represent the designer's vision of the Bugatti. At first sight, they emulate the dashboard of the legendary car. It is certainly a vintage design, coated with wood and leather, materials that were used in the vehicles from the 1930s. Both components along with stainless steel parts create a powerful visual image that recalls the

character of the Bugatti.

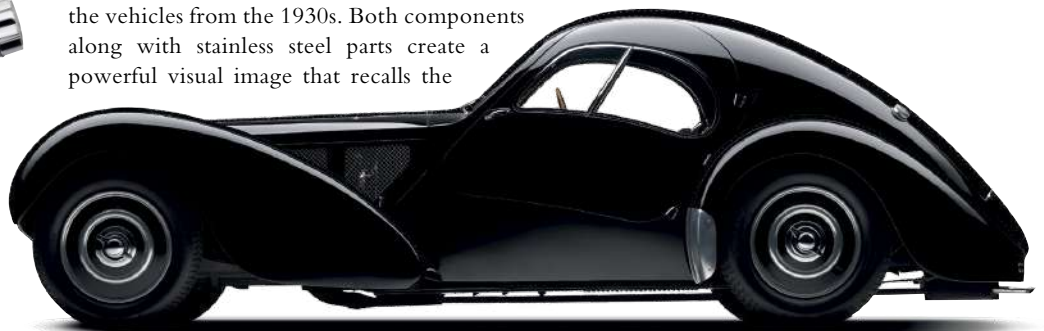
The last model in the collection is the Tourbillon with a second version called Double Tourbillon. As its name indicates, both have an escapement system consisting of a rotation mechanism that counteracts the influence of gravity to ensure maximum accuracy. Their minimalist aesthetic recalls the dashboard of the sports cars and the Amboina wood bevel is used to coat high-end cars. On the back, a dark sapphire crystal shows its automatic mechanism, which has a reserve of 72 hours.

They aim to emulate the aesthetics of the legendary vehicle, imitating the dashboard and using the same materials.

The Tourbillon is inspired in the Automotive, which has virtually the same aesthetics and benefits, except for the tourbillon itself

and its 45 hours of autonomy. However, the Chronometer model is completely different to the rest. It has a deeper face, with more elements and an elm wood ring. Its automatic movement has the COSC chronometry certificate.

Ralph Lauren ensures that a watch reflects the individuality and the taste of its wearer and with these works of art, the predilection for his Bugatti is clear.



PHOTOS BY FRANK JERRA, GOOGLE COURTESY



Tribute to a legend

The Automotive collection is a true reflection of the character that made the Bugatti famous.

AUTOMOTIVE CHRONOMETER

- Automatic movement, calibre RL300-1.
- 38.7 mm diameter - 10.4 mm thickness / 44.8 mm diameter - 11.4 mm thickness.
- Stainless steel, anti-reflective sapphire coating.
- Standby power: 42 hours.
- Elm wood ring.

AUTOMOTIVE

- Manual mechanical cord RL98295.
- 44.8 mm diameter - 11.4 mm thickness.
- Black stainless steel, Amboina wood bezel, anti-reflective sapphire coating,
- Case-back: smoked sapphire.
- Standby power: 45 hours.
- Numbering coated by beige Super-Luminova.



AR A E X
Grands

SPANISH *fine* WINES.COM
SINCE 1993



SINGLE VINEYARD WITH IS OWN APELLATION



1. **Matisse** - Cutlery Set 24 pcs. Gold; 2. **Villa Conchi** - Brut Selección (www.thegrandwines.com); 3. **Apple** - MacBook Rose Gold 12" (www.apple.com); 4. **House Doctor** - Wall Clock Couture Gold (en.housedoctor.dk); 5. **Tom Dixon** - Orientalist Scented Diffuser, 200ml (www.tomdixon.net); 6. **House Doctor** - Candlestand Gold (en.housedoctor.dk); 7. **Tiffany & Co.** - Emerald ring with diamonds set in platinum and gold (international.tiffany.com), 8. **Christian Louboutin** - Andaloulou 100 metallic leather ankle boots (us.christianlouboutin.com).



2.



1.



3.

4.



7.



5.



6.



8.



9.



1. **Louis Vuitton** - Acte V-The Escape high jewellery (www.louisvuitton.com) ; 2. **Bloomingville** - for MiaFleur, gold whisk (www.miafleur.com); 3. **Bloomingville** - Gold Pizza Cutter (www.bloomingville.com); 4. **Marco De Vincenzo** - Braided velvet sandals (www.marcodevincenzo.com); 5. **Bottega Veneta** - Aviator Style Gold Tone Optical Glasses (www.bottegabeneta.com); 6. **Caran d'Ache** - 849 Ballpoint Pen with case Goldbar (store.carandache.com); 7. **Bloomingville** - Golden Box Grater (www.bloomingville.com); 8. **Canon** - Pixma mg7720 Gold (www.canon.es); 9. **Instax mini 8 blue** (instax.com).



10. **Czech & Speake** - Leather-Bound Manicure Set (www.czechandspeake.com); 11. **Tom Dixon** - Orientalist Scented Candle (www.tomdixon.net); 12. **Aerin Laureder** - The Super Elixir with Caddy 600g. (www.aerin.com); 13. **Tiffany & Co.** - Engagement ring (www.tiffany.com); 14. **Garmin** - Forerunner 235 Running HRM (www.garmin.com); 15. **Lomography** - 877 Fisheye_baby 110 film (www.lomography.com); 16. **Tom Dixon** - Cog Flare Brass Mechanical Pencil (www.tomdixon.net); 17. **Bloomingville** - Gold whisk (www.bloomingville.com).

AR A E X
Grands

SPANISH *fine* WINES.COM
SINCE 1993



THE RISING STAR OF TORO



1. **Apple** – Iphone 7 Gold (www.apple.com); 2. **Oscar De La Renta** – Tasseled silk, gold-tone and Swarovski crystal clip earrings (www.oscardelarenta.com); 3. **Saint Laurent** – Asymmetric draped silk-blend lamé mini dress (www.ysl.com); 4. **Tom Ford** – Python clutch (www.tomford.com); 5. **Miansai** – Gold-Tone Bracelet (www.miansai.com); 6. **Loewe** – Gold-tone brooch (www.loewe.com); 7. **Dunhill** – Engraved Gold-Tone Cufflinks (www.dunhill.com); 8. **Chopard** – ForYou Watch Emeralds & diamonds (www.chopard.com); 9. **Slip** – Embroidered silk eye mask (www.slipsilkpillowcase.com); 10. **Tom Ford** – Lace-up metallic python sandals (www.tomford.com).

AR A E X
Grands

SPANISH *fine* WINES.COM



REDEFINING BASQUE WHITE WINE



1.



2.



3.



5.



4.



7.



6.

1. **Roland Mouret** - Wrap-effect lamé gown (www.rolandmouret.com); 2. **Saint Laurent** - Monogramme Kate small metallic textured-leather shoulder bag (www.ysl.com); 3. **Louis Vuitton** - Architecture and interiors english version books (www.louisvuitton.com); 4. **Moresque** - Aurum (www.moresqueparfum.com); 5. **Chopard** - For You Ring diamonds & emeralds (www.chopard.com); 6. **Dolce & Gabbana** - Gold classic bow-tie (www.dolcegabbana.com); 7. **Gucci** - Black And Gold Slim-Fit Jacquard Tuxedo Jacket (www.gucci.com).

DINNER AT KAORI

*By Walter
Martino*





At the heart of Miami, we can find the **KAORI** restaurant, which the Italian chef Walter Martino has infused with his Mediterranean spirit and know-how, earning the space great prestige. **Martino's original, special techniques for processing ingredients** have transformed him into a culinary paragon and are perfectly embodied in a tasting menu which fuses the finest Japanese and Italian cuisine.

The “million-dollar chef”, famous for presenting the world’s most expensive dish at this price, in addition to the most expensive bottle of Champagne on the globe (1.7 million Euros), is making great strides. His restaurant Kaori by Walter Martino promises a unique sensory experience as never created before, offering fusion cuisine which blends the very best Italian and Japanese recipes and is epitomised in the sushi, pasta and risotto options featured in the delicious tasting menu that he has prepared for us.

Tasting menu

Costing between 85 and 200 dollars each, Martino offers several different 5- to 7-dish menus, combined to express a perfect mixture of textures and

flavours, incorporating raw, cooked and partially-cooked dishes. À la carte and vegetarian options are also available.

The space

Located in Miami, because this great Italian chef knew that diners there would understand and appreciate his unique concept of cuisine, the restaurant is a modern space brimming with art and colour, with flat walls where different ambiances and decoration are projected.

Advanced booking

If you are thinking of booking a table, do it soon because this sensory experience - plus the “chef’s table” and the outdoor lounge space - is only available for 24 people per sitting.



Reinventing dining for the digital age, elegant, whimsically plated dishes hold their own in a room lit by the glow of artistic 360-degree projection screens. Set amid a clean white lacquered dining room, color-splashed with majestic turquoise, magenta, and yellow seating, the intimate 24-person setting and outdoor lounge takes on a dreamlike tone for a creative dining experience like none other.

The cocktail menu accompanying Kaori’s cuisine particularly stands out for its selection of fresh fruit and balsamic flavours, combined with the perfect strength of alcohol to create a taste explosion.



PHOTOS BY FRANK JERRA, GOOGLE COURTESY



Juan Amador

His own work colleagues chose him as the most avant-garde chef in Germany. Spanish blood runs through his veins, but he defines himself as German. The season he spent working with Albert Bouley influenced his sense of minimalism and aesthetics. At just 25 years old, he received the first of his Michelin stars, which meant the beginning of a meteoric rise. His cuisine has a Basque, Catalan and French base, which does not fail to include tapas as a main course. "Writing a song, performing it and waiting for the positive or negative reviews, is very similar to what we do in the kitchen".

Amador Wirtshaus, Grinzinger Str. 86, 1190 Wien, Austria, +43 660 9070500

Helmut Thieltes

He was more than a reference for later generations. A master who knows how to unite in a brilliant way tradition and modernity thanks to the use of regional products. His restaurant steadily maintained the maximum rating in the Michelin guide, since being awarded the third in 1999. The other gastronomic bible, Gault&Millau, awarded it 19.5 out of a maximum of 20 points in its latest edition, so demonstrating that Thieltes' cooking was something special. "The only secret is to use the best products and to give the best of yourself". His essence will remain in the kitchen in which he worked for 40 years.

Waldhotel Sonnora, Auf dem Eichelfeld 1, 54518 Dreis, Germany, +49 6578 406



ASASASASASAS

Joachim Wissler

He is one of the people responsible for change in German cuisine. He has creativity as a standard and his dishes follow a harmonious line with a striking and elegant presentation. It is based on nuances and unconventional or forgotten products, along with German raw material. He applies international techniques in dishes which have become essential, such as the goose's liver snowball with truffle and tamarillo mousse. "My secret is a mixture of experience and curiosity".

Vendôme (Grandhotel Schloss Bensberg), Kadettenstraße, 51429 Bergisch Gladbach, Germany +49 2204 42906



Sven Elverfeld

He engages in an independent cuisine, which is distinguished by its sophistication and harmony of aromas, flavours and textures. His dishes are reminiscent of events lived during his career, personal moments during trips, captured as a memory in the form of a mouthful which tells its own story. Seasonal products are his main source of inspiration, as they already form part of the memory of diners. Elverfeld seeks to deconstruct his memories through totally modernized dishes. He has achieved his three Michelin stars with a unique philosophy: "Achieve your objectives through commitment and love of detail."

Aqua (The Ritz-Carlton Hotel), Parkstraße 1, 38440 Wolfsburg, Germany, +49 5361 606056

They have all become distinguished with the maximum distinction of the trade, *three Michelin stars*, a very highly contested prize which requires many hours of work and sacrifice to attain.

Harald Wohlfahrt

Amongst the many awards which he has to his credit, his record of 25 consecutive years maintaining his three Michelin stars stand out, as well as receiving the Order of Merit in Germany. The success of his cuisine is based on minimal experimentation in order not to change the raw material excessively, offering a touch of modernism mixed with the classic, creating an explosion of surprising flavours. His mastery has converted him into a coach for many of

the great chefs who are nowadays revolutionizing German cuisine. In his old restaurant, he advocated national and hunting products, such as venison and local fruit and vegetables. "Only the best is good enough". Nowadays, he advises the biggest opera and concert hall in Germany. **Festspielhaus Baden-Baden, Beim Alten Bahnhof 2, 76530 Baden-Baden, Germany, +49 7221 3013101**



Kevin Fehling

He is, without a doubt, the surprise chef. For the philosophy which he presents his cuisine and for having given everything up to set up his own restaurant, in which he could do what he most wanted without having to give explanations. Fehling invested all his savings in premises which only had one table running along the bar for 20 diners who looked the chefs in the eye. In three months, he achieved his three Michelin stars due to effort and putting in practice all of his knowledge. He dominates technique and has a special ability to combine flavours, smells and texture in a creative way. Red prawn ceviche with a dusting of lemon ice-cream, Scallops with caviar, champagne and yuzu, Venison loin with Thai curry cream and Hollandaise sauce... there is no corner of the world which Fehling has forgotten on his menu. "What is important is have a family atmosphere, that one likes to go to work. We are a team." **Shanghaiallee 15, 20457 Hamburg, Germany +49 40 22867422**



Christian Bau

To transform classic cuisine, introducing innovative styles and trends is one of Bau's main aims. In his restaurant, Japanese cuisine mixes with classic French cuisine, giving rise to truly unconventional dishes. His menu is simple, contemporary and cosmopolitan. His style inclusive and an advocate of diversity. He pays close attention to detail, because his dishes are complex and need to reflect a perfect harmony. On his Paris-Tokyo menu, Bau plays with the flavours and textures of two very different cultures, achieving a unifying factor in the dish. The Foie gras praline from Alsace with a whole hazelnut inside covered with coffee gel, and the Red prawn combined with a prawn dim sum, sweet potato, Thai green curry gel, mousse of jasmine rice and prawn just stand out. **Victor's Fine Dining, Schloßstraße 27-29, 66706 Perl, Germany +49 6866 79118**



PHOTOS BY FRANK JERRA, GOOGLE COURTESY



LABEL DRESSES

EIGHT OF THE BEST FASHION DESIGNERS IN SPAIN HAVE CREATED LABELS FOR AS MANY HIGH-QUALITY WINES FROM RIOJA ALAVESA IN AN INITIATIVE THAT, FOR THE FIRST TIME, UNITES THE WORLD OF CULTURE, FASHION AND OENOLOGY AS A TOOL TO PROMOTE THE CULTURE AND TOURISM OF ÁLAVA OUTSIDE OF SPAIN.

