



ACADEMIA  
EXTREMEÑA DE  
GASTRONOMÍA

GASTRONOMY ACADEMY  
OF EXTREMADURA

el **ATRIL**

THE AEXG MAGAZINE

SPECIAL EDITION OF THE  
6TH AEXG AWARDS



**PRESIDENT OF  
THE ACADEMY**

Francisco Saúco

Speech at the Gala  
of the **6th AEXG  
Extremadura  
Gastronomy Awards**



AEXG Extremadura  
GASTRONOMY  
AWARD

**Atanasio  
Naranjo**

Extremaduran Exporter



AEXG Extremadura  
GASTRONOMY  
AWARD

**Pablo  
Medrano  
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Professional Career



AEXG Extremadura  
GASTRONOMY  
AWARD

**Restaurante  
Tuétano**

Extremaduran Restaurant



AEXG Extremadura  
GASTRONOMY  
AWARD

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**HARMONIES**  
by Rafael Ansón

**II Iberoamerican  
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Awards 2023**

VI AEXG EXTREMADVRA GASTRONOMY AWARDS



**PRESIDENT OF  
THE ACADEMY**  
Francisco Saúco

## Parador of Mérida

Venue of the 6th AEXG  
Extremadura Gastronomy  
Awards Gala

# Speech at the Gala of the 6th AEXG Extremadura Gastronomy Awards

Your Excellencies Authorities, Your Excellencies Academicians and Academicians and Friends of the Academy, Ladies and Gentlemen, Laureates and friends who are with us,

Good afternoon to all of you and thank you for attending this institutional ceremony in which the Extremadura Gastronomy Academy is going to proclaim those people **who**, in its opinion, **have enhanced the gastronomy of Extremadura** in a very diverse way during the current year. Their work must undoubtedly be recognised. And that is why they deserve to receive this designation as **AEXG Extremadura Gastronomy Awards 2023**.

Thanks to each and every one of them for their day-to-day dedication and for their efforts with which, although they may not be aware of it, they contribute to making our region better known and thus more important throughout the world; to the fact that more and more people are talking about it, praising **Extremadura's Gastronomy and its products**.

- There is no doubt that the production of fruit from our land creates and maintains many jobs. But it is necessary to know how to distribute it, sell it and make it reach all international markets. Well: **Tany Nature SA**, with its president **Atanasio Naranjo** at the head for years, has been the number one in this field. For this reason, it is our duty to thank and recognise him.

- For a **lifetime** between frying pans and cookers, with an undeniable desire for creativity, **Pablo Medrano Ruiz** has contributed greatly to the gastronomic development of a whole city such as Cáceres, from his **Restaurante Oquendo**. For this reason, it is our duty to thank and recognise him.





**Atanasio Naranjo**  
from Tany Nature SA  
Extremaduran Exporter Award



- In these days when in any field, **creativity & innovation** are a demand and a challenge to be met -which undoubtedly very few achieve-, it has been **Isaac Primo Estrella** and his team, from the **Restaurante TUÉTANO** in Mérida, who in record time have made it a reality.

- Nowadays, what is not communicated does not exist. A communication that has to be truthful, honest and, in order to arouse everyone's interest, entertaining.

**Alba Baranda** from the section "En Salsa" of the Extremaduran "HOY" newspaper has achieved it. To her in particular, and to the HOY newspaper for its work in favour of the dissemination of Extremadura's gastronomy, our thanks and recognition.

The Extremadura Academy of Gastronomy was born in its day with the vocation of spreading the regional customs that had gastronomy as an amalgam. **Villages are what they pass down from generation to generation**, thus shaping their identity. **And gastronomy is their ID**. Their traditions and customs are created and grow day by day, preserving the existing ones and innovating with the incorporation of new ones: but always with the seal of the autochthonous prevailing. The AEXG strives to disseminate and defend this immense heritage.

Allow me now to highlight some of the **work that all the Academicians and Friends have been carrying out**, the achievement of which is the result of a harmonious choral work by all its members beyond merely personal achievements.

merely personal achievements.

Our flagship is our gazette, **el ATRIL**, which we have been publishing monthly and uninterruptedly for almost three years now. We have started to send it to all the embassies of the countries with official accreditation in Spain: it is published in English and Spanish, and will soon be published in Portuguese as well.

**Our website** is continuously updated and contains information, events, articles of interest and, of course, our gazette with all its issues.



