

Monday, February 3, 2025

Conference Room

08:00 – 13:30 h. **Final Tasting of the H&T Awards 2025.** Closed-door event, by invitation only

- **Rafael Bellido.** *Speaker and wine and gastronomy consultant. Currently the academic director of the MBA in Sommelier, Oenology, and Winery Management organized by the Chamber of Commerce of Seville. In addition to being the president of this provincial association of sommeliers, he also presides over the Spanish Union of Sommelier Associations (UAES).*
- **Juanmi Rubio.** *Sommelier, gastronomy expert, with a degree in Hotel Management and an Executive MBA among other extensive qualifications. He has vast experience in both wine and gastronomy promotion, as a collaborator for numerous publications and books in the industry, and in the development of businesses such as hotels, catering services, restaurant groups, agri-food brands, and sector startups. He combines his role as CEO of the strategic consulting firm Seiton Business Consulting, which advises leading hotel chains and restaurant groups on operations management, finance, and/or digital transformation, with teaching at various Spanish universities and business schools. Among his accolades, he received the 2014 Andalusia Tourism Award for the "Best Project in Training and Innovation in Andalusian Tourism" and the 2015 Excellence Gourmet Award for the Best Gastronomic Event in Spain. An international tasting judge, he has been the strategic advisor for the H&T Salon and the director of its tasting panel since 2018.*
- **Fernando Mayoral.** *One of the Spanish sommeliers with decades of experience in the service industry, constantly striving to improve his skills since the beginning of his career. He combines his work as manager-sommelier at the Restaurante Rincón de España in Burgos (Spain), where he has worked for over 30 years, with teaching at various Chambers of Commerce and training centers in Spain. He is also a prolific writer on wine, particularly known for his "Diario Líquido" series and his blog, terroaristas.com. Among his many distinctions, he is the Ambassador of Champagne in Spain and the winner of the "Best Sommelier of Spain 2024" competition.*
- **Roberto Buonaiuto.** *Originally from Argentina and settled in Spain for more than three decades, he is one of the most prestigious senior sommeliers in Andalusia. Trained as a sommelier at the Bellamar Hotel School (Marbella) in his early days, he has complemented his education in areas such as LATAM wines, EVOOs, Sherry wines, or cigars, among others. He represented Spain in the 'Habano Sommelier 2012' World Contest. After working as a sommelier in restaurants like El Tostón and Zozoi, in 2012 he opened his own distributor specializing in Argentine wines, 'Doble Magnum Wines'. Later, in 2014, he inaugurated his current family restaurant 'Rocca Grill' where he serves as Manager-Sommelier.*
- **David Ghosn.** *One of the deans of Spanish sommeliers, he has combined his work as a sommelier in numerous Spanish establishments with extensive teaching work. He was awarded the national title of Champagne Ambassador by the Comité Interprofessionnel du vin de Champagne (2008) and was the Third Best Sommelier in Spain in the UAES Best Sommelier of Spain competition (2009). He currently balances his role as director of the Las Palmas Hospitality School with his activities as a consultant and advisor for HORECA companies. He is also a member of the governing board and director of the restaurant and gastronomy area of the College of Tourism Professionals of the Canary Islands (COPTURISMO), secretary general of the Union of Spanish Sommelier Associations (UAES), and Secretary of FEGASTROCAN (Gastronomic Federation of the Canary Islands). He is the author of the books 'From the Vine to the Glass: A Wine Guide for Dummies' and 'Wine and Its Service'.*

Conference Room 1

Sala de Catas 1

12:00 – 13:30 h. **Presentation-Tasting. Exploring Flavors: The Diversity of San Miguel**

Join us for a unique experience as we explore the rich diversity of the San Miguel range. Discover the nuances and flavors of four exceptional beers, from the most refreshing to the most intense and complex, including the classic and balanced, as well as a beer with character. Come and enjoy a guided tasting where you will learn about the brewing process, the unique characteristics of each beer, and how to pair them to enhance their flavors.

- **José María Villero.** With over 34 years of professional experience in beer quality control, José María has extensive training dedicated to ensuring the quality of this product. He holds a degree in Chemistry from the University of Málaga, a diploma in Brewing Science and Technology from the I.F.B.M. (Institute Français de Boissons de la Brasserie-Malterie), specialized in Brewing Microbiology from the T.U.M. (Technische Universität München), a diploma in Sensory Beer Analysis from FlavorActiv in Thame (UK), and a Beer Sommelier diploma from the Doemens Technology Institute in Munich. He also holds a PhD in Analytical Chemistry from the University of Málaga, with honors CUM LAUDE. He is currently the Head of Quality and Environment at the Malaga brewery for Mahou-San Miguel.

