



**MADRID**

**CASTILLA-LA MANCHA**

**RIBERA DEL DUERO**

# **5<sup>th</sup> Annual International OMGD Grand Chapitre**

**Madrid, 25<sup>th</sup> - 29<sup>th</sup> September 2024**





# INVITATION

Dear Member,

After having had a very successful and memorable International OMGD Grand Chapitre last September in Izmir-Türkiye, we are delighted to cordially invite you to participate in the 5th Annual International OMGD Grand Chapitre, which will take place on September 25th – 29th, 2024 in Alcalá de Henares, Madrid Spain. This special location was included in the UNESCO World Heritage sites-list in December 1998.

Alcalá de Henares is a Spanish city in the community of Madrid. It is located 31 kilometers (19 miles) to the northeast of the center of Madrid. It has a population of 174,000 inhabitants and is the region's third-most populated municipality. Predated by earlier settlements on the left bank of the Henares River, the city has its origin in the Complutum Settlement founded in Roman times on the right bank (north) of the river. This became one of the several Muslim citadels in the Middle Mark of Al-Andalus, hence being called Alcalá.

Interestingly, the name is a derivative of the Arabic term for citadel which was established on the left bank. After the Christian conquest culminated, the bulk of the urban nucleus returned to the right bank. For much of the late middle-ages and early modern period (before becoming part of the province of Madrid), Alcalá de Henares was a seigneurial estate of the archbishops of Toledo.

During this eventful 5-day program, we will be introduced to the history of Spanish wine both in general and specific to the Castilla-La Mancha and Ribera del Duero wine regions. There we shall visit a selected number of vineyards, wineries, and cellars, and taste a wide variety of superb Spanish wines. We'll also have the opportunity to attend two wine masterclasses, and visits to "COFRADIA de VINOS de la RIBERA del DUERO" and to Europe's largest ampelographic museum. This will be partnered and enjoyed with an array of exquisite culinary eats at famous dining venues... but equally as important, "Spanish Hospitality" will be experienced.

We would like to take the opportunity to thank our colleague member of the Conseil Magistral and Bailli Délégué of Spain, Rosa Román and her national board members for hosting this year's OMGD Grand Chapitre in their esteemed country, and for being instrumental in the preparation of this unique program.

Looking forward to welcoming you to Alcalá de Henares, Madrid.

**Vive La Chaîne et Vive l'Ordre Mondial!**

**Yam Atallah**

Président

Chaîne des Rôtisseurs International



**Mohamed Hammam**

Membre des Conseils d'Administration et Magistral  
Chair, OMGD International Committee



# Programme:

## 25/09/2024 WEDNESDAY:

Arrivals.

17:00 – Masterclass on Rioja wines at PCM Forum Alcalá hotel.

**19:00 – Departure from PCM Forum Alcalá hotel.**

19:45 – Welcome Cocktail and Dinner at Pez Fuego restaurant.

**Dress code: Business attire with tie, Chaîne and OMGD ribbons.**

## 26/09/2024 THURSDAY:

**8:00 – Departure from PCM Forum Alcalá hotel.**

09:45 – Visit and tasting at Bodegas Alcardet.

12:00 – Visit and tasting at Bodegas Castiblanque.

13:45 – Lunch at Las Musas restaurant.

16:30 – Visit and tasting at Bodega El Vínculo.

19:00 – Visit, masterclass and dinner at Bodegas y Viñedos Casa del Valle.

**Dress code: Smart casual with comfortable shoes, Chaîne and OMGD ribbons.**

## 27/09/2024 FRIDAY:

**8:00 – Departure from PCM Forum Alcalá hotel.**

10:45 – Visit and tasting at Bodegas Emilio Moro.

12:30 – Visit at Bodegas Arzuaga Navarro.

13:30 – Lunch at El Taller de Arzuaga (1\* Michelin star restaurant).

