

Have your cake with coffee or gin at La Prima Lejana

Thanks to waking up early for work during the week, I'm pretty much a guaranteed earlybird at the weekends. Luckily for me, this meant that last Saturday I had first dibs of the delectable treats on offer at La Prima Lejana. The cool little cafe that's just a stone's throw from C/ Huertas and offers up 'gram worthy decor and cakes worth setting an alarm for.

A venture that's the birthchild of three friends hailing from Galicia, La Prima Lejana combines two of my great loves – cake that's worth the calories and gin. The gin needs no further explanation. Forget strawberries and cream, bangers and mash, fish and chips, there's no pairing that I could love more. Especially when all of the gins on offer are Spanish, including one of my current fave, Nordes.



Now don't get me wrong, I didn't swerve my Saturday morning spin class to swig gin before midday, there's great coffee on offer as well as fresh lemonades in a variety of flavours – I opted for lemon and ginger which was zingy and fresh and was an attempt to offset the cake-shaped goodies.



Now, onto the decor which was basically my own version of utopia. A mix of pinks, gold and marble –essentially the mood board for my own recent flat renovation – had me hot footing it to Maison du Monde to snap up the same shelving that they have there. The attention to detail is second to none, partly due to one of the lovely business partners being an architect, and clearly one with excellent taste.



I often find Spanish cakes waaaaay too sickly sweet but the cakes here were some of (if not the best) that I've tasted in

the capital. I had carrot cake which was inhaled at breakneck speed and we also tried the courgette cake with lemon icing. Again, the plate was all but licked clean.



La Prima Lejana is as pleasing to the eye as it was to the tastebuds and I plan to work my way through their menu, I urge you to do the same.

La Prima Lejana

- [Website](#), [Facebook](#) & IG: [@laprimalejanamad](#)
 - **Address:** Calle Lope de Vega, 7
 - **Metro:** Antón Martín
-

Espacio Cervecerero, Mini Mahou Brewery in Madrid

Mentally bookmarked for more than a couple months, we finally stepped into Espacio Cervecerero Mahou in Alonso Martínez and were not let down. Having no expectations allowed us to be surprised at every turn in this small but compact venue. **It's a little bit brewery and tasting space, a little bit restaurant, a bit gift shop and a bit urban art showroom.**

It's perfect if you've got family or friends visiting or no plans on any given evening. You'll certainly be surprised by this unusual center of Madrid find. **Did you know Mahou is a family-run business? Or that they made a Stout? And an APA (American Pale Ale)?**



At [Espacio Cervecero](#) each is served on an individually descriptive coaster for each beer but your “beersommelier” will tell you all about it anyway. These little details are what makes this place unique. It feels small in square meters but packs a lot.



There are few beers on tap but this allows for more information to be revealed regarding each one. Before you leave, you'll be asked to evaluate what you've tried on one of a few iPads set opposite the bar.



If you go through the graffiti and mirror covered hallway, you'll reach the restaurant. Like myself, you may be distracted by the exposed industrial decor but don't forget to grab a board game to play at your table on your way in if you like.



You'll find that the menu is limited but gourmet and ideal for tasting a few different plates. Our waitress suggested we try the *ensaladilla rusa* (potato salad) which we did and she was right; it was definitely an elevated take on the typical bar food.



There are events at the bar which you can join like a guided “micro brewery” tour, a beer tasting for newbies and one for more seasoned beer drinkers – an international workshop in which beers are brought in from Belgium, Central Europe and Great Britain for tasting and learning.

And though there isn't much information on it, there also appears to be a cooking class using, you guessed it, Mahou! However, it isn't clear whether you watch or actually cook.

In the end, we saw Mahou's classier side and we'd definitely go back.

By Caitlin English

Espacio Cervecerero

- [Website](#)
- **Address:** Calle de Génova, 5
- **Metro:** Alonso Martinez, Colon
- **Hours:** Open everyday from 12pm-midnight (closed on Sundays)

You may also like:

- [La Virgen Brewery, worth the trip out to Las Rozas](#)
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5 Authentic Madrid Bars Loved by Locals

If you came to Madrid for some homemade *croquetas* or high quality *jamón ibérico*, you want to make sure that you're going to the best places. In Madrid, like any other major European city, it can be difficult to distinguish the local favorites from the tourist traps. But this doesn't necessarily mean that you have to venture off the beaten path to find traditional Spanish delicacies.