ARAEX CELEBRATED ITS TENTH ANNIVERSARY IN THE BEST WAY POSSIBLE, WITH A FEATURE CALLED 'VESTIDOS DE ETIQUETA', IN WHICH EIGHT DESIGNERS, IN ADDITION TO THE LABELS CREATED FOR EACH BOTTLE, HAVE DESIGNED EIGHT DRESSES EXCLUSIVELY FOR THIS PRESENTATION.

Above:

The eight bottles, dressed by the creators, form part of two packs, called 'Selección Artium' and 'Selección Catedral', alluding to the two essential elements that define the nature of Vitoria's heritage.

This beautiful initiative from ARAEX–Rioja Alavesa Export Group, developed with the Asociación de Creadores de Moda de España and Cultural Álava, forms part of a broader innovative project to bring the image of Vitoria and Álava to all corners of the peninsula through the best known and prized product of our lands: Rioja Alavesa. The designers Ágatha Ruiz de la Prada, Angel Schlessler, Antonio Pernas, Elio Berhanyer, Javier Larrainzar, Jesús del Pozo, Devota & Lomba and Roberto Torretta have all agreed to contribute their creativity to this project to give added value to Rioja Alavesa wine, one of the bastions of the economy of Álava. The eight bottles 'dressed' by the creators of fashion form part of two packs—'Selección Artium' and 'Selección Catedral'—alluding to the two essential elements that define the nature of Álava's heritage, ranging from a rich historical legacy to the contemporary artistic avant-garde.

In addition to the four bottles of wine, each of

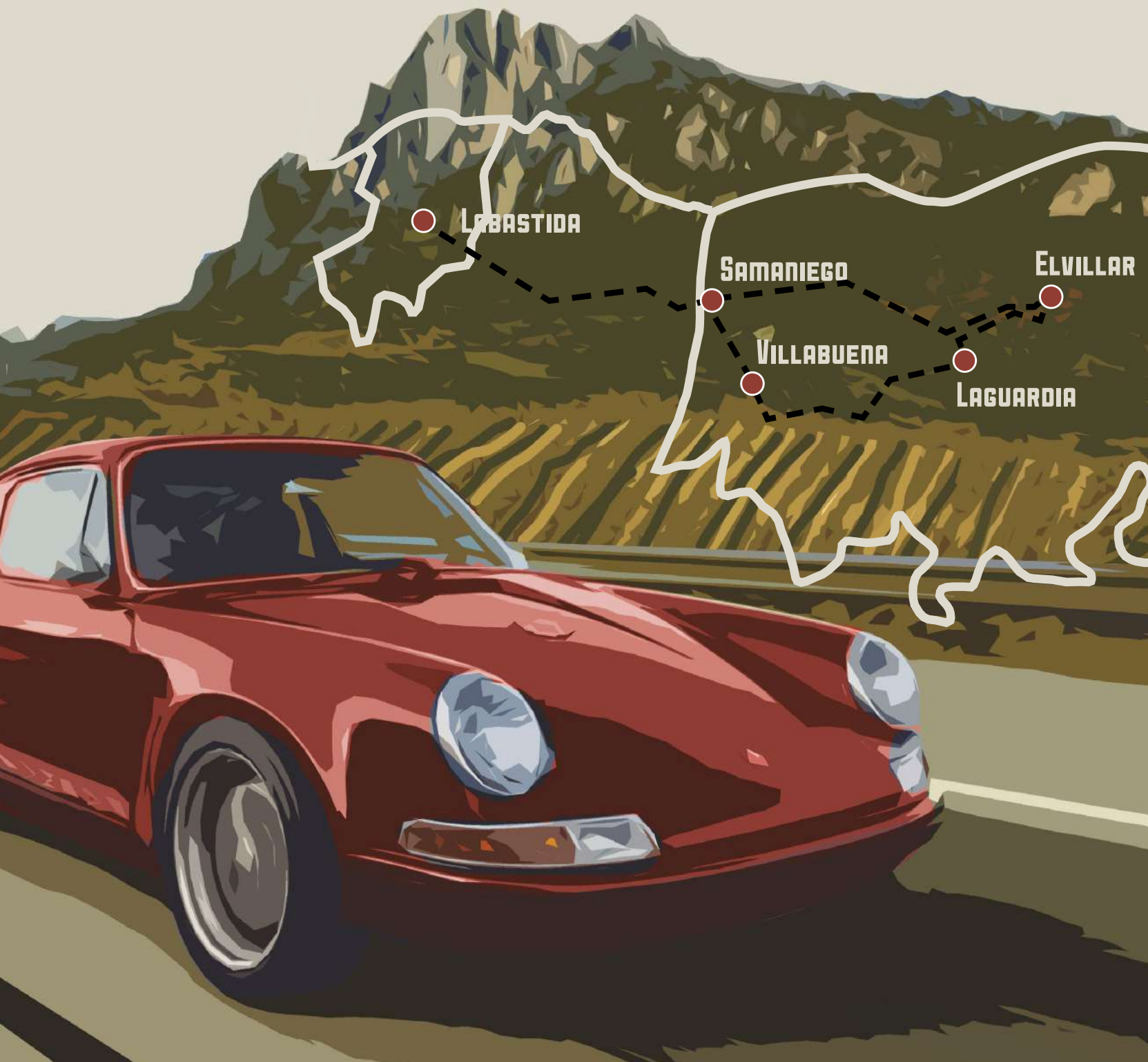
these packs contains an apron and a tourism/cultural catalogue of Vitoria and Álava.

The main event of the project took place in the Artium–Basque Museum–Center of Contemporary Art in Vitoria. The eight labels were presented at a gala that ended with an exhibit of eight original dresses and eight postcards inspired by Vitoria and Álava developed by the designers for the occasion. This undoubtedly marvellous project has managed to associate different sectors such as fashion, culture, leisure, the economy and tourism promotion of Vitoria and Álava. At the same time, it has united collaborators of the stature of the Asociación de Creadores de Moda de España, which contributed their creativity and talent, Araex, an association to promote the wines of Rioja Alavesa that reached the first national prize in food exports, Cultural Álava, dedicated to promoting the culture of Álava, and El Corte Inglés, the biggest distribution centre in Spain.

PORSCHE

RALLY 2018 ARAEX

XXV ANNIVERSARY



STAR-CHEFS AVANTGARDE PROJECTS

THE MOST RECOGNISED AND PRIZED CHEFS PRESENT THEIR NEW PROJECTS IN A SERIES OF GROUND-BREAKING PROJECTS THAT START WITH FAMILIAR COOKING TO EXPERIMENT AND CREATE NEW DISHES FULL OF COLOUR AND FLAVOUR.

1 ATLA, ENRIQUE OLVERA

Enrique Olvera heads this New York restaurant, which serves food and cocktails inspired by Mexico, although the cooking is based on quality fresh local products to build a healthy diet. The special décor stands out, recalling the patios of traditional Mexican homes, although white, black and wood are used to achieve a welcoming, modern environment in the Big Apple.

2 ENIGMA BARCELONA, ALBERT ADRIÀ

If there is something that characterises Enigma, it is precisely that: the absolute mystery about what will be cooked on its stoves. The chef, who earned two Michelin stars for Pakta, has now created a new, different space in which diners should let themselves be seduced without knowing what awaits. Will you be able to trust the great Adrià and what he has prepared for you? Of course, the experience is assured; you only have to see the grey décor with an ultramodern roof, which is all a declaration of his intentions.







↑ **3 CANALLA BISTRO,**
RICARD CAMARENA

Valencia is the home of this successful restaurant, which is also due to open its doors in Madrid. And there is no one stopping the chef, who dares to serve international dishes inspired by classic Chinese or Japanese cuisine.

The restaurant is also characterised by its décor, which recalls the restaurants of London's Soho, and invites you to sit down some Friday evening to taste delicacies such as the tartar rolls listed on the menu.



4 THE BLUE HILL AT STONE BARN,
DAN BARBER

From the chef that earned a Michelin star for the twin restaurant in New York comes The Blue Hill. Occupying 11th place on the list of the World's 50 Best Restaurants in 2017, Stone Barns relies on its own garden, which forms part of a non-profit organization created by Barber himself to guarantee fresh products and support sustainable food.



MICHELIN STARS AND RECOGNITIONS SUCH AS THE WORLD'S 50 BEST RESTAURANTS SUPPORT THESE CHEFS IN NEW INFORMAL PROJECTS BASED ON FRESH, QUALITY INGREDIENTS.

5 **PETIT CRENN, DOMINIQUE CRENN**

After being awarded two Michelin stars for Atelier Crenn and her recognition as best female chef in 2016, Dominique is again at the head of a new concept of restaurant, The menu is based on fish and seafood, starting with dishes that she saw her family cooking throughout her life, especially local recipes from French Brittany where she grew up. Vegetables and cider also appear, but we warn you: Petit Crenn is not suitable for meat eaters.



TICKETS



TICKETS
PRESENTA
LAS CERVEZAS ESTRELLA DAMM

TICKETS
PRESENTA
LOS CAFÉS LAVAZZA

LA VIDA TAPA

An advertisement for Estrella Damm beer and Lavazza coffee. It features a person in a white costume with a red nose and a black top hat, sitting on a stool. The text includes 'TICKETS PRESENTA LAS CERVEZAS ESTRELLA DAMM' and 'TICKETS PRESENTA LOS CAFÉS LAVAZZA'. The bottom of the ad says 'LA VIDA TAPA'.

TICKETS
PRESENTA
LAS PATATAS CONFITADAS CON JAMÓN

LA VIDA TAPA

An advertisement for La Vida Tapa. It features a person in a white costume with a red nose and a black top hat, sitting on a stool. The text includes 'TICKETS PRESENTA LAS PATATAS CONFITADAS CON JAMÓN' and 'LA VIDA TAPA'. A Coca-Cola logo is visible on the top hat. The bottom of the ad says 'LA VIDA TAPA'.



TICKETS BARCELONA,

6 ALBERT ADRIÀ

Albert Adrià lends his name once more to this restaurant in Barcelona, although in this case he has created a much more informal concept dedicated to tapas, precisely from Spanish cuisine. Adrià combines more traditional recipes with new experiments, thereby satisfying all types of palates. It must work, since Tickets has already risen to number 25 in the list of the World's 50 Best Restaurants. The décor recalls cinema box offices, so all you have to do is get your ticket and wait for the show to start.

7 STREETXO LONDRES, DAVID MUÑOZ

After the great success with experimental cuisine at his restaurant DiverXO in Madrid, David Muñoz has made the jump to London with StreetXO, a ground-breaking restaurant that distances itself from the stately environment of the neighbourhood where it is located. The dark décor, where the flames of the kitchen are perfectly visible, and the environment wrapped in electronic music will leave few unmoved. An experience like few others.





8 LA TABERNA DEL CHEF DEL MAR, ÁNGEL LEÓN

There is little to explain about a restaurant whose name speaks for itself, even more so if one knows the Puerto de Santa María where it is located. Plates such as rice with plankton in an open space recall the traditional fish markets of the coast of Andalusia, where low chairs invite you to an informal supper. Ángel León, who has already earned two Michelin stars for his restaurant Aponiente, which in its early days certainly occupied the same place where La Taberna del Chef del Mar is now located, lends it his personal touch.

**A NEW GENERATION OF CHEFS
HAS INVESTED IN SUSTAINABILITY
AND A HEALTHY DIET, SELECTING
PLACES WITH CHARACTER THAT
SPEAK FOR THEMSELVES**

9 TOPA SUKALDERIA, ANDONI LUIS ADURIZ

The chef Andoni Luis Aduriz, who has already been recognized with two Michelin stars for his work on Mugaritz, has opened a new restaurant in San Sebastián with products typical of Basque cuisine, although in this case he has moved towards fusion cooking, combining it with Latin American recipes. A clear expression of this mix is the millet and corn 'tacotalos' filled with cuttlefish, a suggestive name that invites you to try the result of this experiment.



STEVE JOBS



1955
2011

Commencement Speech Still Inspires Next Generations

JOBS WAS SCHEDULED TO DELIVER THE COMMENCEMENT SPEECH FOR THE 114TH GRADUATING CLASS AT STANFORD UNIVERSITY. THE SPEECH MEANT A LOT TO STEVE JOBS. HE HAD PRACTICED THE SPEECH ENDLESSLY, OFTEN TALKING OUT LOUD AS HE WALKED AROUND THE HOUSE. HE GAVE THE SPEECH SEVERAL TIMES DURING FAMILY DINNERS, TAKING ADVANTAGE OF THE CAPTIVE AUDIENCE. THE BEST SPEECHES AND PRESENTATIONS ARE WRITTEN FROM THE HEART. AND THIS ONE CONNECTED DEEPLY WITH MILLIONS OF SOULS AROUND THE WORLD.

'Sometimes life hits you in the head with a brick. Don't lose faith. I'm convinced that the only thing that kept me going was that I loved what I did. You've got to find what you love. And this is as true for your work as it is for your lovers'. On 12 June 2005,

**"YOUR TIME IS LIMITED,
SO DON'T WASTE IT
LIVING SOMEONE ELSE'S
LIFE. DON'T LET THE
NOISE OF OTHERS'
OPINIONS DROWN OUT
YOUR OWN INNER VOICE."**

Steve Jobs gave the commencement speech at Stanford University, without knowing that it would become one of the most important speeches of the decade.

The speech was based on three facts that marked his life and led him to become a great technological genius: his adoption, the creation of Macintosh with the subsequent expansion of the brand and the dismissal of Jobs based on the management's advice; and the moment he was diagnosed with pancreatic cancer: 'You have to trust that the dots will somehow connect in your future. You have to trust in something—whatever [it is]'. And some way along this path, the stars aligned and all the lessons he had learned in life marked his career and personal life: 'I had been rejected, but I was still in love. And so I decided to start over'.

Stay hungry Stay foolish

The desire to start from zero and a love for what you do are the keys to keep going and fight for success: 'I have always wished that for myself. And now, as you graduate to begin anew, I wish that for you. Stay hungry. Stay foolish'.

