



WINE TASTING ROOM

Conference Room 1

Monday 7th February 2022

From **09:30 h.** Main hall

Accreditation

08:30 - 13:00 h. Final Wine Tasting Awards H&T 2022

private entrance

Jury:

- **Lisete Osorio.** Degree in geography from the University of Coimbra. Graduate in Sensory Analysis from the Portuguese Catholic University of Porto. She is currently head of the wine tasting panel of the Távora Varosa Regulatory Council (Portugal) and manager of its Quality system. Daughter of winemakers from Douro (Portugal), she has her own family project (Desconhecido wines) in this wine region. Member of the (APEV) Portuguese Enology and Viticulture Association, she is an international jury member in several wine, spirits and Extra Virgin Olive Oil (AOVEs) competitions.
- **Gabriel Lucas Dimmock.** Forged as a sommelier in renowned companies such as Restaurant Tristán (Mallorca) or Marc Fosh Restaurants (Palma), he is currently the sales manager of the international importer premium brands in the Spanish market, MartinS Brands. He has extensive education, including the Court Master Sommelier, International Sake Sommelier or Level 3 WSET. His awards include the "Champion Ruinart Challenge Spain 2019" or more recently, being recognized as "Best Sommelier of Spain 2021".
- **José Cosano.** Master in Restaurant Management at the University of San Jorge, Professional Training Technician in restaurant services and Sommelier certified by the Chamber of Commerce of Madrid. Forged professionally in large national and english hotels, such as the Hotel Colón at Gran Meliá 5* GL, W Barcelona 5* GL, Sky Barcelona 5* or Best Western in England, among others. He is currently Wine director at Hotel Don Pepe at Gran Meliá 5* GL.
- **Rafael Bellido.** Speaker and food and wine consultant. Current academic director of the MBA in Sommelier, Enology and Wine Cellar Management organized by the Chamber of Commerce of Seville. He is the president of this provincial association of sommeliers and chairs the Federation of Andalusian Sommelier Associations (FAAS). He is the Spanish representative in the Technical Committee of the Association of the Sommelierie Internationale (ASI) for the planning of activities and official competitions in our country.
- **Juanmi Rubio.** Professional who combines an extensive education in business management and in agri-food products. Sommelier, expert in Gastronomy, Graduate in Hotel Management, Master Executive in Business Administration (EMBA), holds Executive Education programmes in Project Management or Big Data & Business Analytics. With an extensive experience in the management of several companies and business groups, he currently combines his work as CEO in the strategic consulting, digital transformation and



business innovation, Seiton Business Consulting, along with his work as Interim General Manager at Higuierón The Beach Club. He carries out extensive teaching work for several Spanish universities and business schools, advising, hotel chains or leading restaurant groups on operations management, finance and procurement. Technical director of several events of national reference, he acts as strategic advisor of the Salon H&T and director of its wine tasting panel since 2018.

12:00 - 13:30 h. Speech – Wine Tasting: “Pairing with sparkling wine: Between science and fantasy” *The versatility of sparkling wines when it comes to combining them in sophisticated and unthinkable pairings is both known and valued by sommeliers in any country. However, the chemical and physiological behavior, sometimes unknown, means that a normal pairing can ruin our evenings. To solve this problem, in this exciting activity we will learn about the benefits and detriments of pairing with sparkling wines. Formative and disconcerting.*

- **Ferrán Centelles.** Wine industry professional with extensive experience as Sommelier, Wine Writer/Wine Journalist, Wine Educator, Wine Judge, Beverage Manager, Gastronomic Writer and Author. Collaborator of elBulliFoundation, Writer at www.jancisrobinson.com and Professor of OutlookWine. Awarded with the National Gastronomy Award in 2011, the Best Sommelier of Spain and Award in 2006 by Ruinart and the Catalan Academy of Gastronomy Award for Best Sommelier in 2013. Author of the book "¿Qué vino con este pato?". Currently National Chair for Spain at the Decanter World Wine Awards (DWWA), he is president of the jury of sommeliers at the Taste Institute (ITQI).