17:00 – Visit to the castle of Peñafiel and the Museo del Vino.

19:00 – Meeting with the Cofradía del Vino de la Ribera del Duero.

20:15 – Visit, tasting with snacks at Pago de Carraovejas winery.

**Dress code: Smart casual with comfortable shoes, Chaîne and OMGD ribbons.**

## 28/09/2024 SATURDAY (morning)

**10:30 – Departure from PCM Forum Alcalá hotel.**

10:45 – Visit to the Ampelographic Museum of IMIDRA.

12:30 – Masterclass on Madrid Wines and other regional products.

13:30 – Brunch at the IMIDRA.

14:30 – Return to the hotel.

**Dress code: Smart casual with comfortable shoes: Chaîne and OMGD ribbons.**

## 28/09/2024 SATURDAY (evening)

**18:45 – Departure from PCM Forum Alcalá hotel.**

19:00 – Induction Ceremony at Parador de Alcalá de Henares.

20:00 – Cocktail and Gala Dinner at Parador de Alcalá de Henares.

**Dress code: Black tie, evening dresses for the ladies, Chaîne and OMGD ribbons.**

## 29/09/2024 SUNDAY:

**11:15 – Departure from PCM Forum Alcalá hotel.**

11:30 – Guided tour of the historic city centre (Alcalá de Henares).

13:30 – Lunch at Hostería del Estudiante restaurant.

**16:00 – END OF THE OMGD GRAND CHAPITRE**

**Dress code: Smart casual with comfortable shoes, Chaîne and OMGD ribbons.**





25/09/2024

WEDNESDAY

17:00 – Masterclass on Rioja  
wines at the PCM Forum  
Alcalá hotel

19:45 –Cocktail and Welcome  
Dinner at the Pez Fuego  
restaurant







MARQUÉS DE VARGAS  
FAMILY WINES & ESTATES



HEREDEROS DEL

MARQUÉS DE RISCAL

VIÑEDOS Y BODEGAS

DESDE



1870

SIERRA  
CANTABRIA

*Muga*

FAMILY WINERY SINCE 1932

# Tasting Rioja

17:00 – Masterclass on Rioja wines at PCM Forum Alcalá hotel.

**We commence our 5<sup>th</sup> Annual International OMGD Grand Chapitre with a masterclass featuring four of the most iconic wineries in La Rioja.**

Rioja is a Spanish qualified designation of origin (DOCa) that distinguishes certain wines produced in areas of the autonomous communities of La Rioja and the Basque Country, primarily, and to a lesser extent, in Navarra and Castilla y León.

Owing to the orographic and climatic diversity, three production subzones are distinguished: Rioja Alta, Rioja Oriental (formerly known as Rioja Baja), and Rioja Alavesa, each producing wines with distinct characteristics.

The average annual production of Rioja wine stands at 269 million liters (as of 2020), comprising 85% red wine and 15% white and rosé wine. Rioja wines are known for being fresh, aromatic, well-balanced in composition, and possessing an excellent bouquet.

DOCa Rioja wine is distinguished by its back labels and numbered seals, making it the designation of origin most preferred by consumers both domestically and internationally, accounting for 36% and 27% of consumption, respectively.



Muga



HEREDEROS DEL  
MARQUÉS DE RISCAL



MARQUÉS DE VARGAS  
MOV



VINEDOS Y BODEGAS  
SIERRA CANTABRIA  
- DESDE 1870 -



# Cocktail and Welcome Dinner

19:45 – Pez Fuego restaurant.



MEMBER OF LA CHAÎNE DES RÔTISSEURS SPAIN

The **Pez Fuego** restaurant, situated on the Gastronomic Golden Mile of Madrid, specializes in grilled fish and seafood prepared on an open grill.