AT THREE MOMENTS IN HIS LIFE, STONES WERE THROWN ONTO HIS PATH, BUT FOR JOBS, FAITH AND A LOVE FOR WHAT YOU DO ENCOURAGE YOU TO GO AHEAD AND CONTINUE FIGHTING: 'DO NOT LOSE FAITH. YOU HAVE TO TRUST IN SOMETHING—WHATEVER [IT IS]'.
(Note: The original text in the image contains a typo: "ENCOURAGE" should be "ENCOURAGE YOU")

ARAEX
Grands

SPANISH *fine*WINES.COM
SINCE 1993



A REFERENCE SINCE 1940

ARAEX
Grands

SPANISH *fine* WINES.COM
SINCE 1993



BOUTIQUE WINERY INSPIRED BY TERROIR

RALPH LAUREN DRESS CODE

The collection is organized into five sartorial themes that referenced military navy wear, air force uniforms, heritage grey-scale outfits as well as a section dedicated to more formal ensembles. A new collection with a cinematic look, as extras plucked from the party scenes in "Downton Abbey," or even "The Crown". A luxurious range of dinner jackets featuring velvet and three-piece suits demonstrates the allure of high-end menswear by Ralph Lauren.



Details
Left chest welt pocket.
Two waist besom pockets.
Two interior chest pockets. Fully lined.

Tuxedos and evening essentials that evoke timeless automotive design



Handmade Silk Dinner Jacket, Wingtip-Collar Dress Shirt and Collis Velvet Slipper

DESCRIPTION

Jacket:

Designed with structured shoulders and a satin shawl collar, this jacquard jacket is distinguished in every way.

Shirt:

Fit for the most elegant formal occasions, this dress shirt is cut in Italy from crisp cotton poplin and distinguished by a wingtip collar and a piqué bib. French cuffs and genuine mother-of-pearl buttons complete the sophisticated style.

Slipper:

Made in Italy, this handsome slipper is crafted from luxuriously soft velvet.



HUBLOT CLASSIC FUSION BLUE KING GOLD

ELEGANCE is the word that best defines the Blue King Gold. Its sobriety gives it distinction, and its design, by the watchmaker Hublot, enhances its value. The simplicity of the line also bestows on these watches a classic spirit, reinforced by gold and blue contrasts that render them unique.

Hublot's Classic Fusion line is one of the brand's classics. Although it came out in 2010, it marked a return to the past, after the release of the Big Bang in 2004, more sporty and casual than the Classic Fusion. The Blue King Gold model is synonymous with style and pure elegance. A watch as splendid as it is flawless.

The Hublot Classic Fusion Blue King Gold is simple but captivating. Its case, ranging in diameter from 33 to 45 mm, is crafted of what the firm calls King Gold, although it is actually a red gold, rich in copper to produce a more intense tone. Platinum is also added, which favours the stabilisation of the gold and averts the copper's natural oxidation, which could considerably alter the overall colour.

The Blue King Gold exudes harmony throughout. Under the bezel, with perfectly aligned screws, it features blue inserts endowing it with a sense of aesthetic continuity and contrast, as it mixes a satiny finish on the front and a polished one on the edges and sides. But its name is not owing to those small details, but rather to its navy blue face, which, in contrast to its hands, in the form of golden swords, creates a sunshine and blue sky effect, rich in nuances, thanks to the watch's movement.

Inside moves its HUB1112 calibre, with a frequency of 4 hertz and 42 hours of reserve energy. The piece is completely plated in 18k gold and, like all Hublot watches, assembled by hand.

HUBLOT is a Swiss watchmaker that combines tradition and innovation, crafting watches by hand since 1980, ever on the cutting edge of the latest trends



ARAEX
Grands

SPANISH *fine* WINES.COM
SINCE 1993



THE ROOTS OF RIOJA

Mies van der Rohe's FARNSWORTH HOUSE

IT IS CONSIDERED ONE OF THE MOST ICONIC HOUSES OF THE 20TH CENTURY FOR ITS CONNECTION WITH NATURE, TRANSPARENCY AND STRAIGHT LINES. DOCTOR EDITH FARNSWORTH LONGED FOR A PLACE TO DISCONNECT AT WEEKENDS AND MIES VAN DER ROHE GAVE SHAPE TO HER WISHES.

It was designed to be a refuge, a hiding place to disconnect from the world and connect with nature. Doctor Edith Farnsworth was looking for a second home to get away and delight in the pleasures of solitude and relaxation. When she met the illustrious architect Ludwig Mies van der Rohe during an event in Chicago in the middle of the 1940s, both agreed that the land Farnsworth owned on the banks of the Fox River in Plano, Illinois was the ideal spot for one of the most important architects of the era to design the house of her dreams.

From the very beginning, Mies van der Rohe proposed integrating nature with the home, situating the house along an axis that would allow the trees to be respected. The white metallic structure and plate-

glass walls incite a feeling of openness, of connection with nature.

The building is laid out on two rectangular platforms. Acting as a terrace, the first has no walls and is accessed by a small stairway. Five steps separate it from the second platform, situated 1.5 metres off the ground and supported by 8 steel pillars. Its height above the ground has prevented the house from being flooded on several occasions when the nearby river has overflowed.

Mies van der Rohe created various designs of only one floor throughout his career, but the Farnsworth House is considered an architectural classic, an achievement in the International Style of architecture and an unprecedented example of modern architecture.

PRIVACY

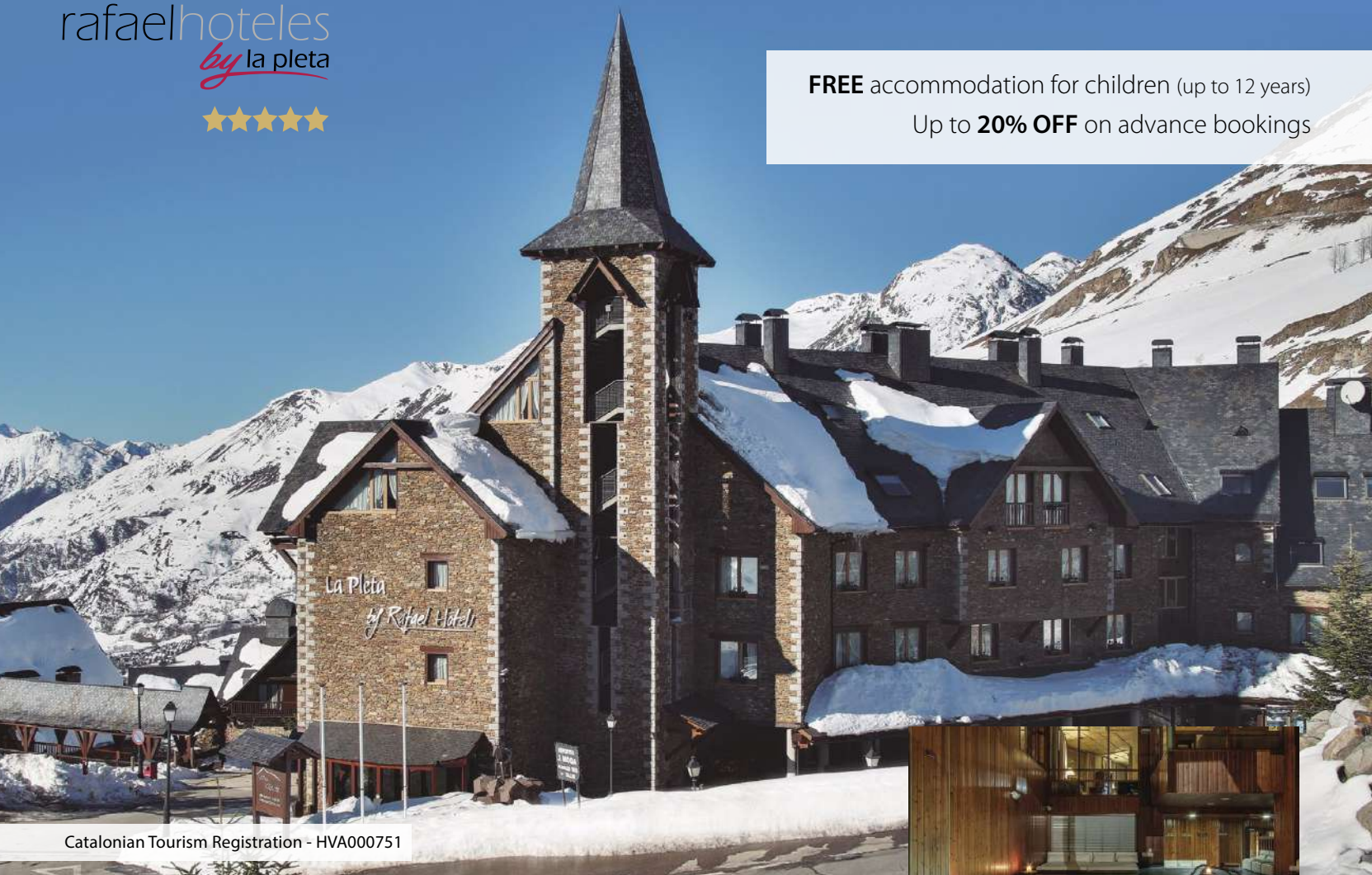
The architect initially designed bare plate-glass walls, but the doctor decided to hang curtains to create a bit of intimacy.

INTEGRATED IN NATURE

The basic lines of the home and its minimalistic decor favour the feeling of openness and connection with the landscape.



FREE accommodation for children (up to 12 years)
Up to **20% OFF** on advance bookings



Catalonian Tourism Registration - HVA000751

WELCOME TO RAFAELHOTELES BY LA PLETA

Welcome to a 5-star hotel where you can enjoy any tailor-made service: a dog sled ride, the most exclusive spa treatments, an amazing gastronomic proposal of the best Michelin star chefs... all just few minutes from Esquiros chairlift (in private transport, without congestion).

Enjoy our best NEW EXPERIENCES in www.lapleta.com



ROMANTIC
EXPERIENCE



ASIAN
EXPERIENCE



ADVENTURE
EXPERIENCE



DETOX
EXPERIENCE



ROAD BAQUEIRA TO BERET
25598 BAQUEIRA - LÉRIDA (SPAIN)

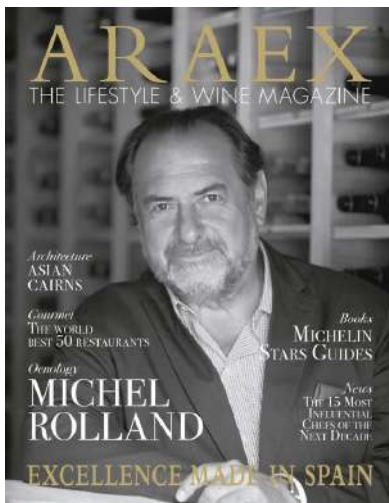
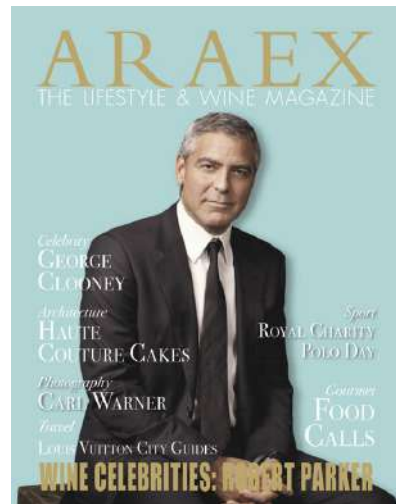
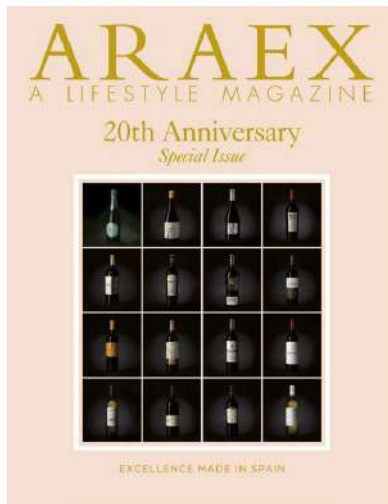
(+34) 973 645 550

reservas.lapleta@rafaelhotels.com

Exclusive advantages in
www.lapleta.com

ARAEX

Grands





And America loves Ferrari. For this reason, it was inevitable that the 60th anniversary of the brand's arrival in the United States would be celebrated with the creation of a unique model that would pay tribute to the classics of the North American Racing Team by bringing together its two passions: the convertible top and the V12 engine that goes from 0 to 100 in 3.1 seconds.

Turning 60 is not something that happens every day, even less so when the anniversary commemorates six decades in the land of opportunity. For this reason, Ferrari decided to celebrate its arrival in North America in style, presenting an exclusive sports car in a limited edition of only 10 units. Powered by the Ferrari front-mid-mounted engine with an acceleration from 0 to 100 km/hr in 3.1 seconds, the Ferrari F60 America combines the 6.3-litre V12 engine with the American driver's other great passion: the convertible top, which in this model is made of light canvas, allowing it to be closed while driving up to a speed of 120 km/hr. The six-speed automatic transmission ensures that it literally glides over the asphalt for the

enjoyment of the ten people fortunate enough to own one of the units in this limited edition.

The Ferrari F60 America

Based on another model that is already a legend of the Italian form *par excellence*—the F12 Berlinetta—the F60 America aimed to incorporate some innovations that will delight whomever sits in it. The interior design recalls racing cars that have characterised Ferrari throughout its history. The driver's space is distinguished as the true focus of driving, with sporty splashes of red, a genuine finish both on the dashboard, which is also red, and on the panels of the doors and the central tunnel, with a plate bearing the famous Ferrari logo, while the passenger's seat

FERRARI LOVES AMERICA



is more discreet and all in black. The seats also have a classic racing design, but again pay homage to the introduction of the brand in America, incorporating the American flag down the centre of the seat. But if there is something characteristic of the F60 America with respect to the design, it is found on the exterior, and not just for the fact that these 10 units have been painted in a blue typical of the racing cars in the American team. Its front end incorporates the classic Ferrari chrome grille with integrated air intakes for the brakes, embraced by the sides, where the design of the frame stands out, incorporating the insignia of the famous 60th anniversary on the wings.

In addition, with the aim of making this berlinetta safer, the roll protection is situated behind the seats, arranged in two roll hoops that extend backwards from the cabin and are trimmed in leather and supported by flying buttresses.

With only 10 units for sale, the Italian brand returns to its tradition from the 1960s and 1970s, when models were made exclusively to order. Owning one of these means celebrating one of the most important anniversaries in the automotive world.



The ten units in this limited edition, which can only be purchased by order, incorporate an exclusive design for this model of berlinetta. On the exterior, its front-end view and Ferrari's unique chrome grille, together with the asymmetric interior design that differentiates the red driver's area from the black passenger zone, as well as the American flags, commemorate the 60th anniversary of Ferrari's arrival in America.



Porsche has a new 911 R that combines just what you want/need—a hot naturally aspirated engine, six shift-'em-yourself gears, and a clutch pedal all in one tantalizing package. Only 991 examples of this instant collectible will be manufactured for worldwide consumption.