**Pablo Medrano Ruiz**  
from Restaurante Oquendo  
Professional Career Award



## Restaurante Tuétano

Isaac Primo Estrella

Extremaduran Restaurant Award



- I should also highlight the development, together with the UEX (University of Extremadura), of the **Permanent Seminar of Gastronomy**. 8 conferences-colloquiums have been held every year for the last 4 years.

- **Tasting and sampling of products** from our Extremadura and from all over the world (wines and products); all with an illustrative and didactic purpose.

- **Trips** to places in Extremadura for a better knowledge and dissemination of our monuments and cuisines.

- **Collaboration in gastronomic competitions.**

- Exchange of ideas, creation and implementation of projects together with **the other 18 Autonomous Academies.**

Our gastronomy, our products are today at the forefront. People come to Extremadura to see... and to eat; in short, to enjoy.

Let us care for and spread our heritage, let us live, enjoy and show our land. And of course, let us not forget that Gastronomy is culture.

Thanks to all of you

## Francisco Saúco

President of the  
Academia Extremeña de Gastronomía



## Alba Baranda

"En Salsa", HOY Newspaper

Food Journalism Award





AEXG **Extremadura**  
GASTRONOMY  
AWARD



## Atanasio Naranjo Extremaduran Exporter

### A family's dream

The Naranjo family has spent years searching for harmony between the land, climate, varieties and good agricultural practices in order to carry out their mission: to offer consumers **healthy, tasty and sustainable fruit**. Their desire has always been to make the moment of tasting the fruit really special, but not only that; achieving extraordinary nutritional properties and zero residues in their fruit have been essential parts of their efforts to improve the health of their consumers.

### A philosophy of life

Tany Nature is an international benchmark and **the largest stone fruit producer in the Southern Hemisphere**, and this is possible thanks to the global services they offer their clients through integrated production (production-packaging-distribution), whilst maintaining the great value that sets them apart and which all their clients demand, **"their love for the countryside"**. Thus, after so many years, they continue to produce their fruit with the same affection as when they started.

### History

**Atanasio Naranjo**, currently president of Tany Nature, is the grandson and son of farmers. During the **1970s**, he **travelled around the world** to learn about the innovative workings of various farms in Italy, France and Chile, France and Chile. He also began his professional career as a **fruit trader at the age of 17** in Mercamadrid, becoming plant manager in Mercoguardiana at the age of 21. It was in these first contacts with large volume operations that he discovered the world of exports and imports.



Atanasio Naranjo and his wife at the cocktail party of the 6th Extremadura Gastronomy Award Gala



Castel  
novo



After returning to Extremadura in **the 1980s**, Atanasio set up his first company, the **VIAN Nature** Nursery, making the most of all the knowledge he had acquired abroad and adapting what he had learnt to the conditions and realities of the Extremadura environment.

During **the 1990s**, the company moved towards **integrated production** (production, packaging and distribution), which enabled them to add value to the entire production process and improve service and quality as a whole. They soon discovered that controlling the entire process was the key to making the entire production chain profitable and, in this way, dignifying the work of the producer.

In the **year 2000**, they travelled around the world to form **alliances with the best breeders** in order to be able to plant, market and regulate production. In this way they were able to adapt all this knowledge to their local environment, Extremadura.

Their great project, **Tany Nature**, was born in **2002** in response to Frugalia, the OPFH made up of a group of growers plus their family's farms. Today it cultivates and markets more than 2,800 hectares between Spain and Portugal.

In **2004**, they made a 180° turn in the company's communication. Their trees produce fruit in different categories, all of which are very valuable to Tany Nature and therefore, their different brands helped them to make a **positive differentiation** between one fruit and another so that the end consumer would understand and be able to choose the product that best suited his or her needs.

In **2015** Tany Nature started a new business philosophy based on **environmental sustainability**. "Giving back to nature a little of what it gives us every day" is its greatest commitment to the environment.



tany



Working for the fertility of their land means that good agricultural practices reward them with the healthiest and most residue-free fruit.

### People: the Tany Nature community

One of the main motivations of the company since its creation has been to generate wealth wherever it is grown. Its workers enjoy decent and stable working conditions. They have opted for a **young, committed team** with initiative and a global mentality that has grown over the years, the accumulated experience, the necessary **technical resources** and the internal and external **training** necessary to reach the highest levels of professional competence. They provide a stable and safe working environment for **600 families**, made up of 2,400 members, all of them Tan Nature employees, who feel the recognition of the company and its interest in the professional development of each one of them. Atanasio and his team are committed to the culture of effort, teamwork and respect for the older generation.