It is a celebrated establishment situated in Madrid, acclaimed for its exceptional cuisine and hospitable ambiance. Specializing in seafood and fresh fish, the restaurant provides a distinctive culinary adventure for aficionados of marine gastronomy. Praised for its emphasis on premium ingredients and commitment to accentuating the inherent flavors of seafood, Pez Fuego's chefs aim to offer inventive and delectable dishes by merging contemporary culinary practices with age-old recipes.

The atmosphere at Pez Fuego is one of elegance yet relaxation, featuring modern and cosy decor. The staff are distinguished by their kindness and expertise, delivering attentive and personalized service.

With its emphasis on quality ingredients, culinary innovation, and a welcoming atmosphere, it provides patrons with a memorable dining experience at the heart of the city.









26/09/2024

THURSDAY

9:30 – Visit and tasting  
at Bodegas Alcardet

12:00 – Visit and  
tasting at Bodegas  
Castiblanque

13:45 – Lunch at Las  
Musas restaurant

16:30 – Visit and  
tasting at Bodega El  
Vínculo

19:00 – Visit,  
masterclass, and  
dinner at Bodegas y  
Viñedos Casa del Valle





# Visit and tasting

8:00 – On our way to Toledo and Ciudad Real

## 9:40 - BODEGAS ALCARDET (Villanueva de Alcardete, Toledo)

**Bodegas Alcardet** was established in 1973, born from the dynamic and entrepreneurial spirit of a group of winegrowers aiming to create a wine tradition with its own unique personality.

The production of their wines masterfully blends traditional methods with the latest technologies to craft modern and complex wines.

In just a few years, they have established themselves as a benchmark for high-quality wines, producing 15 distinct varieties. Furthermore, they are pioneers in the ecological production and cultivation of the vine.



## 12:00 - BODEGAS Y VIÑEDOS CASTIBLANQUE (Campo de Criptana, Ciudad Real)

In the middle of 2001, this family business embarked on the restoration of an old 19th-century winery, "Bodega El Montañés", aiming to preserve the historical structure while maintaining the stone walls, the Arab roof tiles, the internal pine wood structure, and refurbishing disused areas. They also integrated the latest technological advancements in winemaking.

The Castiblanque family boasts a three-generation wine-growing tradition, initiated when the grandfather, "Templao" Jesús Castiblanque Alberca, began cultivating Airén variety vineyards by hand in the 1950s.







# Lunch

13:45 – Las Musas restaurant

## LAS MUSAS RESTAURANT

**A modern space that respects tradition**

In the heart of La Mancha, against the picturesque backdrop of windmills, we will savour a traditional La Mancha cuisine menu at this iconic restaurant in Campo de Criptana.







# Visit and tasting

16:30 – In Campo de Criptana, Ciudad Real

## BODEGA EL VÍNCULO

**El Vínculo** also symbolizes the union between the two Castiles and pays tribute to the winery of the grandparents of the women currently at the helm of the Fernández Rivera family.

El Vínculo is the exception within the group, as it is the one that does not grow only a single variety. Aside from Tempranillo, Airén—a white grape variety with which the Fernández Rivera family produces their wine—is grown.

## Visit, masterclass and dinner

19:00 – En Yepes, Toledo

### BODEGAS Y VIÑEDOS CASA DEL VALLE

In this village in the province of Toledo, Vinos de Pago are produced from grapes cultivated in 82 hectares of new vineyards encircling a bodega with spectacular views. **Bodegas y Viñedos Casa del Valle** embodies the legacy of the culture and philosophy of the Châteaux.

Due to their excellent aging qualities and adaptability to winemaking methods, they selected the Sauvignon Blanc (white), Cabernet Sauvignon, Merlot, and Syrah (red) grape varieties. These choices enable them to produce wines with deep complexity and distinctive personality, catering to new tastes, new consumers, and the fresh sensations they aim to convey to those who explore the world of wine with curiosity and complete freedom.