PORSCHE



911 R



The GT3 RS engine and a manual transmission in a lightweight body make for a mouthwatering 911.

A PURISTIC SPORTS CAR IN CLASSICAL DESIGN

911R, a lighter sports car than its predecessors, which retains the most purist aspect: a manual gearbox. In a limited edition with only 991 being built, it pays tribute to the historic 911R, which triumphed in an exceptional victory at the Tour de France car rally in 1969.

I am the 911 that will keep you awake at night. I am the reason you'll get up at 6am on a Sunday after a long, hard week." This is how the company itself presents the Porsche 911R, a sports car with a lightweight system construction and a naturally aspirated, 6-cylinder flat engine, 4.0 litres, with 500 HP at 8,250 rpm and 460 Nm at 6,250 rpm. This is a lightweight vehicle with a naturally aspirated engine and a manual six-speed gearbox, which is an ode to purism with old-school driving touches, paying tribute to the classic, historic 911R competition version, with its famous "Pepita" houndstooth interior.

Weight reduction

The new 911R is the lightest car in the Porsche 911 range, which is a major step forwards. To achieve this, they have removed the back seats and lowered the centre of gravity by adding a magnesium roof, lightweight polycarbonate side windows and rear windshield, as well as a carbon bonnet and wings.

Despite the fact that it has not quite reached the weight of the original 911R, it has been reduced by 50kg compared to the previous GT3, which also set a benchmark with the design of details on its bodywork, such as the wheels and the front, as well as technical aspects such as the rear-axle steering, self-locking rear differential and adjustable suspension. However, the new model has dispensed with aerodynamic elements such as the fixed rear spoiler, which has been substituted with a retractable spoiler – a typical feature of the 911 Carreras.

991 units

The manual 911R is one of the most in-demand cars due to its manual gearbox, which allows the driver to be more involved. And even more so when it's produced as a limited edition with only 991 units being made, with an added detail for collectors: every car will have a plaque on the inside next to the passenger seat, showing its series number.

6-SPEED GEARBOX

The most important feature of the Porsche 911R is its 6-speed manual GT sports gearbox, making it the most purist version when it comes to driving.

4.0 L NATURALLY ASPIRATED 6 CYLINDER FLAT ENGINE

500 HP at 8,250 rpm and a performance of 0 to 100km/h in 3.8 seconds, allowing it to reach a maximum speed of 323km/h. With an average consumption of 13.3l/100km and emissions of 308g/km.





The new chassis has made it even lighter, weighing just 1370kg, 50kg less than the previous GT3. This has been achieved by adding a magnesium roof and a carbon bonnet and wings, which lower its centre of gravity.

The historic Porsche 911 R is a tribute to the classic that won the Tour de France in 1969, which is why it has a retro design for both the interior and exterior.





*ANA
PATRICIA
BOTÍN*

A NATURAL HARD WORKER, A DISCREET WOMAN AND ONE OF THE MOST POWERFUL, SHE WAS DESTINED TO FOLLOW THE SAGA OF THE BOTIN FAMILY.

Discreet, sober and influential. Used to being on the front line and being the center of attention, Ana Patricia Botín is a self-made woman; she has been educated to take control of a bank that her father transformed into an international reference.

She hasn't apologized for being a woman, but she has had to work double to prove her worth. On occasions, even triple to prove that belonging to the Botín saga and working in the world of finance isn't a bed of roses, but rather a path of struggle, perseverance and determination. She is one of the most powerful women in the world, and her curriculum and brilliant career prove it.

Born in Santander, in 1960, Ana Patricia Botín-Sanz de Sautuola O'Shea became the first-born, and therefore, the heiress of their legacy. She was predestined to maintain the business of a saga that went back to the times of her great-grandfather, Marcelo Botín. She is the fourth generation of bankers. But, although it was in her genes, Ana Patricia, Ana P. - as her friends call her, had to receive training at the most prestigious institutions. She followed the trail of the men in her family, studying in the United Kingdom, Austria, Switzerland and the United States. She earned a BS in Economics in just three years at Bryn Mawr College University of Pennsylvania, and then moved on to Harvard University.

She also took on learning languages and is fluent in five. During a period in her life, she considered studying Journalism, but her grandmother convinced her against it, because, according to her, she would starve to death.

At age 21, she started working at JP Morgan. For eight years, Ana Patricia worked as a director of Loans and Financial Analysis, the Capital and Financial Markets Programme, and the Treasury of the New York Institution. In 1988, she started working at Grupo Santander as the director of capital markets in the International Division. She ascended to executive chairman of the Spanish bank, Banesto, in 2002. In 2010, she becomes CEO of Santander UK.

"No one has ever given me anything". This is one of the sentences that Ana Patricia has repeated most during her career. Her arrival at the bank directed by her father created a commotion; she knew how to earn her promotions and the respect of her economist colleagues. Mr. Botín didn't want any sort of privileges or favouritisms for his oldest daughter, and therefore he always demanded more from her than the rest, because he knew that the future of the company would lie in Ana Patricia's hands. It's not surprising that he allowed Ana Patricia to abandon all her recently appointed positions in 1999,

and maintain her position as a member of the board of directors.

In a world of men, the heiress never lacked ambition and spirit of achievement. Upon leaving Grupo Santander, she was tempted by new possibilities. Although she failed at some investments and operations, she knew how to soar over them, as the most knowledgeable do. She returned to Grupo Santander as the president of Banco Banesto, becoming the second woman to direct an institution in Spain. But her power crossed over frontiers. In 2005 and 2006 she headed the annual list of the most relevant entrepreneurs in Europe published by the Financial Times.

Ana Patricia seems to have found an easy path, but belonging to a great saga of bankers hasn't prevented her from suffering exclusion in an eminently masculine business. "If women account for 50% of talent, they should represent 50% of the workforce, on all levels, and this isn't the case. Women pay a disproportionate price as they occupy higher positions, because they tend to do more at home. However, this is changing, but it still happened in my generation. And, in certain moments of their careers, this can be a problem. They need chances. That's what I'm trying to do." However, she has shown her reservations on affirmative action. "It is something

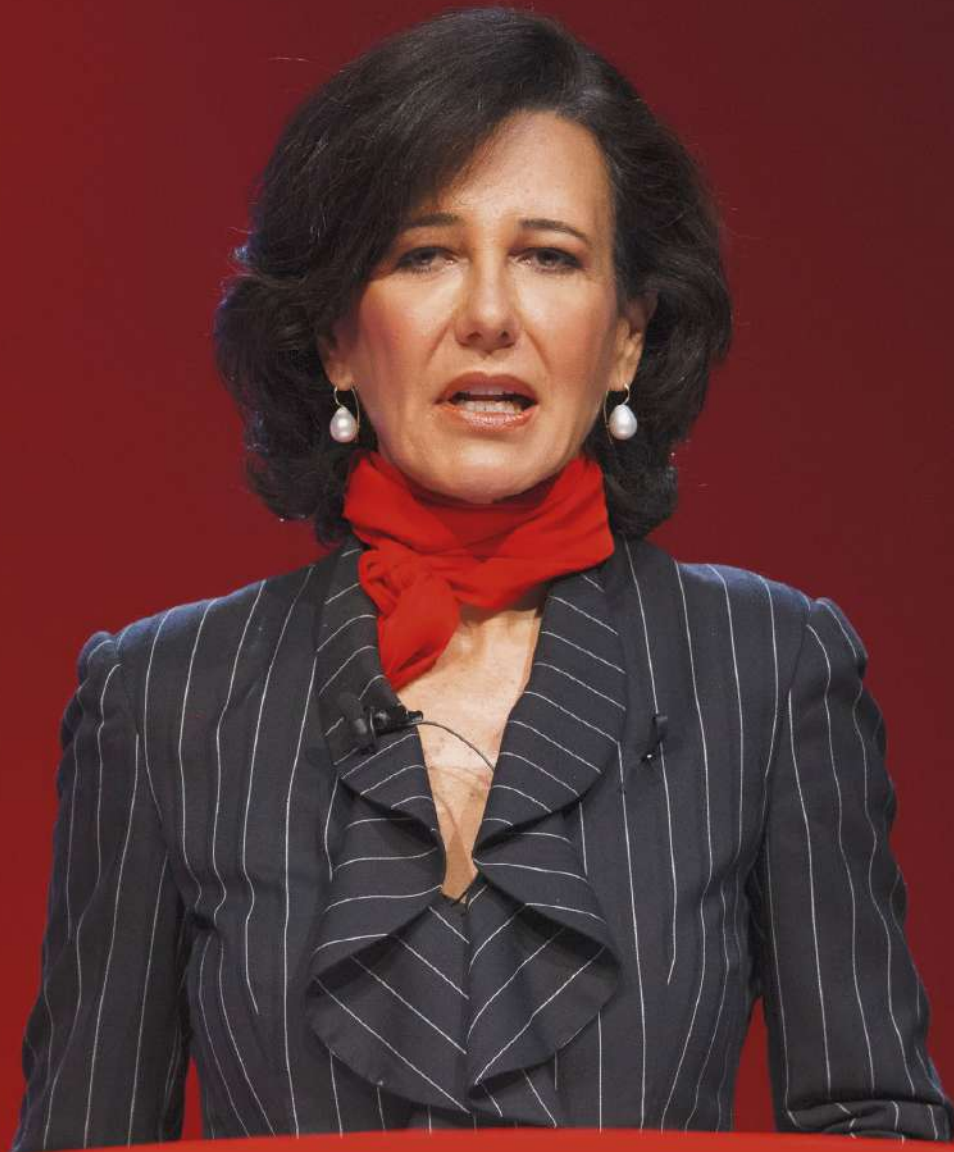
"WOMEN PAY A DISPROPORTIONATE PRICE AS THEY OCCUPY HIGHER POSITIONS"

we must consider, and do it appropriately, because it isn't good for women in general to appoint someone just because she's a woman. Norms are good, but I believe it is better to provide incentives for leaders, so they are help in a personalised way."

Perhaps because her professional trajectory is always subject to the strictest scrutiny, her private life is a secret. Ana Patricia is zealous of her intimacy. She doesn't grant interviews, because she knows that

the best characteristic of a good entrepreneur is discretion. Her transfer to Santander UK in 2010 wasn't unappreciated in the group's second most important market. She came in triumphant, in just two years David Cameron referred to her as a "superstar". In 2010, Forbes granted her the 38th place of the ranking of the most powerful women in the world, and in 2013 BBC considered her the third most powerful woman in the United Kingdom, behind Queen Elizabeth II and the UK Home Secretary, Theresa May.

With the passing of her father, in September of 2014, Ana Patricia took control of the bank that has known how to overcome the crisis and has become a reference in the economic arena. But she isn't a fearful woman. She likes challenges. "I work very hard, I love what I do. You have to do your job as best as you can."



 **Santander**

**A VERY PRIVATE
FAMILY LIFE**

Ana Patricia dislikes the media and therefore she shies from public exposure. She's been married to Guillermo Morenés since 1983, the son of the marquis of Borgetto. They have three children: Felipe, Javier and Pablo. Their calls are the only ones that Ana Patricia will answer when in a meeting.



The Ponam yacht concept combines Lexus' power and technical perfection with the notion of a luxury yacht designed for recreation and leisure

LEXUS REVEALS

HIS STYLISHLY YACHT CONCEPT

When a company like Lexus decides to dip its feet into the water, incredible things can happen. Although the Toyota brand already had a sailing vessel department, it has now decided to dive straight in by infusing them with the luxury leisure lifestyle which characterises the company. The result is a sports yacht model named Ponam, which features Lexus' two trademark pillars: a powerful engine and easy steering.

Boasting two high-performance, 5.0 V8 petrol engines previously used in the Lexus RC F Coupé, this boat measuring 42 feet (almost 13 metres) in length can reach 80 km/h, making it perfect for the daily recreational trips that its designers had in mind. This prototype's revolutionary hull comprises an upper deck and an outer hull attached to the yacht's

internal structure, and each of these parts is made from a composite material called carbon fibre-reinforced polymer (CFRP), based on the chassis of other race-car models such as the Lexus LFA. This allows for a weight reduction of almost 1,000 kg as compared to other similar yachts, improving balance and high-speed steering.

This elegant, top-of-the-range yacht was assessed in 2015 and, since then, work has been undertaken to build it; this said, mass production is not on the horizon for the moment. Even the president of Toyota himself, Akio Toyoda, was impressed by the presentation of this new project and by the designers' skilful ability to adapt a vehicle concept traditionally intended for the road.


With GPS and a touchscreen, it offers an 8-person cabin with Lexus leather seats, an entertainment space, kitchen, shower and multimedia system.

TECHNICAL SPECIFICATIONS

- 5.0 V8 engine
- 12.8 metres long
- CFRP material
- Speed: 80 km/h

APAEEX
Grands
Yacht





**WITH CLASSIC
ITALIAN STYLE**
**TECNOMAR
ALIAJ 80**

Inspired
by whales
with the
aerodynamics
of a car

One more on the sea, sailing without limits, acting like a non-disruptive part of the landscape. Resembling the shape of a whale, one of the most powerful animals in existence, the Aliaj 80 is inspired by the marine world while possessing automotive aerodynamics.

Together with the architect Gian Marco Campanino, Italian Sea Group, one of the most prolific yacht-construction businesses in the world and the most important in Italy, is responsible for this impressive model, which measures 80 metres long and has a maximum beam of 18.5 metres.



THE ALIAJ 80 IS DESIGNED AS A SINGLE ELEMENT THAT MAKES NO DISTINCTION BETWEEN INTERIOR AND EXTERIOR

features



The main entertainment area is situated under a large arch, with an informal open-plan living area and infinity pool.



The upper deck is covered by a large surface that supplies solar energy and offers protection from the sun.



In the prow, together with the spa and open-air cinema, the bridge with its advanced integrated technology is responsible for keeping everything running.



The lower deck houses a more formal sitting room and dining room, which are accessed directly from the stairs leading down from the upper deck and pool. On the same level, the VIP and owner's cabins feature direct access to a private terrace and Jacuzzi.

In contrast to other projects proposed by the brand, the Aliaj 80 shuns traditional stacked-deck construction, instead unfolding as a single element that embodies style and appeal thanks to the exterior's aerodynamic design. As well, the interior harmony attests to Tecnomar's passion for coherence and details. On the upper deck, a stunning area is covered by a glass door that allows passengers to use it as an interior or exterior area according to their needs. In addition, it includes a cinema, infinity pool and spa area.



