



GRAN ORDEN DE
CABALLEROS DEL VINO

Gran Orden de Caballeros del Vino

37th Investiture Dinner

at

*The Savoy Hotel,
London*

on

Tuesday, 18th October 2022

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@SpainFoodWineUK

Current Membership of the Gran Orden de Caballeros del Vino

The Gran Orden de Caballeros del Vino was founded in January of 1984. The Order was established to give recognition to those persons in the UK Trade who have shown exceptional endeavour in promoting the quality wines of Spain.

In 1989 the criteria for the Order were extended to encompass members of the industry in Spain who have shown similar commitment on a worldwide basis.

Current members are:

Pablo Álvarez - 2010
Guillermo de Aranzabal - 1995
Tim Atkin MW - 2007
Pedro Ballesteros MW - 2017
Félix Benito - 2000
Richard Bigg - 2020
Marisol Bueno - 2018
Allan Cheesman - 1992
Oz Clarke - 2009
John Comyn - 2004
Peter J Dauthieu - 2018
Philip Diment - 2001
Beltrán Domecq - 2008
Melissa Draycott - 2012
Manuel Durán - 1999
Sarah Jane Evans MW - 2010
José Ferrer Sala - 1992
Simon Field MW - 2015
Christopher Fielden - 1993
Cristina Forner - 2000
José María Gandía Perales - 1996
Mariano García - 2011
Mauricio González-Gordon - 2016
Michael Hall - 2002
Sam & Eddie Hart - 2013
John Hawes - 1986
Andrew Henderson - 1987
Charlotte Hey - 2005
Javier Hidalgo - 2001
Graham Hines - 2008
Julian Jeffs QC - 1997
Hugh Johnson OBE - 1986
Tony Laithwaite CBE - 2007
Peter Lewis - 1986
Monika Linton - 2015
María José López de Heredia - 2014

Abel Lusa - 2012
Pierre Mansour - 2019
Charles Metcalfe - 1997
Manuel Moreno - 1999
Christopher Morgan - 1988
Owen Morgan - 2021
Manuel Muga 2020
Angela Muir MW - 1988
Javier Ochoa - 1998
Ramón Pajares OBE - 1988
Álvaro Palacios - 2006
José Pizarro - 2021
John Carlos Read - 2011
Norrel Robertson MW - 2020
Telmo Rodríguez - 2009
Nick Room - 2006
Philip Rowles - 1991
Antonio Sanz - 2013
María José Sevilla - 2017
Paul Shinnie - 2019
Peter Sisseck - 2021
Pat Straker - 1995
Miguel A. Torres - 1990
José Velo-Rego - 2014
Rod Waite - 1986
Jeremy Watson - 1996
Beth Willard - 2016

Ex Officio Members:

Chancellor: Sra. Dña. María Peña Mateos,
Chief Executive Officer, ICEX
Vice Chancellor: Rafael Ortega Ripoll,
Commercial Counsellor, Spanish Embassy
Member: Fernando Muñoz, Director
Foods & Wines From Spain

The Evening's Programme

Investiture

- His Excellency D. José Pascual Marco Martínez,
The Ambassador of Spain

- Dña. Elisa Carbonell Martín
General Director, ICEX

- D. Rafael Ortega Ripoll
Commercial Counsellor
Vice Chancellor of the Gran Orden de
Caballeros del Vino

Loyal Toasts

- 'The King'
New Caballero

- 'The King of Spain'
New Caballero

Speeches:

The Gran Orden de Caballeros del Vino

- Dña. Elisa Carbonell Martín
General Director, ICEX

Welcome to the guests

- Mrs. Sarah Jane Evans MW
Chairman of the Gran Orden de Caballeros del Vino

Closing address

- His Excellency D. José Pascual Marco Martínez,
The Ambassador of Spain

DINNER

SALMÓN CURADO A LA MIEL, BLINIS, CAVIAR, PEPINO Y SALSA DE RÁBANO
Honey Cured Scottish Salmon, Blinis, Caviar, Cucumber and Horseradish Cream

PRESA IBÉRICA, PURÉ DE PATATAS, CHORIZO, BRÓCOLI, ROMESCO
Y CORTEZAS DE CERDO
Iberian Pork Presa, Creamed Potatoes, Chorizo, Grilled Broccoli, Romesco, Crackling

BIZCOCHO DE ALMENDRA, CAMELO DE LIMÓN Y HELADO DE ALMENDRA
Savoy's Almond Cake, Lemon Caramel and Almond Ice Cream

TÉ, CAFÉ Y DULCES
Tea, Coffee and Petits Fours

Acting Executive Chef: Gerald Quadros

The menu contains allergens

If you suffer from a food allergy or intolerance, please advise a member of The Savoy team.

WINES

Reception

ARS COLLECTA BLANC DE NOIRS GRAN RESERVA 2017 – DO CAVA

Codorníu

Predominantly Pinot Noir from Costers del Segre, blended with Trepát from Conca de Barberà and Xarel.lo from the central plain of Penedès. Grapes were gently processed in a pneumatic press and the must fermented in small vats at a constant 17°C, before 35 months ageing in underground cellars. Yields for Ars Collecta were lower than in previous years, with impeccable berry condition and impressive concentration.