To save you the trouble, here's a list of some of the most authentic bars that can easily be found in the center of the city. So get ready to discover Madrid, one *tapa* at a time.

1) El Madroño



This restaurant screams authenticity with its interior and exterior tile decorations that depict Madrid's history and culture. When walking in, the first thing that will catch your eye is the homemade pastries and cakes that you'll be anticipating throughout your meal. Once seated, it's no surprise if a free *tapa* is brought to your table before even ordering.

El Madroño is the perfect place to order a glass of *vermut* paired with the *delicias de bacalao con mermelada de madroño*. These cod bites are fried to golden perfection and served with a side of madroño jam, the fruit from Madrid.



Delicias de bacalao con mermelada de madroño

- **Address:** Calle Latoneros, 3
- **Metro:** La Latina
- **Phone:** +34 913 64 56 29

2) Bar la Campana



If you're looking for the perfect *bocadillo de calamares*, look no further because La Campana is hands down the best place. Right next to Plaza Mayor, this bar is always crowded with locals, no matter what time of day it is. My personal favorite is a calamari sandwich paired with *una cerveza con limón*, otherwise known as beer with a splash of lemon. And if you're feeling extra hungry, you can't go wrong with an order of *patatas bravas* or *patatas alioli*.



Bocadillos de calamares con patatas bravas y patatas alioli

- **Address:** Calle Botoneras, 6
- **Metro:** Sol
- **Phone:** +34 913 64 29 84

3) Casa Toni



Found on Calle de la Cruz, this small restaurant definitely stands out against the others, with its worn out awning and window where you can see the chef hard at work. The first thing that you'll notice while walking into Casa Toni is the chef grilling up portions of *pimientos* and *oreja* to a charred perfection. In my opinion, this place has the best *sepia* ever. This grilled cuttlefish topped with fresh herbs and served with a side of mayo should be enjoyed with a Madrid white wine.



Sepia con vino Madrileño

- **Address:** Calle de la Cruz, 14
- **Metro:** Sol
- **Phone:** +34 915 32 25 80

4) Casa González



This half-bar half-artisan store located off of [Calle Huertas](#) is the perfect place to enjoy a light round of tapas, and maybe take a few of the goods home with you. Casa González is a cheese lover's dream with its delicious *raclette tosta* and variety of other European cheeses to choose from. My personal favorite take-home item is the *queso de arzúa*, which is a fresh cheese from the north of Spain. After enjoying a nice glass of wine and a tapa or two, don't be afraid to bring home a bag full of artisan goodies with you.



- [Web](#)
- **Address:** Calle del León, 12
- **Metro:** Antón Martín, Sol
- **Phone:** +34 914 29 56 18

5) Bodegas Ricla



About a 5-minute walk from Plaza Mayor is where you can find an old-fashioned bar decorated with bottles of wine that definitely gives a classic tavern feel. You can even take one of those bottles home with you! Just ask anyone behind the counter and they will be happy to help. Besides the amazing Spanish wines, Bodegas Ricla has a pretty good *vermut de grifo* (vermouth on tap) that goes perfectly with a side of *albóndigas*, otherwise known as meatballs.



- Address: Calle Cuchilleros, 6
- Metro: La Latina, Tirso de Molina
- Phone: +34 913 65 20 69

Also check out: [What to see in Barrio de las Letras](#)

Café del Rey, an unexpected

restaurant behind Príncipe Pío

Situated on an unassuming street behind Príncipe Pío lies [Café del Rey](#), a modern restaurant that's totally unexpected. Although it's a five-minute walk from the train station, as well as the Royal Palace, Templo Dubod and Plaza de España, the street it's located on is quite off the beaten path.

James and I went on a Saturday night when the center was uncomfortably crowded, as per usual. Dodging pedestrians left and right, we headed down Cuesta San Vicente. Just before reaching the station, we turned right onto a quiet street called Paseo del Rey and bam! We'd completely escaped the city's hustle and bustle and could finally breathe again.

Two minutes later we arrived at the restaurant, whose stylish decor stands out among the surrounding residential buildings. What is this modern restaurant doing here? It looks like it should be in Malasaña, Chueca, or even Salamanca. That said, we were happy it wasn't located in those neighborhoods because it gave us the chance to try something new and head in a different direction.



photo from their [Facebook](#), as are all the high-quality pics below!