THE IDEA IS THE BRAINCHILD OF FOUR CREATIVE MINDS: HUSSAIN ALMOSSAWI, A GRAPHIC AND PRODUCT DESIGNER; MARIN MYFTIU, AN ARCHITECT AND PRODUCT DESIGNER; FRANCO MORO, AN ENGINEER; AND MARCELLO FANTUZZI, AN EXPERT IN PROTOTYPES. BETWEEN THEM, THEY HAVE MANAGED TO DEVELOP A BIKE THAT IS NO HEAVIER THAN 25 KG AND WITH A RANGE OF UP TO 90 KILOMETRES.

NCLYCE HAS BEEN WELL THOUGHT THROUGH, RIGHT DOWN TO THE SMALLEST DETAIL. THE SADDLE HAS BEEN MADE EXCLUSIVELY BY SAN MARCO, A COMPANY DEDICATED TO PRODUCING HANDMADE LEATHER GOODS.



A COMPLETE, FUNCTIONAL VEHICLE

The frame is made from one piece of carbon fibre, just like the wheels, the chain set and the gears. It is possible to add a traditional rear basket to make it easier to transport your belongings. It has a rear light, front headlights, a touch-screen on the handlebars and speakers.

NCYCLE REVOLUTIONARY E-BICYCLE

Bicycles are the mode of transport that has risen most in popularity in recent years. Protecting the environment and getting around the city more easily are two of its biggest draws. Their uses are obvious, but today their practicality and design are winning people over. And Ncycle has everything for people addicted to two wheels.

This is no ordinary bicycle. First of all, it has a unique, groundbreaking design with a dynamic, two-tone style. But what makes it truly unique is that it is completely foldable,

avoiding many of the major headaches people have in fearing for the safety of their bikes. The handlebars wrap around a fixed point in an optimum way, and this is the only way to access the bike, meaning that only the owner is able to ride it.

And as if that wasn't enough, it's electric. It has a motor that allows you to travel at a maximum speed of 25 km/h, and rechargeable batteries with varying battery lives, depending on the model. A pioneering and eco-friendly piece of engineering.



AR A E X
Grands

SPANISH *fine* WINES.COM

EST. 1964
QUINTANO FAMILY
OLD VINES

Manuel Quintano
Reserva
2010

EST. 1964
QUINTANO FAMILY
OLD VINES

RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

ESTATE BOTTLED
PRODUCT OF SPAIN

PIONEER IN PRECISION VITICULTURE

ARAEX
Grands

SPANISH *fine* WINES.COM
SINCE 1993



BAI
GORRI
DE GARAGE



Fino elaborado con uvas de viñedos muy viejos y escasa producción de la variedad tempranillo, seleccionadas grano a grano manualmente. En cveles seja pivota sulfuroso y azucares de fruta completada, con notas de tabaco y vegetalita sutileza que lo confieren sus taninos lo hacen un vino elegante y persistente en la boca de sala.

R I O J A
DENOMINACION DE ORIGEN CALIFICADA

JUST GRAVITY

PHILIPPE STARCK MOBILE

Concept for the future of smartphones

Starck and Olivet have designed a futuristic oval-shaped device that perfectly adapts to your hand.

The French designers Philippe Starck and Jerome Olivet have created Alo, the mobile phone of the future. Once more, they have broken with precedents to present a device where even the exterior design is innovative. With neither a touchscreen nor a keypad, it can perform any task using voice commands.

MORE THAN SMART
It vibrates and emits different coloured lights to notify you of alerts. It is made of a material that repairs itself automatically in any accident.

It is covered with a flexible polymer that can regenerate itself

HOLOGRAPHIC
A 3D image projects messages, films, series, and other elements that the user wants to view on the device.

ALO IS CAPABLE OF REPAIRING ITSELF. . IT HAS A CURVED FORM THAT ADAPTS TO YOUR HAND, BUT IN THE FUTURE THERE IS NO ROOM FOR A TOUCHSCREEN.

Thompson is the brand responsible for making Starck and Olivet's visionary idea a reality.

CALLING THE FUTURE
The camera will act like an eye, with excellent image quality, allowing the user to read any detected text, identify faces, and project 3D holograms.



THE ULTIMATE BAR CABINET



HANDMADE WITH A VINTAGE AIR, THE ULTIMATE BAR CABINET IS SIGNED BY TIMOTHY OULTON. REPLETE WITH LIQUID DELICACIES AND CIGARS OF THE BEST QUALITY, AN EXCLUSIVE BARMAN AND MASTER CLASS ARE INCLUDED

Everything is an experience for the senses taking you back to the wonderful 1920s. Lovers of classic furniture and liquor will delight in this project from VeryFirstTo.com, with the signature of furniture and interior designer Timothy Oulton: The Ultimate Bar Cabinet, a cupboard full of the best liquors and cigars and even an award-winning barman at your service.

The cabinet, handmade and lined in leather, includes 50-year-old Glenlivet Winchester whisky, DRC GC Romanée Conti 1997 wine, Cristal Caged Champagne and L'Esprit de Josephine Courvoisier in Lalique crystal, a particular cognac with a limited production of only 14. Accompanying this extraordinary collection are Partagás Gran Reserva Luisitanias and Hoyo de Monterrey Diademas Vintage 1980's cigars.

AR A E X
Grands

SPANISH *fine* WINES.COM



SUCCESS IS IN THE DETAILS



The History of

ROSENTHAL

PORCELAIN

COMPANY





Rosenthal has been an extraordinary faceted company now over 130 years. With its fascinating brands it is seen as one of the world's leading producers of up-to-date, innovative design for the well-laid table, for furniture and for giftware available in 97 countries around the globe.

Rosenthal AG was founded in 1879 as porcelain factory Philipp Rosenthal & Co. in the Upper Franconian town of Erkersreuth near Selb by privy councillor Dr. h. c. Philipp Rosenthal. The company's origins lay in the decoration of bought-in white porcelain and following the first initial commercial successes, Philipp Rosenthal decided to manufacture porcelain himself in 1891. Rosenthal became a limited company in 1897.

From the very outset Rosenthal was a company that pointed the way ahead with its forms and décors. On his travels and at trade shows, in exhibitions and museums, Philipp Rosenthal searched constantly for the latest developments and ideas for contemporary porcelain design. The tremendous prestige and recognition of the "Rosenthal" brand was underlined in 1910 when approval was granted for the company to establish its own art department and begin the production of porcelain figurines.

By 1929 – 50 years after its formation – the company had numerous manufacturing facilities in Germany and both national as well as international sales subsidiaries. The "Rosenthal" brand was world-famous. However, the Third Reich represented an important break for Rosenthal. Privy councillor Philipp Rosenthal was forced to leave the company because of his Jewish decent in 1934. He passed away in 1937 at the age of 82.

In 1950 the son of the company founder, Philip Rosenthal (born in 1916), joined Rosenthal. He shaped the company's further development – initially as advertising manager and later between 1958 and 1981 as chief executive officer. Under his management Rosenthal became a pioneering company in the areas of design and art. A porcelain factory was turned into a company for sophisticated tabletop and living culture. As an entrepreneur and social democratic politician he vehemently supported the view that employees should share in the company's productive capital. Philip Rosenthal passed away in September 2001 shortly before his 85th birthday.

Collaboration with Designers

The close work with famous designers and artists since the early 1950's had a major influence upon Rosenthal's further development and the company was the first porcelain manufacturer to become a pioneer for contemporary, modern product design. Internationally renowned designers, initially from the USA such as Richard Latham and Raymond Loewy, and then from the 1960's onwards predominantly from Scandinavia, including Tapio Wirkkala, Björn Wiimblad and Timo Sarpaneva, created modern service sets and gift accessories from porcelain and glass, as well as drinks glass series and

5,000,000 cups and 15,000,000 plates during the past 25 years
- "Maria" is one of the best ever selling dinnerware designs.



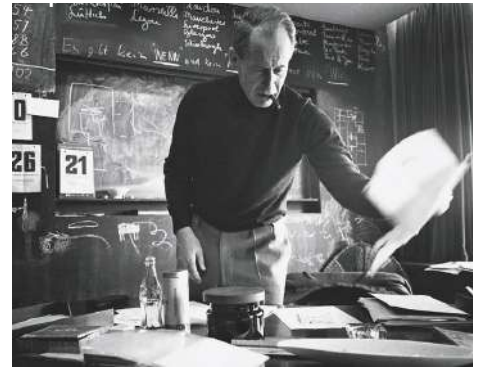
cutlery collections for the respected Upper Franconian company. The Rosenthal studio-line was founded as an autonomous design brand in 1961 as a consequence of this new direction in product design.

To date over 150 artists, designers und architects, including such famous names as the Bauhaus founder Walter Gropius, Luigi Colani, the architects Mario Bellini and Aldo Rossi, the British minimalist star Jasper Morrison, Dorothy Hafner, Paul Wunderlich, Ron Arad, Enzo Mari or Konstantin Grcic, have created unique, innovative as well as avant-garde collections for Rosenthal and

promoted the company's leadership claim in product design as a result. Over 400 design awards and innumerable references in world famous museums are proof of Rosenthal's pioneering role today.

In 2015, Rosenthal launched its own furniture collection in 2015. This is completely rooted in Philip Rosenthal's tradition - working together with internationally renowned designers to create luxurious furniture which meets the highest standards of innovative design and quality craftsmanship.

In 2016, Philip Rosenthal, the great entrepreneur and visionary, would have been



“He who believes he is something has ceased to become something.”
Philip Rosenthal



100 years old. His influence on Rosenthal, the porcelain manufacturer, was unlike that of any other person - it had vision and flair, and new patterns. There was collaboration with designers, artists, architects as well as innovative approaches to the working environment and to how we interact.

Eleven prizes were awarded for design during 2016 alone. These included the red dot Design Award for Nightingale, the iF Design Award for Kitchen by Thomas, the German Design Award for Meta, Mitis and Domo, the Good Design Award for Squall and “Kundenliebling 2016” (customers' favourite) awards, which all attest to the enormous expertise in design and the huge customer focus of Rosenthal GmbH. These contributed to more than 500 prizes and awards which the company has received since it was founded.

A singular brand whose ideals summarizes Philip Rosenthal, who wrote: “A true Rosenthal is a realist/idealist who can retain what we have achieved and, in line with our modest (...) objectives - or other objectives that are of service to people's real purpose in life - continues to move forwards.”



Philip Rosenthal's home is his castle—specifically, the elegantly appointed 18th-century Erkersreuth Castle near his celebrated ceramics factories in the West German town of Selb.



1879

Philipp Rosenthal was seventeen when he set off for America and progressed from being a dishwasher to becoming a salesman for porcelain. He was full of drive when he returned to Germany in 1879, and laid the foundations for his company when he set up a porcelain painting business in Erkersreuth Castle in Selb.



Geheimrat Philipp Rosenthal



1904

On its 25th anniversary in 1904, Rosenthal already had 1,200 employees. The welfare of his workers was extremely important to Philipp Rosenthal. Rosenthal's employees, who were already the most highly paid in the whole industry, received fully paid holidays - and this was before there were any regulations in this respect. In addition, he built accommodation for workers and rented it out at exceptionally favourable rates. He also provided the finance to set up nurseries and allotment gardens.

There are love stories which are so beautiful that you can hardly believe them. Just like the story of Philipp Rosenthal and his wife Maria who he married in 1916. The Privy Counsellor adored her so much that, without any hesitation, he named a porcelain service after her. He had no idea it would become a bestseller to be sold by the millions.

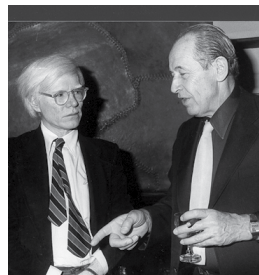


1916



1950

In 1950, Philip Rosenthal, son of the founder of the company, joined Rosenthal AG. He started off as an advertising manager, then became responsible for managing product design, after which he became Head of Sales.



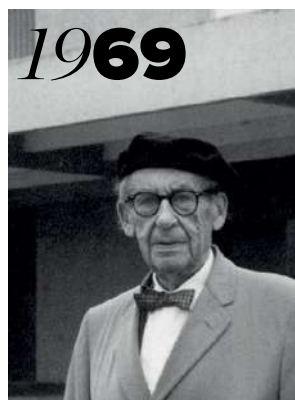
1950

As CEO, Philip Rosenthal had a crucial influence in the development of Rosenthal AG between 1958 and 1981.



1960

The first Rosenthal Studio House was opened in 1960 in Nuremberg. For Rosenthal, the Studio Houses represent an important pillar in the distribution network and contribute to the public image of the Rosenthal brand.



1969



What is pared-down and concise in its shape, is to be found on a beautifully laid table and is connected with Bauhaus? TAC – an icon in tableware. Designed by Walter Gropius and his Boston office, The Architects Collaborative (TAC), it is firmly in the Bauhaus style. Gropius' interest in porcelain was aroused during the planning phase at the Rosenthal am Rothbühl factory. At first, Philip Rosenthal did not even dare to ask the famous architect for a design. He apparently said, "it would be like inviting the Pope to my daughter's baptism." It was a good thing that he did sum up the courage.

JAEGER-LECOULTRE'S ATMOS 568 by Marc Newson

The Australian designer has surprised us again with a museum piece. A table clock characterised by its transparency and simple lines. Cased in Baccarat crystal – highly valued by Newson for its aesthetic qualities - it creates a fluid, harmonious effect which is full of luminance but doesn't hinder readability, thanks to its Arabian blue hands set against a neutral background.

An ode to radiance, simplicity and lightness

Baccarat crystal emphasises the piece's transparency and allows its mechanism to be enjoyed, appearing to float on air but actually held in place in its rear part.



Good things come in threes and, on this occasion, Marc Newson has broken the mould. The third collaboration between this industrial designer and Jaeger-LeCoultre is an ode to radiance, simplicity and lightness. Although Atmos 568 shares many of its predecessors' characteristics and hasn't lost its legendary identity, at the same time, the refinement of its details has made it more contemporary. Close up, 568 dazzles us with its timekeeping mechanism, which creates the illusion of floating on air but, in reality, is subtly fixed to the rear part of movement. Despite its brightness,

produced by the crystal's transparency, the dial is optimised to ensure the readability of the hour and minute hands and the numerals, in a tone of Arabian blue which stands out against the neutral background. It also displays a complete reading of the phases of the moon (never seen before in an Atmos) and the month. What does remain the same is the traditional mechanism used by Atmos since it began its production in 1928; it has stood the test of time and become a classic. In the words of Newson himself: "It's a complex, magical object which represents perpetual movement. It appears to have a life of its own".