17:00 – 18:30 h. **Presentation-Tasting. Single-Vineyard Wines: In Search of Perfection**

In their eternal quest for perfection, winemakers know that a large part of their success lies in the terroir where their vineyards are located. Therefore, finding those parcels that stand out for the organoleptic quality of their resulting wines is as rare as it is desired. In this activity, we will get to know a winery shaped by the personality of its plots, which give rise to some of the most renowned Spanish wines: Aalto.

- **Eduardo Ferrín.** With nearly a decade of experience in the wine industry, Eduardo is the Managing Director of Bodega Aalto, a prestigious winery in Ribera del Duero that exports to more than 65 countries. Previously, Eduardo has managed companies in the industrial sector and has been a successful entrepreneur in business consulting. He studied Business Administration and completed an MBA at IE Business School. In 2023, he was awarded the European Wine Industry Professional of the Year award.
- **Antonio Moral.** Agricultural engineer with a degree and master's in oenology. He has served as winemaker and vineyard manager at Aalto for 25 years. He is a member of the expert panel for the "Fabulous 50 by Women Wine Bar" at BWW 2020. Antonio has also participated as a judge in various wine competitions: Zarcillos, Cinve, and Vinespaña.

Sala de Catas 2

Conference Room 2

17:15 – 19:00 h. **Presentation-Tasting. The Winemaking Italy: From the Renowned to the Unknown**

The breadth, depth, and quality of wines produced in Italy's vineyards are recognized and admired worldwide. However, when we talk about the country's excellent wines, we often focus our thoughts on regions like Piedmont or Tuscany. Beyond these, there are numerous wineries from north to south of our neighbouring country that can leave us amazed by their quality. In this activity, guided by one of the leading specialists in the field, we will discover some oenological treasures that will astonish us and leave us far from indifferent due to their exceptional quality. A masterclass.

- **Blas Cerón.** One of Spain's leading experts on Italian wines and small wineries that shine in lesser-known winemaking regions. He is currently the owner of the wine import company Alhama Vinoteca, which for the past 25 years has helped some of the most renowned wineries in Italy gain recognition.

Tuesday, February 4, 2025**Sala de Catas 1**

Conference Room 1

12:30 – 14:00 h. Presentation-Tasting. Wine Magicians: Winemakers Who Shine on Their Own

Talking about the wines of **Niepoort** is telling the story of a winery founded in 1852 in the heart of Porto (Portugal), one of the most renowned winemaking regions in the world. Today, it is considered one of the global reference wineries for producing both fortified and still wines, but it hasn't always been this way. The challenge of leading such a "giant" and expanding the success of the family's traditional port line was no small feat. Creating a new line of unfortified wines—contrary to the norm in their region—and elevating them to be among the best in the world is something only a few can achieve. In this activity, one of them will share his vision with you. Unforgettable.

- **Eduard Dirk Van der Niepoort.** A member of the 5th generation of this winemaking family and considered one of the best winemakers in the world, he is the "architect" behind the launch of the winery's unfortified wine line, which creates much anticipation alongside their traditional Douro wines, vintage after vintage. He is also a key figure in the "Nat 'Cool" philosophy.

17:30 – 19:00 h. Presentation-Tasting. Numanthia: The Place Where Wines Defy Time

In the Toro region, an untamed area of Spanish wines known for their power and temperament, the ability to face time and conquer it is within the reach of very few global wineries. That is why Moët Hennessy Wine Estates invested in a winery whose name reflects the fight, nonconformity, and determination: Numanthia, "responsible" for producing some of Spain's most characterful and age-worthy red wines. In this vibrant vertical tasting, we will discover why some of the top critics and sommeliers around the world consider this winery a must-have.

- **Jesús Jiménez.** From La Mancha, in the Spanish province of Toledo, Jesús spent his early years among the family's vineyards and winery, learning the value of hard work and the importance of daily effort. After training as an agricultural engineer and completing a master's in viticulture and oenology with UNESCO, he began working on a scholarship focusing on water usage in vineyards and other crops. Three years later, in 2003, he became the Director of Viticulture and later Technical Director at Finca los Nevados in Ciudad Real. In 2009, he started working as Technical Director for François Lurton and Michel Rolland in the Rueda and Toro regions. After a brief period in Mallorca as head of Bodega Castell Miquel, he joined Bodega Numanthia as Technical Director, tasked with finding the balance between the nobility of ancient vineyards, the sandy soils, and the extreme climate of Toro, creating an exceptional terroir for producing elegant and unique wines..