### Fruit varieties and figures

Tany Nature markets plums, nectarines, peaches, peach, peacocks, apricots, flat peaches, platerinas, asparagus, persimmons, cherries, citrus fruits, apples, pears and table grapes. The company looks after the quality and timing needs of its clients, growing its own fruit on **2,800 hectares** distributed between **Extremadura, Andalusia and Portugal**. The fruit is processed in a state-of-the-art fruit and vegetable processing plant with a packing capacity of **750 tonnes/day**. From their facilities they sell to **more than 48 countries** in four continents, guaranteeing the optimum freshness of the produce at all times. **They produce 60,000,000 kg of fruit every year** with a motto: "where, when and how the client wants it".





AEXG **Extremadura**  
GASTRONOMY  
AWARD

## Pablo Medrano Professional Career

Pablo Medrano Ruiz de Loizaga (San Sebastián, 1954) settled in Cáceres 25 years ago after various, curious and intense ups and downs in his professional life, with one maxim: to make the cuisine that he understood had to be made from here. His love for the land of Extremadura and his pride in his homeland led to an exquisite convergence of traditional **Basque-Navarrese** and **Extremaduran cuisine**, resulting in a restaurant with capital letters in the capital of Cáceres, which is now an emblem of the city: **Oquendo**.

In its beginnings, Pablo, at the age of 13, was already **delivering fish around Bilbao** until one day, in a restaurant, he saw that they needed an apprentice?

And he has done so to this day.

And it was with the same immediacy that the Restaurante Oquendo began: one day he was walking through Cáceres and saw that a restaurant was being sold; he called, and in a few hours the restaurant sign was hanging up. That was the first germ, the original "Oquendo", in Avenida de la Montaña, later moving to the present premises in **Obispo Segura Sáez street**.

During all these years his wife, Julia, has accompanied him in his professional career in which he has had clear principles to achieve success in the world of catering: **"to work hard and always with quality and respect for the clients"**. Thus, Pablo Medrano has become a chef of high standing with a wide **knowledge of cooking** and catering, but also with a **natural gift as a communicator**.



Pablo and Julia in Oquendo



These qualities have made this restaurant, from the moment it opened its doors until today, a reference point in the gastronomic scene in Extremadura, with several particularities: the **cult of quality fish**, **well-prepared tapas**, **traditional stews**, appetising, tasty and well-presented dishes, good food... and the **human warmth** that permeates the atmosphere of Oquendo from the moment it opens its doors, every day, until it closes.

**Baked Hake**, **Sea Bass**, **Kokotxas al pil-pil**, **Artichokes with clams**, **Veal Entrecôte** form the basis of the restaurant's menu, which coexists in the same space with the incomparable atmosphere of the tapas bar.

Today, Oquendo has become not just a restaurant but a name, a brand, a reference point in the local hotel and catering business that Pablo Medrano does not want to see diluted. For this reason, although **his time as alma mater of the restaurant came to an end on 29 July**, the business will remain in the hands of another professional, adding to this the particularity - a very successful vision of the Basque-Extremeño chef - of maintaining the same staff, from the cookers to the dining room.

Moreover, the innovative chef, who has given his dishes not only flavour and quality, but also his very personal stamp, will **continue to "help" the new management** so that the line, happily established after 25 years, continues its course to the satisfaction of the loyal and consolidated clientele that Pablo has built up over the course of his professional and life career.

After 54 years in the kitchen, his humanity means that the longing of his day-to-day life, until recently, has come down to small details: **"I will miss drinking wines with my clients"**. Thank you for so much, Pablo.



## AEXG Extremadura GASTRONOMY AWARD

# Tuétano

## Extremaduran Restaurant

"Tuétano is a project designed for **sharing**.

Tuétano is an **author's embers**, it is the care and attention to detail in the choice of ingredients, ...it is concern for detail, for the product, avant-garde and maximum respect for tradition.

Tuétano is not just about coming to eat, ...we want it to be a place to share and live, ...we want you to live the **experience** with all your senses, ...to the bone."

Under the allegation that presides over its website, this very recently opened restaurant (July of 2022) has managed in just a year and a half to **captivate everyone**: local and national public, Michelin Guide (they are already recommended!)... and even the Extremadura Academy of Gastronomy.

