



• SOMMELIER  
LUCAS PAYA'S

## RIOJA

*Formerly of Spain's El Bulli and now beverage director for José Andrés's US restaurants, Lucas Paya knows where to find Rioja's best tapas.*

### Tapas Trail

Paya loves the hallmark restaurants of the Rioja region, from the avant-garde cuisine at **El Portal de Echaurren** (Calle Padre José García 19, Ezcaray; 011-34-941-354-047) to the traditional suckling pig at **Terete** (Calle de Lucrecia Arana 17, Haro; 011-34-941-310-023). But he is happiest walking down the famed **Calle del Laurel** in old Logroño and stopping for wine and *pinchos* (tapas). "It's all about wandering into the local places," Paya says. Each bar has a specialty: Go to **Bar Sebas** for *tortilla de patata* (potato omelet) and a great wine list. **El Soriano** is the spot for *pinchos de champiñones* (mushrooms), and **Bar Jubera** for *patatas bravas* (fried potatoes with spicy aioli).

“**Enoteca Arburí** is a small, unpretentious wine shop in Laguardia with a deep selection of wines from Rioja's top producers, like Bodegas Artadi, as well as great international bottlings.”