Imported by **Codorniu UK** www.raventoscodorniu.com

Investiture

LA GITANA EN RAMA – DO MANZANILLA SANLÚCAR DE BARRAMEDA

Bodegas Hidalgo La Gitana

Produced from Palomino grapes grown on the white albariza soils of Hidalgo's Balbaina and Miraflores vineyards, La Gitana Manzanilla En Rama is un-fined and only lightly filtered free-run juice. Matured using the traditional 'Criaderas y Solera' process in American oak casks, under a layer of flor for eight years. Intense, complex and balanced on the nose, the wine is crisp and citrusy with a salty tanginess.

Imported by **Mentzendorff** www.mentzendorff.com

Starter

ALBARIÑO DE FEFIÑANES 2021 – DO RÍAS BAIXAS

Palacio de Fefiñanes

Made from small plots of Albariño in Cambados and its surrounds, this is a classic representation of a racy, salty and elegant wine from the sub-zone of Salnés. It reflects the long winemaking tradition of the Palacio de Fefiñanes, which dates back to the 17th century and honours the brand and label first registered in the region in 1928.

Imported by **Winetraders** www.winetraders.co.uk

ESTONES DRY PX 2019 – DO TERRA ALTA

Estones Vins

From a rare parcel of Pedro Ximénez in Terra Alta. The wine is left on the skins for fermentation and on the lees for 6 months, with no oak used. Quince jelly, honey and dried apricot notes, with an incredible texture and mouth feel.

Imported by **Moreno Wines** www.morenowines.co.uk

Main Course

ÁSTER FINCA EL OTERO 2016 – DO RIBERA DEL DUERO

Bodegas Áster

100% Tinta del País from Finca El Otero in Anguix, Burgos. Made only in exceptional vintages, grapes were hand harvested and cold soaked for 9 days before fermentation and transfer to new French oak barrels to complete malolactic fermentation. The best barrels were selected and placed in new French oak for 16 months ageing with two traditional style rackings. A powerful and elegant Ribera del Duero to enhance red meat dishes, roast lamb and aged cheeses.

Imported by **Armit Wines** www.armitwines.co.uk

MARQUÉS DE MURRIETA RESERVA 2017 – DOCa RIOJA

Bodegas Marqués de Murrieta

Hailing from the famed Ygay Estate, Marqués de Murrieta Reserva is a blend of Tempranillo, Graciano, Mazuelo and Garnacha. The wine spends 20 months in American oak barrels – the ultimate balance of tradition and modernity from Rioja.

Imported by **Maisons Marques et Domaines** www.mmdltd.com

Dessert

FINCA ANTIGUA MOSCATEL 2020 – DO LA MANCHA

Familia Martínez Bujanda

Finca Antigua Moscatel is the first sweet wine made by Familia Martínez Bujanda. Moscatel Morisco grapes from the La Cueva plot are sun dried on mats or “paseras” until sugar levels exceed 300g/l, before fermentation in stainless-steel vats.

Finca Antigua, whose name refers to the old vineyards planted when the estate was bought, is an extension of 1,000 hectares at over 900-metres altitude.

Imported by **Berkmann Wine Cellars** www.berkmann.co.uk

Stirrup Cup

VALLFORMOSA ORGANIC CAVA RESERVA BRUT 2019 – DO CAVA

Vallformosa

Made with classic Cava grapes (40% Xarel.lo, 30% Parellada and 30% Macabeo), grown in vineyard sites over 500 metres above sea level. This organic Cava undergoes first fermentation in tanks, with second fermentation in bottle and an average ageing of 24 months on its lees. Clean and fruity, highlighting aromas of white fruit; soft, creamy and delicate bubbles, with an acidity that gives a long and persistent finish.

Imported by **North South Wines** www.northsouthwines.co.uk

SPONSORS

JAMÓN DE CEBO DE CAMPO 100% IBÉRICO BEHER

BEHER have been specialists in rearing 100% pure-bred Ibérico pigs for over thirty years. The pure-breed and free-range rearing, a controlled diet and excellent animal welfare ensure the highest standards of our products. The ham is from 100% pure-breed Ibérico pigs who have been fed on carefully selected cereals as well as grasses, tubers, roots and acorns, ensuring the ham's distinct rich, melt in the mouth quality.
Imported by **Mevalco** www.mevalco.com

ESTRELLA GALICIA INTERNACIONAL Hijos de Rivera

Established in 1906, Estrella Galicia is Spain's largest family-owned independent brewery. Estrella Galicia is an exceptional and distinctive lager, crafted using a combination of Galician water, bittering hops from Germany, and pilsner malts. It has a golden colour, a light body and a well-balanced sweetness with a bitter finish.
Imported by **Greene King Brewing & Brands Ltd**
www.greeneking.co.uk/our-beers/greene-king-brewery

MONDARIZ Aguas de Mondariz

Aguas de Mondariz is a balanced mineral-medicinal water, of pure origin, from ancient granite that provides golden hues and amplifies its crystalline transparency. Its smooth and pleasant texture gives it a fresh tactile sensation with a silky feel.
For more information, contact one of our importers in the UK.
C&D Wines www.canddwines.co.uk

VICHY CATALÁN Vichy Catalán

To talk of Vichy Catalan genuine natural sparkling mineral water is to talk of 140 years of history, prestige and quality. In the world of table waters, it stands out from the rest thanks to its unmistakable flavour and the finesse of its bubbles.
For more information, contact one of our importers in the UK.
C&D Wines www.canddwines.co.uk



VICHY CATALAN

The Gran Orden de Caballeros del Vino and Wines from Spain wish to express their gratitude to the Producers and Importers who have kindly provided the beers, jamón, water and wines.

Organisers:

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