27/09/2024

FRIDAY

10:45 – Visit and tasting at Bodegas Emilio Moro

12:30 – Visit to Bodegas Arzuaga Navarro

13:30 – Lunch at El Taller de Arzuaga (1\* Michelin star restaurant)

17:15 – Tour of Peñafiel Castle and the Provincial Wine Museum. Meeting with the Cofradía del Vino de Ribera del Duero

20:15 – Visit, tasting with snacks at Pago de Carraovejas winery





# Visit and tasting

10:45 – Bodegas Emilio Moro, in Pesquera de Duero (Valladolid)

## BODEGAS EMILIO MORO

The history of **Bodegas Emilio Moro** spans three generations, beginning with the grandfather of the current generation, Emilio Moro, who was born in 1891, and his son, also named Emilio Moro, born in 1932. Both were immersed in a viticultural environment, surrounded by vineyards from their earliest days. Growing up in their hometown of Pesquera de Duero, in the province of Valladolid, they nurtured their passion for winemaking through the annual effort of grape stomping and dedicated cultivation.

Emilio Moro imparted his profound love for wine to his son, who has subsequently passed this passion on to the third generation, currently at the helm of the winery.







## Visit and lunch

Bodegas Arzuaga Navarro, in  
Quintanilla de Onésimo (Valladolid)

### 12:30 - BODEGAS ARZUAGA NAVARRO

**Bodegas Arzuaga Navarro** is situated in Quintanilla de Onésimo, a quaint village in the province of Valladolid, nestled in the core of the Ribera del Duero Designation of Origin. The winery's wines originate from 'La Planta' estate, a hunting reserve owned by the Arzuaga family in Quintanilla de Onésimo, Valladolid. Spanning over 1,500 hectares, the 'La Planta' estate represents a true luxury in the heart of Ribera del Duero.

### 13:30 - EL TALLER DE ARZUAGA (1\* Michelin star restaurant)

**El Taller de Arzuaga** is the culinary venture of Bodegas Arzuaga and the esteemed chef Víctor Gutiérrez. This restaurant showcases avant-garde Castilian cuisine, with a focus on local produce, particularly game from the La Planta estate.





# Meeting with the Cofradía del Vino de la Ribera del Duero

The **Cofradía del Vino de la Ribera del Duero** is a non-profit association created to study, promote, and enjoy wine culture in a spirit of friendship and harmony. It advocates for responsible and moderate wine consumption, guided by the principle that:

WINE + FOOD = HEALTH

Among its objectives is the maintenance of close relationships with associations, groups, brotherhoods, entities, and similar institutions that share the same aims.

## Visit to Peñafiel castle and the Museo Provincial del Vino

17:00 – Peñafiel castle

Any wine lover and admirer of the rich culture interwoven with centuries of history should add the **Museo Provincial del Vino** to their travel list. Not only does it offer an enticing museum experience, but since its inception, it has also become the focal point of wine tourism in the province.

Declared a National Historic Monument in 1917, the castle stands in the heart of the Ribera del Duero.





# Visit, tasting and snacks

20:15 – Pago de Carraovejas winery



MEMBER OF LA CHAÎNE  
DES RÔTISEURS SPAIN

The origins of **Pago de Carraovejas** trace back over three decades ago, marking the inception of the winery as a realization of the owner's ambition to craft a distinguished wine within one of Spain's most promising regions.

The winery is located in Peñafiel (Valladolid), precisely on the slopes of Carraovejas, an area exceptionally suited for grape cultivation. It is distinguished by its unparalleled setting, meticulously tended vineyards, careful production processes, and equitable and balanced aging. These factors collectively contribute to creating wines with a distinct identity.

The Pago de Carraovejas complex spans over 26,000 m<sup>2</sup>, featuring picturesque squares adjacent to the building. From these squares, visitors can enjoy incomparable views of the valley and Peñafiel Castle to the southwest, offering a unique wine tourism experience in the Ribera del Duero region.











