

## NEWSLETTER INBASQUE 01/2014

### BASQUE GASTRONOMY CONTINUES TO BE WORLD CLASS

Basque gastronomy has a fabulous reputation and has shown over the last years why it is considered one of the best in the world. There are 19 restaurants in the Basque Country who gathered a total of 28 Michelin Stars among them.

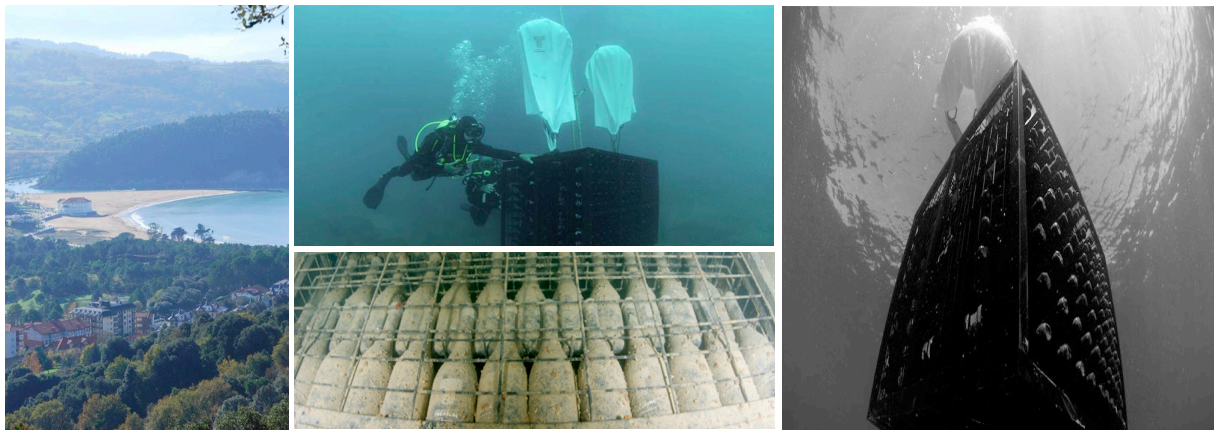
This trend has now been confirmed by „The World’s 50 Best Restaurants“ who voted 5 (!) Basque restaurants within the top 50 gastronomic institutions on this planet. Mugaritz was ranked 6<sup>th</sup> followed by Arzak (8<sup>th</sup>), Azurmendi (26<sup>th</sup>), Etxebarri (34<sup>th</sup>) and Martin Berasategui (35<sup>th</sup>).



Bilbao based restaurant Azurmendi, who is the highest new entrant into the list, has been awarded with the „Sustainable Restaurant Award“. Chef Eneko Atxa and his team were honoured for their collaboration with local suppliers and a Centre for Investigation to protect and recover local products. The building of Azurmendi also uses renewable energies for all their consumption, recycles waste, collects rainwater and is being cooled and warmed by geothermic energy.

### SUBAQUATIC REALM

Very close to Bilbao, a sunken realm lies on the ground of the Bay of Biscay. It has been placed there on purpose, as we speak about the first underwater winery in the world. Inbasque DMC offers you the unique opportunity to taste wines, which have been aged in an undersea oenological laboratory located in the bay waters of the coastal town of Plentzia. This may sound like treasures and sunken ships from a pirates movie, when you visit the Basque Country you can make this experience come true. The wines show very special characteristics thanks to the ideal temperature conditions under water and the higher pressure due to the water at 45 feet below sea level.



By boat we will be heading out to the sea. Upon arrival at the bodega we can either watch the wines via live stream or have divers extract bottles from the bottom of the sea for you to taste them on board of the ship or back in the harbour. A short presentation is also included, and the tasting of 2 different underwater wines, accompanied by a selection of pintxos. If you still don't believe us, come on board...

## SHOW COOKING SURROUNDED BY VINEYARDS

The Rioja Alavesa region with its beautiful landscape, endless vineyards and medieval towns is the perfect contrast to the Basque Coast and cities. Located only 1 hour from Bilbao, a visit of one of the many bodegas who reach from traditional to modern and avant-garde is an experience that will arouse all your senses.

In order to taste the culinary and viticultural highlights, we suggest a lunch surrounded by vineyards. This unique experience for groups up to 50 guests can be organised in a beautiful small finca where guests are welcomed with a aperitif while the aromas and colours mix with the ones from the served wine.

A show cooking with the beautiful landscape of Rioja Alavesa in the background, followed by a tasty lunch inside of the finca will complete this day. Let us take you to this unforgettable experience in the Basque wine region Rioja Alavesa.



## HUNTING PINTXOS IN SAN SEBASTIAN

Pintxos are the Basque version of Tapas and not only do they look very pretty but they really are miniature masterpieces of the Basque Cuisine.

The best place to taste these delicious bites is probably the old quarter of San Sebastian. While it's hard to have a bad meal in town, knowing exactly where to go for the best, freshest and most exciting pintxos takes local and inside knowledge. Our gastronomic guides are here to help and show you what a night on the town in San Sebastian style is all about!

Diving right into the culinary heart of the city you're going to experience a day or night of eating and drinking unlike any other. From fresh prawns and wild caught squid to succulent veal and pork tenderloin, the pintxos change daily and always features a mix of bites from classical traditional haunts to chic nouveau Basque bars. Come thirsty too as we'll be pairing each pintxo with the perfect pour from cider to local white and red wines, no one goes home hungry or thirsty.





### **WINERY OF THE YEAR WITH WOW FACTOR**

Everybody knows the Guggenheim Museum in Bilbao, at least from photos. But what most people don't know is that this is not the only building by star architect Fran Gehry that can be found in the Basque Country. The Marques de Riscal hotel is the only building in the world by the American-Canadian architect that has a non-public use.

The hotel and the associated winery have now received great honour. The American "Wine Enthusiast" magazine has awarded the complex with the "European Winery of the year".

The excellent wines will have played a huge role as well as the stunning building that delights all guests when spending their time at the hotel. For exclusive incentive travels the hotel is the perfect property as the treasures of the surrounding wine region are easily to reach and a long-term memory of the journey is guaranteed.

