The Gourmet Hall begins with the visit of Minister Planas

The Minister of Agriculture, Fisheries and Food, Luis Planas, will attend this International Fair, today where the Ministry will announce the quality and variety of our food.

The Minister of Agriculture, Fisheries and Food, Luis Planas, will attend today's Salon de Gourmets 2019, which will be held at the **IFEMA Madrid Trade Fair Center** from April 8 to 11. Within the framework of this International Food and Beverage Quality Fair, the Ministry has programmed various promotional activities to raise awareness of the quality and variety of our food, and the importance of the Spanish agri-food sector.

Under the concept "Food of Spain", and taking into account the new tastes of consumers, promotional actions will be aimed at connecting with the new society, to inform and disseminate knowledge among consumers about our agriculture, fisheries and rural areas, such as differentiating and valorizing elements of our economy, landscape, gastronomy and culture.

Visitors can participate in the activities organized in the "Wine Tunnel"; the guided tastings that will take place in the "**Extra virgin olive oil tunnel";** the lectures, the showcooking and the tastings on fish and aquaculture products in open stages and the presentation of the winners with the Food Awards of Spain 2018, awarded by the Ministry of Agriculture, Fisheries and Food in eight modalities, in the Aula Gourmets.

WINE TUNNEL

One more year the Ministry carries out an activity to promote wines from Spain in the so-called "Wine Tunnel", which this year celebrates its twenty-fourth edition. An activity that supports the wine industry of our country, with the participation of the Regulatory Councils, companies and

associative entities of the sector.

This promotional event takes place in a space of 600 m2, with exhibition and selected wine tasting. There are 22 varieties exhibited, from 267 wineries, which can be tasted, while they are guided by the professionals who advise and attend the "**Wine Tunnel".**

In the same place there are two rooms where tastings are also organized, aimed exclusively at groups of professionals in the agri-food sector.

On the one hand, in the sessions of initiation to the tastings, organized in morning and afternoon, you will be able to know the different methods of preparation and aging, as well as their different varieties and pairings. In the second tasting room, the exhibiting wineries will present their wines and show accompaniment options with quality products.

There will also be recognized tasters who will give talks with tasting. José Peñín, who will speak on the "Particularities of 5 wines that I like". On April 10 at 1:30 p.m. Custodio Zamarra, will develop a "tasting wine tasting with soul". On April 10 at 5:00 p.m.

The "Wine Tunnel" is one of the activities of the most successful and attractive Hall of Gourmets, which attracts the largest number of visitors, 29,070 in 2018.

EXTRA VIRGIN OLIVE OIL TUNNEL

Likewise, and for the second consecutive year, the Ministry presents the "Túnel del AOVE" a monothematic space, to extol one of the most outstanding products of the Spanish agri-food sector.

In this **"AOVE Oil Tunnel",** next to the wine tunnel, visitors can learn about the culture and organoleptic analysis of Extra Virgin Olive Oil. It has an area of ??300 m2, where 29 AOVES of differentiated quality will be promoted under the protection of the Denominations of Origin and 24 varieties of organic production oils.

Visibility will also be given to the varietal richness and sustainability of singular varieties of low diffusion and adapted to local production conditions, to the so-called minority varieties, there will be a total of 40 of them. The exhibition will close an outstanding area with the 4 oils awarded with the Food Prize of Spain.

Every day there will be guided tastings highlighting, which will be held on 9 (at 12 a.m.) and 10 (at 12:30 a.m.) by the expert of the Juan Ramón Izquierdo Ministry, on the oils that have obtained the Food Prize of Spain Best Extra Virgin Olive Oils.

In this way, the Ministry will highlight the varietal richness of the Spanish olive grove with the presentation, unique in Europe, of 102 AOVES.

The Ministry has scheduled for April 10 in the space Aula Gourmets, a day of official presentation of the winners with the Food Awards of Spain 2018

FISHERIES AND AQUACULTURE PRODUCTS

In the Salón de Gourmets 2019 promotional activities have also been organized, under the strategy **#fooddEspaña**, on fish and aquaculture products, in scenarios open to the public, to value the riches and benefits of Spanish fishery products, under the slogan "Product Fishing: rich, healthy, safe ".

This will support representative associations representing the sector producing, transforming and commercializing fishing and aquaculture, which will offer talks, presentations, show cooking and tasting, for several days. Monday 8: Conference in the Gourmets Auditorium of Pavilion 8 (10.00 h to 14.00 h); Wednesday 10: Conference in the Aula Gourmets of Pavilion 10 (12.00 h to 14.00 h) and Thursday 11: Full day in the Aula Gourmets of Pavilion 10 (10.00 h to 17.00 h).

PRESENTATION OF THE SPAIN 2018 FOOD AWARDS

Along with these promotional activities, the Ministry has scheduled for April 10 in the space Aula Gourmets, a day of official presentation of the winners with the Food Awards of Spain 2018, in its eight forms: "Food Industry"; "Entrepreneurship"; "Ecological production"; "Food Internationalization"; "Production of Fisheries and Aquaculture"; "Communication"; "Restoration" and "Extraordinary Food Award of Spain".

The presentation of each one of the winners will be in charge of a representative of the prestigious juries that participated in the deliberations. Subsequently, each of the winners will make an exhibition of the activity that has led them to obtain this award.

This act of presentation aims to enhance the Awards and that all winners perceive that this award gives them visibility and benefits. On the other hand, it also intends to value the work of the juries in the designation of the winners and to give them the visibility and recognition they deserve.