

# Presentation

Under the title VOVEM I MEAT & WINE GOURMET FESTIVAL, from 11th to 13th February 2019 will be held the I GASTRONOMIC JOURNAL DAYS organized by VÔVEM PASEO MARÍTIMO, Steakhouse located in Marbella (Avda. Duque de Ahumada nº9)

On these Days, VÔVEM wants to value excellence of the Andalusian cuisine in beef, counting with the participation of Chefs and experts in national and international first line catering.

During these conferences, VÔVEM will offer professionals of the sector, the media and their clients, the opportunity to listen opinions and recommendations of the highest level, as well as to discuss the virtues and challenges of Andalusian establishments, being global references in bovine gastronomy. Equally, it will be the occasion to observe and learn onsite the application of an advanced culinary techniques and applications, as well as to taste products of extraordinary quality.

VÔVEM is currently a benchmark nationwide in the roast beef and veal beef, earning great praise from food critics, standing out in the sector of the Restoration for the select variety of its cuisine and a careful attention provided by its customers.

In this way, through the I GASTRONOMIC JOURNAL DAYS that will be held from February 11 to 13, 2019, VÔVEM will put its expertise and reputation at the service of the sector, as well as Marbella & Andalusia as the main international tourist and gastronomic destinations.

We are looking forward to receiving you,

Francesc Solé

## PROGRAM

  
**VOVEM**  
ASADOR

### MONDAY, 11th February 2019

- 10:00 Accreditations and aromas .... Food Truck Coffee Baqué.
- 10:45 Opening Session with D. Francesc Solé, Director Manager.
- 11:00 Presentation: Regulatory Advice Protected Geographical Indication Ávila Beef. Juan José Vila President IGP.
- 11:45 Carving-up Beef Loin - Discarlux & Enzo Villanueva. Project Presentation: Fisteria Bovine World. Carlos Ronda, Manager.
- 12:30 Presentation: Jose Rodríguez Peón. cattle raising Caquelo La Coruña - Galicia "Resisting Industrial cattle raising".
- 13:00 Bovine Cocktail. Hand to hand by Michele Lizio Vovem Paseo Marítimo and Mario Urbano B.A. Coca Cola Royal Bliss & Bartender.
- 13:45 Opening appetite in our terrace ... with a glass of Cava Grimau and Amelie Oysters.
- 14:15 Menú a 4 manos. Enzo Villanueva Restaurant Vovem Nueva Andalucía and Gregorio Tolosa Restaurant Bidea Pamplona. Sweet moment with Puri Morillo and Antonio Martín. Daza Málaga pastry Wines Finca La Emperatriz.
- 16:30 Colloquium Forum with specialized press, invited professionals and lunch attendees. Drink offered by Macallan & Royal Bliss.

### TUESDAY, 12th February 2019

- 10:00 - 10:45 Accreditations and aromas .... Food Truck Coffee Baqué
- 10:45 Institute European of Mediterranean Food IEAMED. Benefits of the Mediterranean Diet, myths and truths of the beef.
- 11:30 The almost one hundred unknown quantities of the equation called large steak. Mikel Zebeiro.
- 12:15 Presentation Gujuelo and Jerez. Magic in a Snack Bellota Iberico Ham Carrasco and Pepe Ferrer Gastronomic Ambassador of Jerez. José María Caballero Ham Cutter. Great Wines of Gonzalez Byass.
- 13:45 Opening appetite in our terrace.... a glass of Cava Grimau Brut and a tasting of Cheeses La Casota - Marantona
- 14:15 Menú a 4 manos. Quique Alcaide Restaurant Vovem Paseo Marítimo and Javier Muñoz Restaurant La Carboná, Jerez de la Frontera. Sweet moment by Cati Schiff Obrador Dulce & Salado Fuengirola. Winery Abadía Retuerta
- 16:30 Colloquium Forum with specialized press, invited professionals and lunch attendees. Drink offered by Macallan & Royal Bliss.