Sala de Catas 2

Conference Room 2

17:00 – 18:30 h. Presentation-Pairing. Makro with the new gastronomy of Málaga

Pairing Presentation, where we will explore the gastronomy interpreted by two of Málaga's new talents.

- **Pablo Vega.** Executive Chef at Restaurante Ménade (Vélez-Málaga), recognized as "Best Chef" at the 2023 Salón Gourmets. He began his career at the Miramar restaurant in Llança, under Paco Pérez, who holds two Michelin stars. At just 24 years old, he earned his first Michelin star at Restaurante Alejandro (Almería). From there, he returned to his roots and spent three years at the Óleo restaurant in the capital of the Costa del Sol. His most recent roles include serving as a culinary advisor for event companies in Brazil, chef for the Maracas group, and at the Gloria Bendita restaurant in Frigiliana.

- **Aurelio Molina.** *Sommelier certified by ESHOB, with a Master's in F&B Management and various specialized courses completed in France and the UK under the endorsement of "The Wine Education Service," he has developed his professional career as a sommelier in exclusive establishments such as Le Pressoir d'Argent (Bordeaux, 1 Michelin star); the Hotel Don Carlos Resort (Marbella); and the Wine Museum of Mijas. Since 2012, he has combined his role as a sommelier at Makro Málaga with that of an instructor in sommelier courses and wine sensory analysis, being one of the members of the tasting panel of the Foundation for the Control of Agro-Food Quality of Andalusia (FCCAA).*
- **Victor Hierrezuelo.** *Chef and owner of Restaurante El Chiringuito (Sedella, Málaga).*

Wednesday, February 5, 2025

Sala de Catas 1

Conference Room 1

12:00 – 13:30 h. **Presentation-Pairing. Molecular Pairing: Between Science and Fantasy**

When it comes to pairing, that organoleptic combination between wines and dishes that in its excellence amazes diners, and in its irrationality, scares them away, much has been written. However, conceiving pairing from the perspective of its chemical composition and the molecules that affect our senses is something rarer, more tedious, and fascinating. In this activity, a food chemistry expert, a sommelier, and a chef will show how pairing can be approached from the scientific point of view, but also from the perspective of fantasy. As enlightening as it is captivating. Will you miss it?

- **María Isabel Montañez.** *Degree in Chemistry, PhD in 2007 from the University of Málaga (UMA), with extensive subsequent research experience in various laboratories. In 2022, she joined the University of Málaga as a Senior Lecturer in the Organic Chemistry department, where she teaches subjects in the degree programs for Gastronomic Sciences and Hotel Management, such as "Chemical Processes in Fermented and Distilled Beverages" and "Organoleptic Characteristics of Consumer Products."*
- **Juanmi Rubio.** *Sommelier, gastronomy expert, with a degree in Hotel Management and an Executive MBA among other extensive qualifications. He has vast experience both in enogastronomic promotion, as a contributor to numerous industry publications and books, and in business development for hotels, catering services, restaurant groups, agri-food brands, and sector startups. He combines his role as CEO of the strategic consulting firm Seiton Business Consulting, which advises leading hotel chains and restaurant groups on operations management, finance, and/or digital transformation, with a broad teaching career at various Spanish universities and business schools. Among his accolades, he received the 2014 Andalusia Tourism Award for the direction of the "Best Project in Training and Innovation in Andalusian Tourism" and the 2015 Excelencias Gourmet Award for the Best Gastronomic Event in Spain. An international tasting judge, he has been the strategic advisor for the H&T Salon and the director of its tasting panel since 2018.*
- **Camilo Rojas.** *Restless, charismatic, and above all, innovative. Trained in the kitchens of various restaurants in Italy, the Netherlands, and Spain, and educated at the Basque Culinary Center (San Sebastián) in avant-garde plating techniques, Camilo is currently one of the chefs with the best understanding of wine-and-food pairing. He works as chef and R&D Manager at Vinoteca Los Patios de Beatas (Málaga), one of the largest temples of Spanish wine. Additionally, Camilo is a frequent collaborator with the Málaga Convention Bureau, promoting Málaga's and Spain's gastronomy in various countries*