17:00 - 18:30 h. Speech – Sake Tasting: "Cult Sakes: From the unknown to the revered" *The boom for the Japanese style in our country has led to a huge proliferation of establishments of the gastronomy of the country of the “rising sun”, although sometimes the selection of the quintessential Japanese drink was neither accurate, much less brimming with quality. In this unprecedented activity taught by one of the most influent Spanish figures in the knowledge about Sake, we will dive into the styles, qualities and reference makers in this field. Not to be missed.*

- **Pablo Alomar Salvioni.** Certified as Sake Professional (CSP) and the only Spaniard who holds the Advanced Sake Professional (ASP), organized by the Sake Education Council of Tokyo. He is a WSET Level 3 Sake Certified Sake Instructor, and a WSET Sake Instructor Educator Instructor in Spain. He currently combines his work as CEO of Salvioni & Alomar, importer and distributor of premium Sake and other Japanese products in Spain, with that of CEO at Sourcing the Earth, an intermediary agency for European wineries and Asian importers.

SALA DE CATAS

Conference Room 1

Tuesday 8th February 2022

From 09:30 h. Main hall

Accreditation

11:00 – 12:30 h. Speech – Wine Tasting: “Beer and Gastronomy in harmony” in collaboration with **Cervezas San Miguel** *There are infinite pairings with beer, from a salad to a dessert. In this session we will break the mold and show some examples with some beers that will surprise you.*

- **Juan Miguel López-Gil.** Beer Sommelier Doemens and graduated in business sciences. He has an enormous experience in the Spanish beer sector, possessing a 360° vision of this product. For more than 25 years he has been linked to the Mahou-San Miguel group, where he is currently responsible for customer training, beer sommelier, beer trainer and responsible for Premium products.

12:30 - 14:00 h. Speech – Wine Tasting: “Mythical and timeless whites: vertical wine tasting of Ossian and Capitel” *Reviled in the past for the false belief that they did not survive the god of time or lacked character compared to their international competitors, Spanish white wines were once relegated to indifference, but today they are among the most praised on the planet. In this vibrant activity we will learn from one of the wine cellars responsible for the change, the secrets behind the mythical whites. Not to be missed.*

- **Almudena Calvo.** Degree in chemistry as well as enology, she has been linked to Bodegas Pago de Carraovejas since 2002, leading the wine cellar's technical team since 2007. In 2013, when Alma Carraovejas enters the Ossian Vides y Vinos project in Segovia, Almudena Calvo also joined its technical management, which she goes on to lead completely in 2015, when Pago de Carraovejas assumes full ownership of Ossian. Since then, she has remained as technical director of both, combining the already mythical project in Ribera del Duero with the singularity of the pre-phylloxera vines of Segovian Verdejo at Ossian. Designated as "Best Winemaker of 2019" by Semana Vitivinícola.

17:00 - 18:30 h. Speech – Wine Tasting: “Wines from great wine cellas at exceptional prices” Makro and its Sommelier selection. *In the wine sector sometimes, to know wines that express all the power of the terroir and characterization of its wine region, without losing sight of an unbeatable value for money, is an arduous and complicated job. To make this task easier for us, Makro Spain will present its "sommelier selection", where national experts annually bet on great wines and wineries, yes, but at exceptional prices. Not to be missed.*

- **Victor Ballesta.** National buyer **Makro España** and member of its Wine Tasting Comitee
- **Rubén Palomares.** Enologist of the wine buyer department at **Makro España** and member of its Wine Tasting Comitee
- **Mónica Alonso.** Sommelier at **Makro Sevilla**
- **José Camacho.** Sommelier at **Makro Puerto de Santa María**
- **Julián Segovia.** Sommelier at **Makro Granada**
- **Antonio Rizos.** Sommelier at **Makro Córdoba**

SALA DE CATAS

Conference Room 1

Wednesday 9th February 2022

From 09:30 h. Main hall

Accreditation

12:00 - 13:30 h. Speech - Wine Tasting: "Let's talk about magical areas let's talk about Burgundy" *If we combine tradition, extrapolation of the terroir to a glass or the millimetric parceling of a vineyard, our mind will travel in a forced way to Burgundy. In this activity led by one of the most internationally influential people in the wine industry, we will discover the secrets of this magical area by tasting some of its most surprising wines. An epic activity.*

- **José Peñin.** To talk about this native of Leon is to tell the story of the most prolific wine writer in Spanish and one of the most experienced wine journalists and writers in our country, is well-known nationally and internationally. His wine guide "Guía Peñin" is the most influential reference in the international trade of Spanish wines and the most consulted Spanish wine publication worldwide, which makes him the most important creator of opinion about wine. A tireless traveler, he has traveled to almost every vineyard in the world, and at the same time he is a lecturer, consultant, taster of recognized prestige and member of different international juries.
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