### WEDNESDAY, 13th February 2019

- 09:00 Start participants Vovem Meat & Wine Cooking Contest
- 10:00 - 10:45 Accreditations and aromas .... Food Truck Café Baqué
- 10:45 El Chivo de Canillas de Aceituno. Tradition since 1940. Carlos Aguilera
- 11:30 Healthy cuisine with beef by Martins Vanags, Chef Manager in Magna Café, Marbella.
- 12:00 Gastroviut Cavas Torelló of long breedings with pairings of red meats in different maturations. Paco de la Rosa. Cava Rose Pallid Reserva 2015 - Black Angus from Nebraska. Cava Torelló Brut Nature Magnum 2013 Gran Reserva - Simmental-Fleckvieh. Cava Torelló 225 Gran Reserva 2014 - Blonde Galician Beef. Cava Torelló Gran Reserva 2011 - Wagyu Nacional
- 13:00 Cooking Contest Exam
- 14:00 Menú a 8 manos. Aitor Perurena Gastronomic Study. Álvaro Arbeloa Takumi Restaurant, Enzo Villanueva Vovem Nueva Andalucía and Quique Alcaide Vovem Paseo Marítimo. Sweet moment by Antonio Rodríguez, pastry Hotel Los Monteros. 3 Generations Wines, Lara Winery.
- 17:00 Colloquium Forum with specialized press, invited professionals and lunch attendees. Drink offered by Macallan & Royal Bliss.
- 17:30 Adrenalina ... Band. End party gastronomic days. With the participation of students in practices from the Hospitality School of Benahavis Sabor a Málaga.

### INFORMATION AND REGISTRATION:

Participation in VOVEM MEAT & WINE GOURMET FESTIVAL Requires prior Registration. Registration can be formalized by filling in the request. You can find on our website [www.vovemasador.com](http://www.vovemasador.com) If you require more information you can call 674 00 18 88 or send a email to [eventos@magnaspain.com](mailto:eventos@magnaspain.com) Can be choose between two registration modalities :  
OPTION 1: Parallel activities and gastronomic lunch: € 75 (price per day)  
OPTION 2: Gastronomic lunch only: € 65 (price per day)  
On Wednesday, February 13th, registration will be only € 75 with activities and lunch included. You can also opt for the Vovem Gourmet Pack of € 205 for activities and gastronomic lunches during the three days of Gastronomic Journal Days. In any modality, prior payment is required to guarantee your reservation. If you desire to stay in Marbella during the conference, we inform you that we have promotional rates with hotels that collaborate in the area.

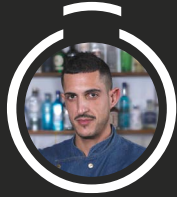
Rates VAT included

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**JOSÉ RODRÍGUEZ PEÓN**  
Ganadería Caquelo La Coruña



**MARIO URBANO**  
Brand Ambassador Royal Bliss y Bartender



**MARTINS VANAGS**  
Jefe de Cocina Magna Café



**MICHELLE LIZZIO**  
Bartender Vovem Paseo Marítimo



**CARLOS RONDA**  
Gerente Discarlux



**PACO DE LA ROSA**  
Cavas Torelló



**PEPE FERRER MORATÓ**  
Embajador gastronómico del Jerez



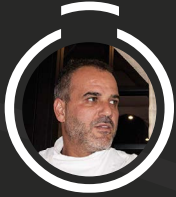
**PURI MORILLO Y ANTONIO MARTÍN**  
Pastelería Daza Málaga



**ANTONIO RODRÍGUEZ**  
Pastelero Hotel Los Monteros, Marbella



**JUAN JOSÉ VILA DOMINGO**  
Presidente de la IGP Carne de Ávila



**ALVARO ARBELOA**  
Jefe de Cocina Takumi Marbella



**VICTORIA CARRASCO**  
Grupo Prisa

**11th, 12th & 13th  
FEBRUARY 2019**

# VOVEM I MEAT & WINE GOURMET FESTIVAL

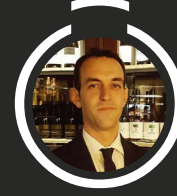
I GASTRONOMIC JOURNAL DAYS



**ENZO DÍAZ VILLANUEVA**  
Jefe de Cocina Vovem Nueva Andalucía



**QUIQUE ALCAIDE**  
Jefe de Cocina Vovem Paseo Marítimo



**DANIEL SÁNCHEZ**  
Maître Vovem Paseo Marítimo



**NIKOLETTA MOLNAR**  
Maître Vovem Nueva Andalucía



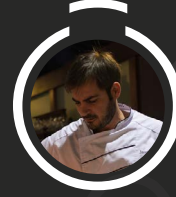
**CATI SCHIFF**  
Obrador Schiff Dulce y Salado Fuengirola



**MIKEL ZEBERIO**  
Premio Nacional de Gastronomía



**CARLOS AGUILERA**  
Chivo de Canillas



**JAVIER MUÑOZ**  
Jefe de Cocina La Carboná Jerez de la Frontera



**AITOR PERURENA**  
Jefe de Cocina Estudio Gastronómico



**JOSÉ MARÍA CABALLERO**  
Cortador de Jamón



**GREGORIO TOLOSA**  
Jefe de Cocina Bidea 2 Pamplona