Relatively recently we were able to confirm, first hand, that the **well-deserved award** that the AEXG has granted Tuétano is based on multiple and **diverse factors**: an excellent signature cuisine, daring, fun and full of soul, with the Argentinian chef **Nico Vázquez** at the helm; impeccable and magnificent table service guided, during our visit, by Tuétano's manager **Carmen Moreno**; an establishment that has taken care of every last detail of its **decoration** (in some areas of the dining room the floor is glazed, under which Roman ruins can be glimpsed); a small **tapas area** on the first floor; a **splendid terrace** ideal for ending lunch or dinner with a drink while contemplating the Roman wall of Emerita Augusta...

All these balanced components make Tuétano a very worthy winner of the **AEXG Extremadura 2023 Award** for the best Extremaduran Restaurant.

Nico Vázquez and Carmen Moreno having a relaxed chat with our President Francisco Saúco



"Piel con piel", a trompe l'oeil of tripe. One of the Tuétano dishes that captivated us.

Nico Vázquez, chef and soul of the gastronomic proposal of Tuétano



But we want to go deeper. And beyond the strictly perceptible at first glance, we must emphasise that each of these details is endowed with personality and heart: the **decoration** breathes a contemporary air, of course, but it undoubtedly has features and peculiarities that make the place unique, different and very welcoming. In the **kitchen**, chef **Nico Vázquez** has managed to harmoniously **combine Extremaduran, national, Argentinean and avant-garde essences**, giving Tuétano a gastronomic singularity and a very personal touch; the **table service** provided by his superb head waiter **Jairo Mercedes**, a key factor for the success of a restaurant – and an observation that our President Francisco Saúco rightly emphasises every time he has the opportunity – helps, guides and gives meaning to each dish that the diner receives.

Marrow ("Tuétano" in Spanish) with crispy Bierzo Cezina



If we talk about the gastronomic proposal that Tuétano offers us, its slogan '**Cocina de carne y hueso**' (meat and bone cuisine) gives us a glimpse of the honesty and reality behind its elaborations. Meat, cooked over holm oak charcoal embers in a Jospser oven, is the core and the heart of this project, although it also offers other different dishes such as grilled fish with Lourdes water. And all of this is always seasoned with **originality**, a characteristic that is not lost even in the desserts (one of them is called James Brownie, made up of brownie, extra virgin olive coffee cream and salt crystals).

Tuétano is, in short, the **different and unique restaurant that Mérida needed**. Extremadura should be proud of the fact that, year after year, it is adding new restaurants to the list of its **gastronomic temples**, reasons that are gradually positioning it as an incredibly seductive national gastro-tourist destination.

Its three floors offer enchanting hidden corners that will dazzle you





Premio AEXG  
EXTREMADURA  
de GASTRONOMÍA

# Alba Baranda

## Labor Periodística Gastronómica

Nuestra periodista galardonada, Alba Baranda (Badajoz 1989), es Licenciada en Comunicación Audiovisual por la Universidad de Extremadura (2007 - 2011) y posee un Máster Universitario en Escritura Creativa por la Facultad de Comunicación de la Universidad de Sevilla.

Extremeña de pura cepa (si es de vino, mejor). Alimenta las brasas de su pasión por la gastronomía a golpe de furgoneta camper, en la que recorre cada fin de semana esta región, buscando restaurantes para llenar el estómago, los ojos y la mente.

Le encantan la naturaleza, los animales, Portugal... y la tortilla de patatas con cebolla.

Desde un primer momento, su andadura profesional ha ido ligada a diarios autonómicos, encaminándose siempre con paso firme hacia el mundo periodístico gastronómico.

Alba profesa pasión por la gastronomía, la literatura y por su Extremadura, tierra que le devuelve el cariño, como así lo ha atestiguado su presencia, por ejemplo, como maestra de ceremonias del III Certamen de Gastronomía de las Escuelas de Hostelería de Extremadura, incluido dentro de la **X Feria del Espárrago y la Tagarnina** celebrado en **Alconchel**, pueblo de su familia paterna cercano a la frontera hispano-lusa, al suroeste de la provincia de Badajoz

### Trayectoria Profesional

- 2011 Redactora **Periódico Extremadura**: gestión de contenidos en la web.
- 2012 Redactora **diario HOY**: documentación y elaboración de reportajes.
- 2013 Redactora **diario HOY**.
- 2017-18 Sección online **diario HOY**.