**28/09/2024**

**SATURDAY  
(Morning)**

**10:45 – Visit to the  
Ampelographic  
Museum of IMIDRA**

**12:30 – Masterclass on  
Madrid Wines and  
other regional products**

**13:30 – Brunch at  
IMIDRA**

**14:30 – Return to the  
hotel**







# Visit to IMIDRA (Instituto Madrileño de Investigación y Desarrollo Rural, Agrario y Alimentario)

10:45 – The Institute of Madrid is dedicated to research aimed at improving and enhancing the region's food products

The **Instituto Madrileño de Investigación y Desarrollo Rural, Agrario y Alimentario** (IMIDRA) is an autonomous public research entity engaged in research and development (R&D) and other technological and promotional endeavors. Its mission is to bolster agricultural development, the related industry, and sectors of the rural world connected with the natural environment..

The Community of Madrid's agri-food and agri-environmental research projects are conducted at IMIDRA, with viticulture and oenology being among its key research areas.

Their research encompasses a broad spectrum, including viticulture, oenology, food microbiology, dairy products, soils, olive cultivation,

biotechnology of forest species, agro-energy crops, agricultural practices, pests, development of new plant varieties, wild plant species, aromatic and ornamental plants, as well as mechanisms for the dissemination and transfer of knowledge.

IMIDRA boasts the most significant collection of vine varieties in Spain, making it the second largest farm in Europe dedicated to this purpose. IMIDRA works on and preserves various vine varieties to bolster the region's wine industry and enhance its competitiveness in the market.

We will visit its ampelographic museum and engage in discussions with those responsible for its management.



# Tasting Madrid

12:30 – Masterclass on Madrid wines and other regional products.



MEMBER OF LA CHAÎNE DES RÔTISSEURS SPAIN

## VINOS JEROMÍN

**Vinos Jeromín** winery was established in 1956, grounded on two fundamental principles: honouring the age-old tradition and the roots of a family business, while simultaneously employing the most cutting-edge technologies.

Vinos Jeromín is a family-owned enterprise situated in Villarejo de Salvanes, Madrid. It encompasses 500 hectares of vineyards distributed across 300 parcels throughout the Madrid region, showcasing extraordinary and diverse soil conditions. Among its 600,000 vines, 60% are dedicated to red and 40% to white grape varieties, with the management of 9 distinct grape types.

Out of the four million bottles of wine sold under the Designation of Origin Vinos de Madrid, one million are attributed to Vinos Jeromín.









28/09/2024

**SATURDAY (Evening)**

**19:00 – Induction  
Ceremony**

**20:00 – Cocktail and  
Gala Dinner**







# Induction Ceremony

19:00 – Parador de Alcalá de Henares

The evening will commence with the customary induction ceremony, followed by a black-tie gala dinner at the Parador Nacional in Alcalá de Henares.

To officiate and formally welcome the new members, the inducting officer for this OMD Grand Chapitre will be Mohamed Hammam, who serves as a member of both the International Executive and Consultative Boards in Paris and is the Chair of the OMD International Committee.

## Cocktail and Gala Dinner

20:00 – Parador de Alcalá de Henares

*“The Parador in Alcalá de Henares exemplifies the future vision for our network. It’s a hotel that not only preserves and enhances the monumentality, history, and art of its building but is also modern, equipped with the latest technologies and advancements in comfort. This sustainable and environmentally friendly hotel is accessible to people with disabilities, embodying a historic yet unique Parador that caters to the needs of the 21st-century traveler.”*

Said the President of Paradores on the day it was inaugurated in 2009.







**29/09/2024**

**SUNDAY**

**11:30 – Guided tour of  
the historic city centre  
of Alcalá de Henares**

**13:30 – Lunch at La  
Hostería del Estudiante  
restaurant**





# Guided tour of the historic city centre

11:30 – Alcalá de Henares



The city of Alcalá de Henares was inscribed on the UNESCO World Heritage List on December 2, 1998, during the 22nd session of the World Heritage Committee held in Kyoto, Japan. It was recognized under the designation "**University and historic site of Alcalá de Henares**".