AN EXPERT WATCHMAKER
Jaeger-LeCoultre has been working in cooperation with Marc Newson since 2008 to enhance creativity and imagination and reflect this in the resulting museum timepieces. In 1994, it founded Ikepod and worked with clocks and watches for a decade. However, it was also involved in creating the Apple Watch and has sustained its relationship with this well-known electronics company.

AR A E X
Grands

SPANISH *fine* WINES.COM
SINCE 1993



THE HIGHEST ESTATE IN RIBERA DEL DUERO

TOP WINE STAR JOURNALISTS IN THE WORLD

Tastings, opinions, tips and passions

OPINIONS OF THE WORLD'S TOP WINE WRITERS AND JOURNALISTS ARE KEENLY SOUGHT AFTER BY EVERYONE FROM CASUAL WINE BUYERS TO SERIOUS AFICIONADOS AND COLLECTORS. HERE, WE PROFILE TEN OF THE WORLD'S BEST WHO TASTE DOZENS OF DIFFERENT WINES IN A DAY AND HUNDREDS IN A WEEK TO OFFER US THEIR OPINION AND EXPERTLY GUIDE US IN THE CHOICES WE MAKE, WHILE AT THE SAME TIME BEING INFORMATIVE AND ENTERTAINING.

S
D



Joanna Simon

Joanna Simon has been sniffing, sipping, spitting, eating and drinking for a living since the 1980s and risen to senior editorial positions at the UK's *The Sunday Times*, and *House & Garden*. Joanna's byline has appeared in influential magazines such as *'The World of Fine Wine'* and *'Condé Nast Traveller'*. Her various books including the *'Harrods Book of Fine Wine'* and *'Wine with Food'* have been translated into many languages including French, Korean and Finnish! TV and radio programmes around the world seek after Joanna's expert opinions on wine and food.

www.joannasimon.com

Luis Gutiérrez

He reviews wines from Spain, as well as Chile and Argentina for Robert Parker's Wine Advocate and eRobertParker.com, the bimonthly wine publication and website founded by wine critic, Robert Parker. As a taster, he has won the Spanish blind tasting championship for pairs (with Ignacio Villalgorido) which Vila Viniteca organizes yearly, and he has been a part of the elmundovino.com team which has twice placed second, in 2009 and 2010, in La Revue du Vin de France's European blind tasting championship.

www.robertparker.com

A portrait of Richard Hemming, a man with a beard and glasses, wearing a dark grey blazer over a light blue shirt. He is standing in front of a wine cellar with shelves of bottles. The background is slightly blurred, showing a wooden door and more wine bottles.

Richard Hemming MW

Master of Wine Richard Hemming is a prolific contributor to many prestigious wine industry publications and websites including jancisrobinson.com, Decanter, Financial Times and Noble Rot. His career in wine has included working as a viticulture assistant at Gusbourne Estate in Kent, England and six years in UK retail management with Majestic Wine. In addition to his writing, Richard is in demand as a judge, presenter and educator. His writing offers a fresh, insightful insider's view of the many wines he tastes, vineyards he's visited and trends he's spotted.

www.richardhemmingmw.com



Rebecca Gibb

Winner of the numerous awards including UK's Young Wine Writer of the Year, and a Master of Wine, Rebecca has a large international following seeking her refreshing opinions and tasting notes. Her first book 'The Wines of New Zealand' for the classic, recently revived Classic Wine Library series is due out in June 2018. Listing wines from the Douro Valley, Priorat, and Central Otago as her favourite wine regions for both beauty and tasty wines, Rebecca is a writer whose opinion is much in demand.

www.rebeccagibb.com



Robert Parker

With a huge global following California, US-based Robert Parker (and his website The Wine Advocate) is an enormously influential wine critic. The fast growing number of wine buyers in China and elsewhere in Asia rarely buy a bottle with consulting Parker's tasting notes. His interest in wine started in 1967 and he has since written for important news outlets including Le Figaro in France. He is regularly asked to give his opinion on TV and radio. In February 2013, Parker became the first wine critic inducted into the Culinary Institute Of America's Vintners Hall of Fame in Napa Valley.

www.thewineadvocate.com

A portrait of Jancis Robinson MW, a woman with short blonde hair and glasses, wearing a light-colored jacket. She is holding a wine glass filled with red wine. The background features framed artwork on a wall.

Jancis Robinson MW

Anyone with an interest in reading and learning about wine is likely to have heard of Jancis Robinson. Many wine fans, or oenophiles, may well have a subscription to her online site, and subscribe to her widely read newsletter known as The Purple Pages. A Master of Wine, Jancis has been described by Decanter magazine as ‘the most respected wine critic and journalist in the world’. Her website won the first ‘Wine Website of the Year’ in the Louis Roederer International Wine Writers Awards 2010. She loves, she says, and “lives for wine in all its glorious diversity, generally favouring balance and subtlety over sheer mass”.

www.jancisrobinson.com



José Peñín

José Peñín is the most prolific wine expert and writer in the Spanish speaking world and one of the most experienced journalists and writers on the subject of wine and other alcoholic beverages. A true pioneer Peñín was the first to rate the quality of Spanish wines, and the most widely recognized expert in these issues internationally. In this field he has received over 25 titles and has founded the most prestigious wine guide in the Spanish world, the Peñín Guide to the Wines of Spain.

www.guiapenin.com



Madeline-Puckette

Content director, host of the fast growing Wine Folly website and author of New York Times bestselling book, *Wine Folly: The Essential Guide to Wine*, Madeline's enthusiasm is infectious. She has written for prestigious outlets including Huffington Post, Reader's Digest and the Washington Post which described her first book as the 'The best introductory book on wine to come along in years'.

www.winefolly.com



Olly Smith, Tim Atkin MW & Oz Clarke

The Three Wine Men are friends who love wine and want to share their passion and knowledge with the world. Through regular appearances in British and international media from newspaper columns to TV shows and live events Oz Clarke, Tim Atkin MW and Olly Smith are a formidable presence in the wine writing. Multi-award winning journalist.

Tim writes for a number of publications, including Harpers, Decanter, The World of Fine Wine, Gourmet Traveller Wine, The Drinks Business and Imbibe and am one of the Three Wine Men and is also co-chairman of the International Wine Challenge, the world's most rigorously judged blind tasting competition.

While Oz, best known from his television appearances, was made a Officier de l'Ordre du Mérite Agricole by the French government for services to French agriculture.

Olly, is a multi award-winning wine expert, TV personality, author and columnist. His finely tuned tastebuds, boundless knowledge and infectious enthusiasm know no bounds. He is honoured to be listed in Debrett's 500 2015 – amongst the 500 most influential people in the UK.

www.threewinemen.co.uk



Stephen D. Tanzer & Josh Reynolds

Stephen was editor and publisher of the critically acclaimed bimonthly *International Wine Cellar*, an independent journal read by wine professionals and other wine lovers in all 50 states and 34 countries, and the first American wine periodical to be translated into French and Japanese. Tanzer is the author of *The WineAccess Buyer's Guide* (Sterling Publishing), a concise yet comprehensive guide to the best bottles and producers from virtually every important wine region of the world. Tanzer has also served as Senior Editor and wine columnist for *Food & Wine* magazine and wrote *Food & Wine's Official Wine Guide* in 1998 and 1999. Previously, he was the wine columnist for *Forbes FYI*.

Josh's interest in wine was kindled in the early 1980s while he was at Boston University. The crash of 1987 put a merciful end to a short-lived stint in the financial world and he decided to make the plunge into the wine trade. In 1993 he moved to New York to work for a national importer, traveling across the country to represent the portfolio until 2005, when Steve Tanzer asked him to join the *International Wine Cellar*. Over the last decade Josh has been a regular participant, speaker and judge at wine conferences around the country and contributed articles to *Wine & Spirits* magazine when there's time to break away from attending to visiting the wine regions that he covers and trying to keep up with his tasting schedule.

www.vinous.com

5

NEW TRANSPORT HUBS THAT WILL CHANGE HOW WE TRAVEL

The hours we spend waiting in airports no longer have to mean a stressful or boring wait. Modern architecture has given rise to sophisticated designs that imply a new revolutionary concept in the world of travel.



JEWEL CHANGI AIRPORT

This airport in Singapore, the work of Safdi Architects, constitutes an ode to great cities. With the shape of a doughnut, this project of 1.4 million square metres could be a city in and of itself, since it includes a shopping centre, street food and recreational areas. It is also an investment in sustainability, since it houses green lungs with interior gardens, and even a waterfall, in addition to its transparent walls, which lend an innovative touch of freshness, letting in natural light that travellers will undoubtedly welcome to breathe better during connections.



The Singapore airport invests in sustainability with its interior gardens and a waterfall, as well as recreational areas for travellers.



The terminal in Mexico will count itself among the largest in the world after its inauguration in 2020 with a design worthy of science fiction.



MEXICO CITY INTERNATIONAL AIRPORT

This gigantic “X” as seen from the air will undoubtedly become one of the icons of Mexico, since its inauguration in 2020 will place it at the top of the largest terminals in the world. With a shell-shaped dome built out of steel and glass, it is designed to let in light without creating a greenhouse inside, in a space as little dedicated to nature as is usually found in airports. And it is precisely for this detail that La Opinion has characterised the translucent roof as ‘science fiction’; it would not look strange if it served as the scene for such a film. The project was realized by the renowned studio Foster & Partners, who were already responsible for the Gherkin tower in the British capital. However, in this case, they have relied on the inestimable collaboration of another great name in modern architecture: the top-rated Fernando Romero.



The first project inaugurated after the death of Zaha Hadid recalls the most luxurious yachts; with its curved lines, it could be a sculpture.



SALERNO MARITIME TERMINAL

As if it were a yacht, the Salerno Maritime Terminal rises from the water so passengers can enjoy spectacular landings amid the Italian countryside. On par with the airport in Beijing, this was also designed by the award-winning Zaha Hadid, although this project is undoubtedly one of the most special, since it was the first to be inaugurated after the death of the architect. The design maintains the principal lines that characterise her work, with the ever-present white, which contrasts with the blue waters that surround the building and reflect off the spectacular curved roof, supported by cement columns that make it a monument in and of itself.

TERMINAL OF THE BEIJING DAXING AIRPORT

Beijing Daxing is a project of 7.5 million square metres that is designed with a radial shape to make transfers between flights easier for travellers, removing the need for transport between terminals, which are situated in six spokes within the same wheel. Its original design in bright white will not be overlooked by lovers of open spaces.

The project for this spectacular airport, signed by the team of the renowned Zaha Hadid, will cost \$13.1 billion and is expected to open in 2019. It will connect with the centre of Beijing in only 30 minutes via high-speed train, metro, express train, bus routes and a sophisticated system of inter-airport transport.



The Beijing Daxing airport will maximally facilitate transport between terminals due to its radial form.

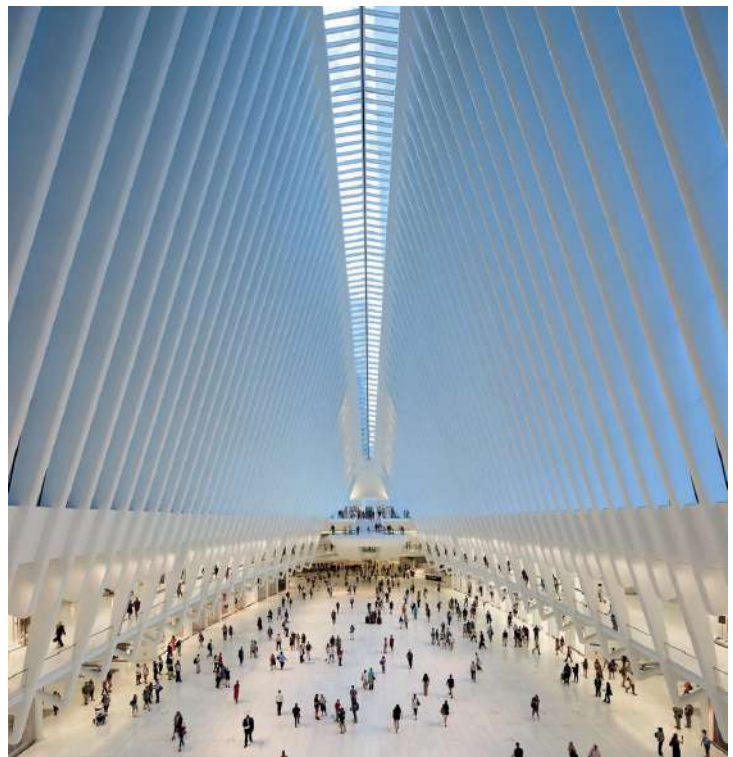




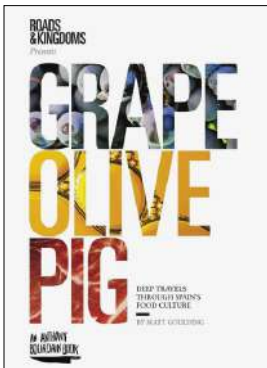
The Transportation Hub is a tribute to the terrorist attacks of 11 September and an investment in modernity in the financial centre of New York.

WORLD TRADE CENTER TRANSPORTATION HUB

With a pointed roof that, according to The New York Times, is reminiscent of a Pokémon, the World Trade Center Transportation Hub was inaugurated in March 2016 under the leadership of the controversial Spanish architect Santiago Calatrava. His curvilinear design, as personal as is Calatrava, mixes the play of light and the use of white to breathe new life into the financial district of New York, which has risen from the ashes after 11 September with a powerful investment in the design and modernity of this project, which cost \$4.2 billion. In a clear nod to the terrorist attacks, the shape of the building of this, the most expensive subway station in the world, is based on the outstretched wings of a dove, the international symbol of peace. Opened in 2016 and called ‘Oculus’, the building is more than 88 metres long and 29 metres at its widest point, reaching up to 42.6 metres above the ground.



The most prestigious architects lend their names to terminals that combine perfection, utility and design, constituting real cities or sculptures in and of themselves.



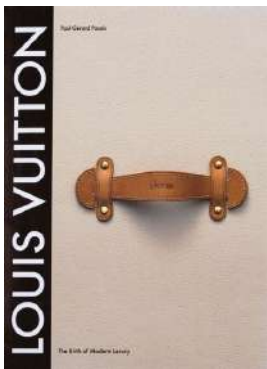
GRAPE OLIVE PIG
MATT GOULDING

Winner of the prestigious IACP (International Association of Culinary Professionals) award in 2017, the book journeys through the depths of Spanish cuisine. Through menus, descriptions of important historical stories, or explanations of specialist terms in Spanish culinary vocabulary, Matt Goulding undertakes a personal overview of what has been his adoptive country, emphasizing those aspects which he considers we should all discover and experiment with. His descriptions of the tastes and smells have been regarded as a love letter to the country which he so adores and they convert this into a book not only for lovers of cooking but also of travelling.