X Feria del  
Espárrago y la  
Tagarnina



Castillo de  
Alconchel,  
Badajoz





IA PARA COM  
260 PÁGINAS CON LAS QUE  
- DIRECCIONES TRAÍDAS DE

Y LOS GANADORES

0 2022



Tapas

Guía  
Repsol

Técula Mécula de 'Casa Fuentes' (Oliv)

## El pedazo de pastel se quedó en Olivenza

8 min de lectura - Actualizado: 14/12/2022

Texto: Alba Baranda - Fotografía: José Vicente A



La 'Patatera', regentada por la tercera generación, con Técula Mécula de almendras y...  
Un vino de la ent...  
hace...  
emblem...  
comparte...  
España, par...

En C

· 2018-2021 Redactora **autónoma**: realización de publirreportajes, informaciones comerciales, entrevistas... Sacando lo mejor de las empresas extremeñas para aumentar su visibilidad y ventas.

· 2018-2021 Periodista de investigación **diario HOY**: Realización de reportajes de investigación e innovación en Extremadura, tanto de start-ups como de empresas agroganaderas que utilizan la tecnología para aumentar su producción de una forma sostenible.

Gracias a uno de estos reportajes ganó el **X Premio de Periodismo Agroalimentario de APAE**.

· 2021-actualidad. Redactora "En Salsa", el perfil gastronómico del **Diario HOY**. Reportajes temáticos, entrevistas culinarias y todo tipo de contenido con el que se te hará la boca agua.

### Colaboración en revistas gastronómicas y galardones

· **El ATRIL**. Números 12 al 20, así como en el Especial "V Premios AEXG Extremadura de Gastronomía".

· **Tapas Magazine**. Corresponsal en Extremadura en la que ya ha salido en los números de noviembre de 2022: "Los 18 restaurantes con T de Oro"; enero de 2023: "Así es Dromo, el restaurante T de Oro de Tapas Magazine de Extremadura que debes conocer"; y marzo, de 2023: "Forbes X Tapas: dónde comer en Badajoz durante el evento de Forbes 10".

· **7 Canibales**. Artículos en octubre de 2022 así como enero y marzo de 2023.

· **Guía Repsol**. Artículos en su website.

· **El Comidista**. Algunos de sus artículos han sido mencionados en esta sección gastronómica del periódico El País.

· Ganadora de la **X Edición de periodismo gastroalimentarios de APAE**. Reportaje sobre máquinas expendedoras repletas de frutas.

### En Salsa

El 17 de **septiembre de 2021** llega a los kioscos extremeños el primer número de la revista **En Salsa**, una publicación gastronómica que ya era digital con entrevistas, reportajes, tendencias y un directorio actualizado con los restaurantes que los críticos de la revista han marcado como recomendados.



Alba Baranda se embarcó desde principios de 2021 en este proyecto como sección gastronómica del **diario Hoy**, del que forma parte como redactora desde sus inicios, y en el que se presenta como una **defensora acérrima del producto regional y las tradiciones culinarias extremeñas**, pero también de sus aspectos y manifestaciones coetáneas más innovadoras.

En esta sección, además de realizar la publicación periódica de cuatro páginas semanales, Alba ha editado ya cinco revistas con entrevistas a personalidades relevantes del universo gastronómico. Aparte, ha presentado a su vez dos ediciones de sus premios.

De forma sencilla y amena, "En Salsa" nos lleva de la mano página a página a través de **bares y restaurantes regionales**, dando a su vez cabida al ocio y vida personal de los profesionales del sector.

Sin duda revistas como "En Salsa" ponen en valor a la región y modifican la visión preconcedida del lector común a cerca de la hostelería extremeña, que comienza a darse cuenta y entender que **Extremadura**, además de ser la **despensa nacional** de los productos más auténticos, es también un rincón de España donde los **profesionales de la hostelería** han conseguido el equilibrio entre **tradición y vanguardia**, entre esencia y transcendencia.

Gracias "En Salsa". Gracias Alba y enhorabuena.





# ARMONÍAS

por Rafael Ansón

## II Iberoamericans Gastronomy Awards 2023

For years, the Ibero-American Academy of Gastronomy has been promoting the **New Gastronomy** of the "4 S's": **healthy** (saludable), **solidarity** (solidaria), **sustainable** (sostenible) and **satisfactory** (satisfactoria). With this objective in mind, it decided to create the Ibero-American Gastronomy Awards, to give visibility to and promote these aspects that should guide the evolution of the gastronomic sector in the 21st century.

In its second edition, held on November 13 at the Real Casa de Correos in Madrid, awards were presented in the four categories of last year (**Healthy Gastronomy**, **Solidarity Gastronomy**, **Sustainable Gastronomy** and **Satisfactory Gastronomy**) and a new one, **Global Gastronomy**, dedicated to those personalities, entities or projects that embody the four sections.