Alcalá de Henares holds the distinction of being the first city specifically designed and constructed to serve as the site of a university. This model of city planning was subsequently exported to other educational centres across Europe and America.

Culture perfectly encapsulates the essence of Alcalá de Henares, a city with 2,000 years of history, tracing its origins back to the ancient Roman Complutum. The best way to experience this rich heritage is to explore its old town and admire its spectacular monumental sites.

However, it is Miguel de Cervantes, the author of *Don Quixote de la Mancha*, one of the most significant works of world literature, who has left the most enduring legacy in Alcalá de Henares.









## Lunch at La Hostería del Estudiante restaurant

13:30 – In Alcalá de Henares

16:00 – END OF THE OMGD GRAND CHAPITRE



The **Hostería del Estudiante** restaurant is situated opposite the Parador, occupying the former Colegio Menor de San Jerónimo founded by Cisneros. It offers views of the Trilingual Courtyard of the University of Alcalá. This unique setting dates back to the 16th century, characterized by massive wooden beams and a fireplace where cooking has been underway for five centuries.

Nowadays, we can savor the traditional and classic dishes of the Hostería, complemented by the most emblematic dishes from the cuisine of various Paradores.

Its gastronomic offering blends the culinary tradition of Madrid, with a special nod to Cervantes' recipes as one of its distinguishing features. Our menu, inspired by Cervantes' literary works, will be complemented by a curated selection of wines from across Spain.