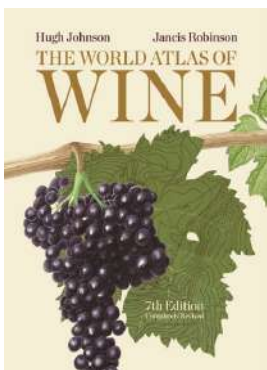
THE ROLEX STORY
FRANZ-CHRISTOPH HEEL

An overview of Rolex's history from their beginnings in the 20s until today. Few firms have achieved such a successful path until they get a name like that of Rolex, one of the global icons for luxury. Throughout its pages, Franz-Christoph Heel reveals the different stages of the brand, including the establishment of a clearly defined commercial and marketing strategy. The book deserves to be read to discover the "know-how" of a powerful and innovative company which has managed to manufacture more than half a million wristwatches a year, sustaining almost complete perfection.



THE BIRTH OF MODERN LUXURY
PAUL GERARD PASOLS

He who was Communications Director and Consultant to Louis Vuitton for many years gives an exhaustive description of the company's growth throughout its history, through three key people: the creator of the firm, Louis Vuitton, his son George, and his grandson Gaston. To do this, he uses archives and artistic documents, product designs and publicity material which he has had access to and which demonstrate the great passion which the brand has always showed for exclusive design. The new edition includes 20 extra pages which discuss the newest looks in the company, such as "pret a porter", jewellery, shoes, or its immersion in the world of the automobile.

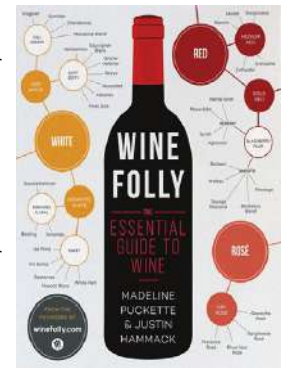


THE WORLD ATLAS OF WINE
HUGH JOHNSON / JANCIS ROBINSON

Two of the main authors in reference to the world of wine come together in this atlas to offer wine lovers all the information about new techniques, which in its seventh edition considers changes in climate, fashion and the new guidelines of the last six years. Winner of the Digital Book Award in 2014, it includes maps and cartography of the complex wine-growing areas, which contend with photography so enticing that it becomes irresistible, so much so that some, such as the Sunday Telegraph or Harpers, have already termed it "the Bible of the winemaker". They gather the latest trends: the changes towards a less familiar trend perhaps, varieties from each place and the freshest and lightest styles which are closely linked to geography.

WINE FOLLY: THE ESSENTIAL GUIDE TO WINE
MADELINE PUCKETTE / JUSTIN HAMMACK

Often sold alongside the previous "The world atlas of wine" because they perfectly complement each other, this book also constitutes a guide in which, through maps and computer graphics, each wine is explained visually from its origin, country, climate and the region it comes from to find out the reason for its particular aroma, flavour or texture. Puckette and Hammack create an easy-to-read book which invites the reader to make their own list of favourite wine, improving their sense of taste and smell through the guidelines they explain. Without a doubt, a must-read for its didactic approach and to gain an insight into the world of wine.



MADE IN SPAIN: SPANISH DISHES FOR THE AMERICAN KITCHEN

JOSÉ ANDRÉS WITH RICHARD WOLFFE

With more than a hundred recipes, the prize-winning Asturian chef goes beyond and makes use of his fame as a chef in North American television to go deeper into the intricacies of Spanish cuisine. From fish and high quality dishes from the Basque Country to the traditional Valencian paella, passing through the exceptional dairy products of Cantabria or the saffron of Castilla-La Mancha, in the fields where Don Quixote used to ride.

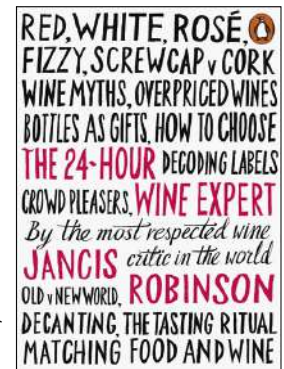
It is a trip through Spanish geography to reveal the secrets of each region and which is an appeal to visit Spain for all lovers of gastronomy.



THE 24-HOUR WINE EXPERT
JANCIS ROBINSON

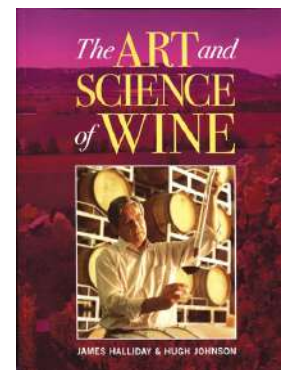
A simple guide to convert yourself into a wine expert in 24 hours, in which Robinson explains everything you need to know without having to pay for extensive guided tours with experts. The author, who is an authentic authority in the world of wine and has made us used to more extensive volumes, responds in these pages to some basic questions such as how to choose a bottle of wine and how to combine it with each dish, what the label signifies or how to understand the peculiarities of each aroma and taste.

In an engaging way she invites us to pick up a glass of wine and begin to be true wine experts in just one day.



THE ART AND SCIENCE OF WINE
JANCIS ROBINSON

Halliday and Johnson give us a guided tour of the production process, from watering and picking the grape until the wine is bottled. A complex journey through photographs and illustrations of the ageing process and mechanization which includes a whole year in a vineyard, in order to understand why there are so many varieties of wine and where each one comes from. The authors combine nature and technique to create an instructional and scientific volume, which reveals the differences between each region and the way in which procedure and analysis influence the final result.



AR A E X
Grands

SPANISH *fine* WINES.COM
SINCE 1993



BEST SPANISH WHITE WINE

AR A E X
Grands

SPANISH *fine* WINES.COM
SINCE 1993



THREE GENERATIONS OF WINE-GROWING



EXCELLENCE 精品展示 SHOWCASE

Hedgerow 特制果酱, 哈罗德 (www.harrods.com), Artero Crianza 2013 (www.arax.com), Angeles de Amaren 2011 (www.arax.com), Couverture 牛奶热巧克力, 哈罗德 (www.harrods.com), 黑樱桃果酱, Fortnum & Mason (www.fortnumandmason.com), Highgrove Present (www.highgrovegarden.com), Radiance 气泡茶, 哈罗德 (www.harrods.com), Bodla 松露精选2号特别礼品版 (www.bodla.com), Tru Art Selection No. 2 Special Gift Edition (www.fortnumandmason.com), Bodla 免香枫松露 (www.bodla.com), Harrods Heritage 薄荷硬糖, 哈罗德 (www.harrods.com), House of Dorchester 英国巧克力图书精选 (www.houseofdorchester.com).



Finca Sobreña, Alfonso 2011 (www.araex.com), Cranberry & Almond Biscuits, Highgrove (www.highgrovegardens.com), Selfridges 精选榛子茶点饼干 (www.selfridges.com); 粘姜汁布丁, Carmel (www.carmelvilagestop.co.uk), Villa Conchi Cava Brut Selección 2011 (www.araex.com), Villa Conchi Cava Brut Rose (www.araex.com), Black Cherry Preserve, Fortnum & Mason (www.fortnumandmason.com), Couverture Milk Hot Chocolate, Harrods (www.harrods.com), The Glenlivet 12 Years, Founder's Reserve (40°) (www.theglenlivet.com), Piccadilly Golden Crunch Biscuits 200g, Fortnum & Mason (www.fortnumandmason.com), Kusmi Tea Euphoria (www.kusmitea.com); Kusmi Tea Be Cool (www.kusmitea.com), Valtravieso Crianza 2014 Ribera del Duero (www.araex.com), Pago de Cirsus Selección de Familia 2011 (www.araex.com), Finca Muñoz Barrel Aged 2013 (www.araex.com), Harrods Dark Chocolate Coffee Beans, Harrods (www.harrods.com).

ARAEX
Grands

SPANISH *fine* WINES.COM
SINCE 1993



OLD WINES, MODERN WINES



Rolland Galarreta Ribera Dodel (Duero) (www.ardex.com), Rolland Galarreta Rioja (www.ardex.com), Estilon Smackers 奶酪饼干, Fortnum & Mason (www.fortnumandmason.com), Fine English 椭圆饼干, Fine Cheese 公司出品 (www.finecheese.co.uk), Kusmi Tea Euphoria (www.kusmita.com), Kusmi Tea Ba Coq (www.kusmita.com), 腌渍三文鱼, Severn & Wye Smokery 公司 (www.severnandwye.co.uk), Green & Blacks 公平贸易有机可可 (www.greenandblacks.co.uk), 格兰威特12年威士忌, Founder's Reserve (40%) (www.theglenlivet.com), Prince & Sons 茶叶公司下午茶 (www.princeandsonstea.com), Selfridges 精选榛子茶点饼干 (www.selfridges.com), Rolland Galarreta Rueda Biscuits (www.ardex.com), Rolland Galarreta Rueda (www.ardex.com), Rolland & Galarreta R & G Esencia Rioja 2012 (www.ardex.com), 迷你草莓果酱礼品套装, 哈罗德 (www.harrods.com), Hedgerow Fruits 特制果酱 (340克), Harrods (www.harrods.com)。

ARAEX
Grands

SPANISH *fine*WINES.com



ELEGANCE IS IN ALTITUDE



Waitrose Duchy 有机香草冰激凌 (www.waitrose.com), 旋转木马音乐饼干罐 550克 Fortnum & Mason (www.fortnumandmason.com), 复活节茶 100克罐装; Fortnum & Mason (www.fortnumandmason.com), Val de Vin (www.valdevin.com), Pazo de Señorans (www.pazo.com), Amelia Rope 巧克力 (www.ameliarope.com), Sweet Theatre Bites (www.sweettheatre.com), 精选木壳糖; 哈罗德 (www.harrods.com), Gü 奶酪蛋糕 (www.gubuds.com), Sweet Theatre Sea Salt Milk Chocolate Bar (www.sweettheatre.org.uk), Dark Chocolate Coffee Beans; 哈罗德 (www.harrods.com), No. 42 Earl Grey Tea Tea bags; 哈罗德 (www.harrods.com), Afternoon Blend Loose Leaf Tea 散装茶叶; Fortnum & Mason (www.fortnumandmason.com), Villa Conchi Cava Extrabrut Imperial 2010 (www.villaconchi.com), G22 by Gorka Izaguirre (www.araex.com), Villa Conchi Cava Brut Reserva (www.araex.com).

France meets Spain



Rolland GALARRETA

MICHEL ROLLAND JAVIER GALARRETA

PART OF THE THE LEADING GROUP OF
INDEPENDENT SPANISH WINEGROWERS

AR A E X
Grands

Splendor Train

SHIKI-SHIMA



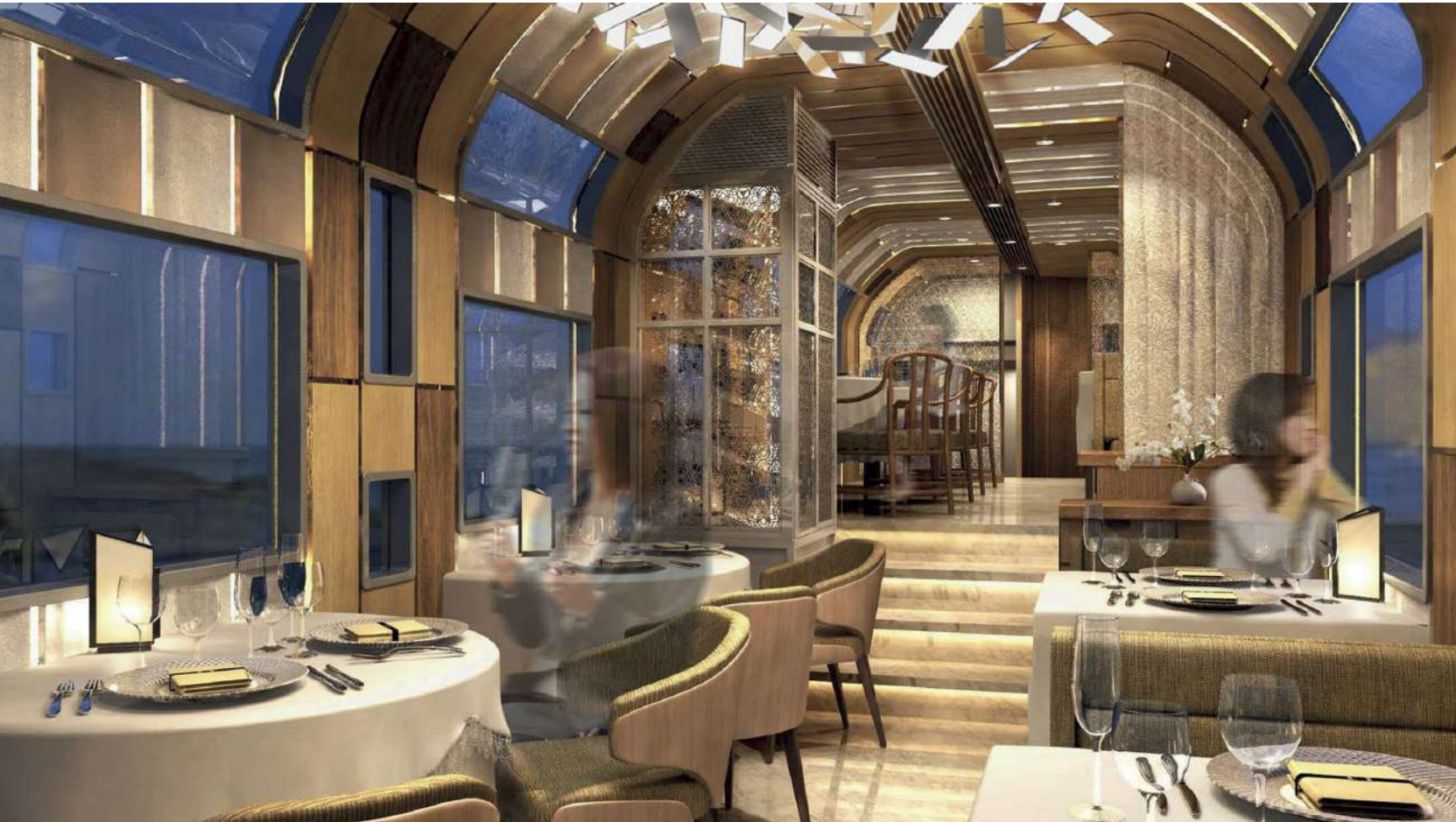
Imagine a journey on a train. Look at the landscape from the window and see how the vegetation or architecture changes as a function of where you are going. Relax and look at how night falls over the mountains or how, suddenly, the blue of a lake comes into view from the tracks. The world of trains always lends itself to literature; it carries a certain spirit of romanticism, perfect for dreamers who not only enjoy the destination, but also, or even especially, the journey there.