### The award winners

#### Healthy Gastronomy

In the category of **Healthy Gastronomy**, the award went to the **Aula de la Dieta Mediterránea y Vida Saludable** (Mediterranean Diet and Healthy Living Room).

Promoted by the RAMAO Foundation (Royal Academy of Medicine and Academy of Medicine and Surgery of Eastern Andalusia, Ceuta and Melilla), the Mediterranean Diet and Healthy Living Classroom is a space created to disseminate the importance of maintaining a healthy and balanced diet and to promote healthy habits from an early age.

Its director, Alejandro Bonetti, is a doctor of Medicine and a member of the Dominican Academy of Gastronomy.



Aula de la Dieta Mediterránea  
y Vida Saludable

HEALTHY GASTRONOMY  
AWARD

## Federación Española de Bancos de Alimentos (FESBAL)

(Spanish Food Bank Federation)

**SOLIDARITY GASTRONOMY AWARD**  
Spain



Finca 5ta SARoCO  
**PREMIO GASTRONOMÍA  
SOSTENIBLE**  
Colombia



**CENTRAL**  
**SATISFACTORY**  
**GASTRONOMY AWARD**  
Peru



Virgilio Martínez  
& Pía León

### *Solidarity Gastronomy*

In the **Solidarity Gastronomy** category, the **Federación Española de Bancos de Alimentos** –Spanish Federation of Food Banks– (FESBAL) received an award.

Made up of 54 food banks from all over Spain, FESBAL promotes the work of its members in the fight against hunger, poverty and food waste, through the use and distribution of food to the neediest people.

It is a member of the European Federation of Food Banks (FEBA) and the Global Foodbanking Network (GFN). In 2012, it received the Prince of Asturias Award for Concord and, in 2020, the Spain 2020 Food Prize for its work in the fight against the COVID-19 pandemic.

### *Sustainable Gastronomy*

In the **Sustainable Gastronomy** category, the award went to **Finca 5ta SARoCO**.

It is a cultural and agro-ecotourism hacienda, located in a nature reserve in Cundinamarca (Colombia). A sustainable and innovative project that has received several awards and certifications for sustainable tourism and organic production.

The principles of this scalable and replicable enterprise are self-sustainability and food sovereignty, promoting the development of local market economies and the ecosystemic conservation of natural sub-Andean forests.

### *Satisfactory Gastronomy*

In the category of **Satisfactory Gastronomy**, the award went to the **Central** restaurant in Lima (Peru).

Run by Virgilio Martínez and Pía León, Central is ranked first in The World's 50 Best Restaurants 2023. Its proposal is based on a cuisine of different altitudes, from sea level to the 4,500 metres of altitude of the Andes.

He also proposes a journey through the unknown ingredients of Peru and some from his own garden. The restaurant has an important research area, Mater Iniciativa (Mater Initiative), which highlights the country's biodiversity.



## Global Gastronomy

In the new category of **Global Gastronomy**, there were two winners: Universo Casa Vigil, in Mendoza (Argentina); and La Casa Bistró, in Caracas (Venezuela).

**Universo Casa Vigil** encompasses several gastronomic spaces that include a wine cellar, an enoteca, a brewery and a restaurant, with a proposal based on local, organic and seasonal products from its garden.

Located in a remote area of the province of Mendoza, it has employed more than 600 people, providing an opportunity to change their lives through the Labrar Project.

**La Casa Bistró** has an urban garden, where organic vegetables are grown, and a restaurant led by chef Francisco Abenante, who prepares Venezuelan Creole cuisine.

It was part of the initiative "Barriga Llena, corazón contento" (full belly, happy heart), which prepared and brought food to children and elderly people in vulnerable situations. It also promotes values such as decent work, respect for seasonality and the elimination of the use of disposable plastics.

## Rafael Ansón

Founding President and Honorary President of the **Real Academia de Gastronomía**



**Universo Casa Vigil**  
GLOBAL GASTRONOMY AWARD  
Argentina



**La Casa Bistró**  
GLOBAL GASTRONOMY AWARD  
Venezuela

# el ATRIL

6TH AEXG AWARDS SPECIAL EDITION



ACADEMIA  
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Premios AEXG  
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VI EDICIÓN

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The AEXG would like to thank its Sponsors and Collaborators for their participation in the making of "el ATRIL", VI AEXG Awards Special Edition, as well as in the Gala of the AEXG Extremadura Gastronomy Awards 2023.

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