# ACCOMMODATION





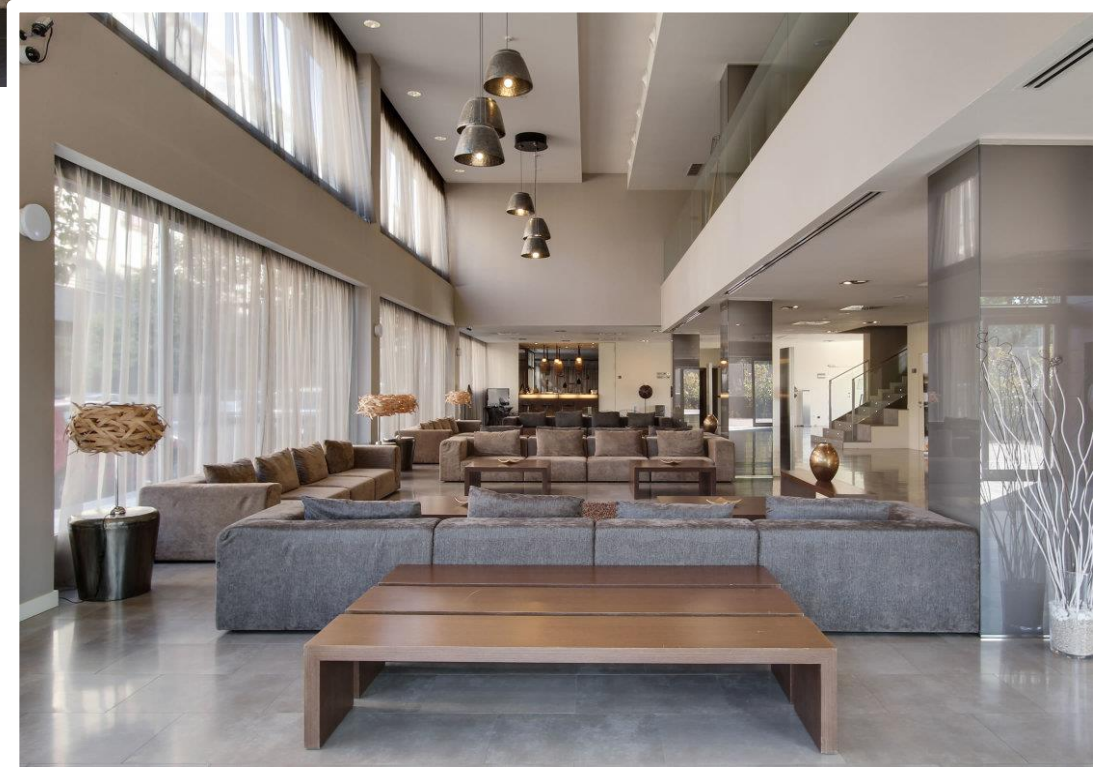


## PCM FORUM ALCALÁ\*\*\*\*

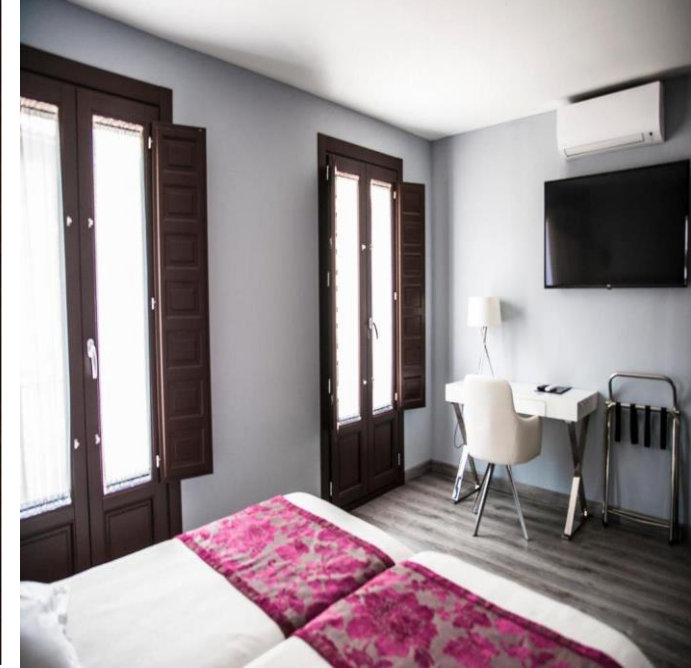
→ MAIN HOTEL FOR THIS OMGD GRAND CHAPITRE

The PCM Forum Alcalá hotel is located a 10-minute walk from the historic centre of Alcalá de Henares, designated as a World Heritage Site since 1998.

The hotel boasts a modern and contemporary decor with spacious interiors, illuminated by natural light and featuring a terrace garden that spans nearly the entire perimeter of the building. PCM Forum Alcalá offers modern and inviting rooms, creating a refreshing and pleasant atmosphere for guests.







## EVENIA ALCALÁ BOUTIQUE HOTEL \*\*\*

This delightful 16th-century building is situated in the picturesque historic centre of Alcalá de Henares, within a former Middle Age Post Office Building. Its architecture allows guests to immerse themselves in the history and ambiance of the time when this building flourished.

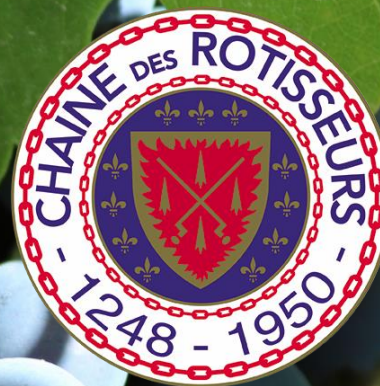
The building has been meticulously renovated, preserving the original arrangement of architectural elements and retaining a cosy courtyard as its central focal point. This courtyard serves as the nucleus around which the various rooms of the **Evenia Alcalá Boutique** hotel are arranged.



For further information, please contact:

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**MADRID**

**CASTILLA-LA MANCHA**

**RIBERA DEL DUERO**

# 5<sup>th</sup> Annual International OMGD Grand Chapitre

Spain, 25-29 September 2024