Now imagine that the window from which you observe the trees and the sky is the same size as the car you are travelling in, that the glass is panoramic, allowing you to become enveloped by the spectacle unfolding on the horizon. You are not contemplating the world from a seat, but from a generous white leather sofa while you enjoy a plate of the best Japanese cuisine, uncork a bottle of the best champagne, listen to a pretty melody played by a pianist or relax looking at the fire in an avant-garde fireplace. The fantasy you are moving around in has a name. This is the Suite Shiki-Shima, currently the most luxurious train in the world. In English, its name means 'island of the four seasons' in reference to the marked seasonal changes in the Japanese archipelago.

This original service offering five-star leisure, travel and rest on the railway made its first trip from Tokyo to the island of Hokkaido last year. The 33 pioneers to enjoy the trip paid €600 per ticket, although staying overnight in the

LOUNGE CAR The train has two panoramic cars from which travellers can marvel at the wonders afforded by the Japanese landscape while enjoying a drink or contemplating the fire in the fireplace. They have been decorated with a mix of styles that carefully combine Japanese culture with Art Deco.





most luxurious cars can reach 9000. Pay attention to this fact: one of every 74 passengers that tried to board that first journey was unable to get a ticket.

This is a moving hotel with such high expectations that all spots for the coming months are sold out. There are only 17 rooms with a maximum capacity of 34 passengers. Another fact for gastronomy lovers: the menu is designed by the Michelin-starred chef Katsuhiro Nakamura.

The initiative is framed within Japan's determined investment in the sector of luxury tourism, attracting travellers with high purchasing power to its borders, called here by the exclusiveness of this East Japan Railway Company train. Thanks to this spectacular vehicle, the company has been catapulted to the heights of a sector that is growing rapidly in the country—luxury trains—with examples such as the pioneering Kyushu Railway Co. and JR West, each the owner of five-star trains.

Passengers are welcomed in a stylishly decorated golden hall. Over the four days

The restaurant presents a menu by the Michelin-star chef Katsuhiro Nakamura. The suites have two floors with a bedroom, dressing room, living area and a bathroom from which the panorama can be viewed while enjoying a hydro massage. The Japanese hotel tradition is another of its attractions.

of the journey, the train, with ten cars, two of them panoramic, make different stops at tourism sites. However, passengers can also discover the Japanese countryside from the interior of each compartment, since the suites on rails are a reflection of the culture and nature of this beautiful nation mixed with retro-futuristic decor reminiscent of art-deco. Tatamis, hinoki wood bathtubs, mats, handicrafts... 'We want our clients to experience the pleasure of realizing that there are things they still don't know, from the vitality of each season to new experiences and discoveries on the trip', explains the company.



The trip includes stops in the north-eastern region of Tohoku, which was devastated by the 2011 earthquake and tsunami. 'We also want to develop this area in northern Japan. We have invested a lot of energy so travellers can rediscover it', admitted the executive president of East Japan Railway, Tetsuro Tomita, at the launch of this spectacular vehicle.

Each room has two floors. The lower one consists of the luxurious bedroom. The living area and a generous dressing



room are located on the upper floor. The rooms are designed so travellers can view the landscape from anywhere, including a window for guests to lean out of while relaxing in the hydro-massage bathtub.

The train's design is the work of Ken Kyoyuki Okuyama, whose name has

formerly graced companies such as General Motors, Maserati and Porsche AG. He has a taste for Japanese culture, which shines in design details such as the Japanese forest that lends inspiration to the living area and the service, with train crew prepared to wait on guests in the best tradition of Japanese hospitality.



THE TRIPS THE UNIQUE SEASONAL CULTURE OF THE EAST JAPAN AREA

Itineraries range from two-day to four-day trips; most of them are timed to highlight seasonal shifts in the landscape, and many also coincide with traditional festivals or new year's celebrations.



**2 DAYS - 1 NIGHT
TRIP SPRING - AUTUMN**
Take in pastoral scenery such as foothills, terraces and vineyards and admire artistic techniques from each part of eastern Japan. It is a perfect option for a special weekend.



**3 DAYS - 2 NIGHTS
TRIP WINTER**
Hot springs, great cuisine and snowy landscapes - see the best of Japan's snow country. At each destination, will be possible enjoy dishes prepared by chefs reared in flavors and ingredients of that region.



**4 DAYS - 3 NIGHTS
TRIP AUTUMN**
See the rich natural scenery that shows a new face with each season, and the culture and lifestyles of the people who live in harmony with nature. The most anticipated pleasure of travelers must be the meals partaken on-board the train and at each destination.

MENTAL AGILITY

It improves cognitive function and prevents dementia. Resveratrol increases levels of the enzyme heme oxygenase, which protects the nerve cells and the brain from damage after a stroke.

COMBATS DEPRESSION AND STRESS

A glass of wine a day helps mental health, reducing the risks of developing depression. Its antioxidants reduce stress and anxiety and lead to a state of tranquillity and relaxation.

CONTRIBUTES TO A HEALTHIER MOUTH

It stops the development of the bacteria that cause dental plaque, which leads to cavities, gingivitis and sore throats.

PREVENTS BLINDNESS

The dilation of the blood vessels in the eye can cause diabetic retinopathy. Consuming wine reduces the growth of the blood vessels, which reduces the risk of cataracts and other problems that can cause loss of vision.

IT HELPS THE HEART

It prevents heart problems, by reducing blood clots, which are responsible for serious artery problems, and reducing the levels of bad cholesterol.

LONGER-LIVING CELLS

Antioxidants are the best allies in the fight to stop time, and wine has a large amount of them. Resveratrol activates the gene SIRT1, which is linked to longevity in humans.

REDUCES THE RISK OF CANCER

Men who regularly consume one glass of wine are half as likely to suffer from prostate cancer. In women, it increases the level of oestrogen, which reduces the risk of developing breast cancer.

SPEEDS UP THE METABOLISM

It prevents the formation of new fat cells and promotes the movement of those already there. It reduces obesity and excess weight due to age, and can help with weight loss diets.

APHRODISIAC PROPERTIES

Red wine increases sexual desire in women, due to the antioxidants it contains. Alcohol contains ethanol, which stimulates the hypothalamus, responsible for controlling hormone levels.

9 HEALTH BENEFITS OF WINE

Raise your glass TO RED WINE

FOR CENTURIES, WINE HAS BEEN PART OF THE HISTORY OF MANKIND. IT IS BELIEVED TO HAVE FIRST BEEN INVENTED DURING THE BRONZE AGE, AND THERE ARE INDICATIONS THAT PLACE THE FIRST WINE HARVEST IN ANCIENT MESOPOTAMIA. SOMETHING THAT HAS SURVIVED FOR SO MANY CENTURIES MUST HAVE SOME BENEFITS. JUST ASK THE PHARAOHS OF ANCIENT EGYPT, WHO WERE BURIED WITH CLAY JARS FILLED WITH WINE. ALTHOUGH WE DON'T HAVE TO GO BACK TO 3000 AD TO FIND OUT ABOUT ITS PROPERTIES, BECAUSE NOWADAYS, MANY SCIENTISTS AND MEDICAL EXPERTS RECOMMEND DRINKING A GLASS OF RED WINE IN MODERATION FROM TIME TO TIME, TO FEEL THE GOOD EFFECTS OF THIS LIQUID ELIXIR, FROM REDUCING BAD CHOLESTEROL TO PREVENTING ILLNESSES LIKE CANCER AND IMPROVING MEMORY.

Red wine is well-known and revered. The enormous number of varieties that exist around the world is testament to the product's magnificence. Even the most indulgent palates and the most distinguishing noses agree on the marvels of drinking red wine, as long as the quality is excellent. There are vineyards all over the world, in the key places where harvests produce the best grapes, because of the climate, location, or the characteristics of the land. For thousands of years it has been drunk for pure pleasure, but when it comes to medicinal matters, red wine has a number of properties and benefits that are good for improving the health and preventing a number of illnesses. Scientific evidence has shown that moderate consumption contributes to some extent to maintaining great health, thanks mainly to the resveratrol and antioxidants it contains.

It is important to bear in mind that it is only healthy in appropriate amounts. According to the experts, one glass a day is enough. And it has to be red. Furthermore, the ideal time to consume it is with lunch or dinner, in order to get the desired effects.

According to various studies, drinking wine can prevent cardiovascular illnesses, one of the main causes of death around the world. It is thought that it reduces the production of bad cholesterol (LDL) and increases good cholesterol (HDL), since it reduces blood clots which cause serious problems in the arteries. It is a great antioxidant, which means it helps to prevent problems such as atherosclerosis, a degenerative disease which leads to an accumulation of plaque in the arteries. Several studies have also shown that adults who drink small amounts of wine are less likely to suffer from heart problems than those who do not drink at all or those who drink without moderation, who could end up suffering from hypertension.

On the contrary, drinking just one glass of wine has the opposite effect, since it lowers blood pressure after a meal. A healthy diet and lifestyle alongside a daily glass of wine are the best ways to prevent hypertension in men with a risk of heart problems.

Cancer is another disease that could be prevented by moderate consumption of red wine. The resveratrol and flavonoids it contains help to reduce the risk of suffering from various types of cancer, such as breast, prostate and lung cancer. In fact, men who smoke could see up to a 60% reduction in the risk of suffering from a lung problem, while a study by the University of South Carolina discovered that prostate cancer patients who drank wine had a 25% lower risk of suffering from the aggressive form of the disease.

The brain can also benefit from drinking wine. Resveratrol has a protective effect on the brain that helps prevent the appearance of Alzheimer's, as well as improving memory. The antioxidants prevent ageing and promote cognitive function and mental agility. The antioxidant effect is not just noted in the brain; by lengthening cell life, it is an anti-ageing treatment at the same time.

Many health complaints are associated with the passage of time, such as macular degeneration, caused by the dilation of the blood vessels in the eye, which can also cause diabetic retinopathy. Both can be combated by drinking wine, since the antioxidants inhibit the growth of new blood vessels.

There are numerous benefits of red wine. Some of them are surprising, like its weight-loss powers, by accelerating the metabolism substantially. It is interesting to note that a study discovered that moderate consumption of wine reduces the risk of developing depression, while excessive consumption has the opposite effect. It also seems that, among its healing powers, there is also a reduction in the formation of kidney stones, and prevention of diabetes.

It could be said that a glass of wine a day keeps the doctor away. And as if that weren't enough, it stops your teeth falling out, by slowing the growth of streptococci in the mouth, which is bacteria related to cavities, gingivitis and sore throats. And that's not to mention is aphrodisiac powers. Wine is health. Do you fancy a glass yet?



THE
GRAND WINES.COM

SINGULAR SPANISH ESTATES

ÚNETE Y
DISFRUTA DE VENTAJAS EXCLUSIVAS
Y UNA EXPERIENCIA ÚNICA

(+34) 654 68 22 96 info@thegrandwines.com www.thegrandwines.com







BOUTIQUE HOTELS, UNIQUE EXPERIENCES

Travelling is essential to open your mind; provides learning about places and gives you an idea of how people live, work, and play in other countries and cultures. The boutique hotels taking personally care of each detail, working hard to make the guests feel at home while enjoying our accommodations all situated in enviable, magnificent locations all over Spain.

In the north we find a magic spot, Landa Hotel. The beginning of the Landa dates back to 1959. A little restaurant was opened 2 km outside Burgos where travellers used to refresh themselves on their journey along the road which, despite its faults, was then the main route linking the capital with the north of Spain. The commitment of the Landa family to the hotel business dates back to the beginning of the 20th century with the “Real Club de Puerta de Hierro” in Madrid and “La Perla” in San Sebastián, and later with “La Gran Taberna”, also in Madrid.

The Landa started out during hard times for the Spanish hotel business in non urban areas; the hotel, its various extensions,

the tower, the pool, the square, were incorporated later on, little by little, when Landa was part of Relais & Chateaux along 20 years.

In the stately district of Salamanca, in Madrid, is situated The Hotel Wellington. Their rooms have hosted celebrities of great prestige, including Gene Kelly, Graham Greene, Ernest Hemingway, the Dukes of Wellington, the international actors such as Adrien Brody and Matt Damon, the ex-president of France Nicholas Sarkozy or the Nobel Peace Laureate Muhammad Yunus. Here is possible to enjoy a taste of Japan at the Michelin star-rated Kabuki Wellington or to delight on innovative Basque cuisine at Goizeko Wellington.

In the exquisitely modern, intriguingly urban and lush green city of Bilbao, is situated The Gran Hotel Domine, the only 5-star hotel in front of the Guggenheim Bilbao. Having been completely newly renovated in 2017, luxury can now be found in its spacious ambience, its extraordinary service, the passion for art and design, as well as an elegant and cosmopolitan style.

37 ROOMS, WHICH 24 ARE SUITES AND MOST OF THEM SITUATED IN THE TOWER IN THE LANDA HOTEL. ALL ARE EXCLUSIVE AND UNIQUELY DECORATED. THE SPECTACULAR SWIMMING POOL, WHERE GUEST CAN SWIM NEAR BY A FIREPLACE AND SNOW.



THE ROOMS AND SUITES OF HOTEL WELLINGTON BOAST SOPHISTICATED DESIGN. ADDITIONAL PERKS THROUGHOUT THE HOTEL INCLUDE THE STATE-OF-THE-ART LE MAX WELLNESS CLUB WELLINGTON & SPA BY CLARINS, AS WELL AS OUR SPARKLING SEASONAL OUTDOOR POOL AND TERRACE.



Wellington Hotel





IBERIA 
Cada día es el primer día

Llevamos la experiencia de volar a lo más alto

Con nuestra clase Business disfruta de una experiencia única con acceso preferente, salas VIP, atención personalizada y privacidad que harán que llegues a tu destino descansado.

Bienvenido a la clase Business.


La aerolínea más puntual del mundo
2016 y 2017



ARAEX
Grands
Spanish Fine Wines

CELEBRATING 25TH ANNIVERSARY

THE LEADING SPANISH GROUP OF
INDEPENDENT WINEGROWERS