The front part of the venue is a casual bar, delicatessen and

shop. You'll find sandwiches on baguettes, mouthwatering cakes and other treats on display, plus a great beer selection and wine list. We went for dinner so we sat in the dining area in the back, also chic and with plenty of space to remind us we weren't in an itchy bitsy bar in La Latina (which we love, just sometimes we crave some leg room).



As we were eating dinner, we couldn't help but talk about how oddly situated the restaurant was. How could anyone find it if they weren't looking for it? Bottom line is you couldn't. That's kind of why we like it. While in the summer I'm sure it's always packed because of its beach-themed outdoor terrace, during the wintertime I imagine the clientele is more from the neighborhood, as well as people coming in from Principe Pio or after spending the day along Madrid's river. They also hold events like wine and beer tastings that bring in patrons.



Back to our dinner: James got a burger (which the waiter recommended) and I went with the salmon with vegetables (I'm on a bit of a health kick these days), accompanied by a few glasses of red wine.



The table next to us was having a true feast and I must say the pasta and tuna dishes they ordered looked huge. We enjoyed our meal and the price range was reasonable. For example, the burgers cost €8-11. We didn't end up trying their famous cakes which I honestly regret. That's their specialty – the red velvet and carrot cake in particular – and they looked incredible!



The wait staff were also very friendly and attentive.

Since Café del Rey serves breakfast and brunch menus too, we've got plenty of reasons to go back. I also can't wait till summer to check out their outdoor seating areas.

Info

- [Facebook](#)
 - [Website](#)
 - Twitter/Instagram: @cafedelrey22
-

Fogg Bar, Spanish Craft Beer and Artisanal Cheese in Huertas

[Madrid's craft beer scene](#) has been flourishing in recent years with several bars and vendors popping up to meet an increasing demand. [Fogg Bar](#), a new establishment situated on C/ Moratin in Huertas, stands out for **serving exclusively Spanish-made artisanal beer on tap** along with delicious cheeses.



My friend Diana and I ventured in on a quiet Tuesday night and perched ourselves at the bar. We were able to chat with the charming proprietor, Marisol, who helped us decide which beers to sample. She and her husband opened this bar in September.



They take a lot of pride in **collaborating with smaller breweries and cheese distributors**, often hosting tastings and gatherings where attendees can meet the brewers.



I was impressed with the presentation of the tapas that accompanied each drink, as well as the **butifarra, a typical Catalan sausage**. I was quite taken by this establishment and recommend it to all craft beer aficionados looking to taste Spanish-made beers.

Info

- [Facebook](#)
- [Website](#)
- **Address:** C/Moratin 5
- **Metro:** Anton Martin

For more on Madrid craft beer, check out:

- [Beer State of Mind in Madrid](#)
 - [Heightened Beer State of Mind in Madrid](#)
 - [La Buena Cerveza, all things beer in Madrid](#)
-

Stunning Local Olive Grove Tour, in English! – Proyecto Los Aires

In 2013, biologists **Guillermo and Laura** – Spain's newest generation of **olive farmers** – took over the family business and embarked on an innovative mission: to connect the local countryside with the city of Madrid and make farming a **sustainable way of life** once again.

How it all started:

Over a century ago, in a small town in the region of **Toledo**, Guillermo's great grandfather planted his first grove of around 200 olive trees, and between the evenly spaced olive saplings grew rows of sun-drenched grapevines.

A hundred odd years later, only the footprints of the old vines are visible, but the olive trees have grown beautifully gnarled and twisted, with silver miniature leaves and shiny hard fruit, ready for the annual harvest of some of the tastiest **organic extra virgin olive oil** in Spain.



The centenarian olive trees

Guillermo and Laura's story:

Olive farming has been in both of their families for generations, inspiring them to study biology at university, which is where they met. From early on, they drew sketches on scraps of paper illustrating grand ambitions to re-bond our booming capital with its rural backyard, enthusiastically telling anyone who will listen about the genius that is the organic farming ecosystem (it's genius).

By mid 2014, their dream had gathered enough steam for them to **quit their jobs** and make [Proyecto Los Aires](#) their life, and for being in the midst of an **economic depression**, it's incredible how much they've already achieved.

The tour:

On Saturday, we headed out to their stunning olive grove in **Arcicóllar**, about an hour south of Madrid. When we arrived, we

met up with our fellow tour buddies and set off on our educational meander through the olive trees.

Guillermo and Laura led us around their oldest plot and explained the **process of creating olive oil**: from planting and harvesting to filtering and bottling. Their scientific angle on the entire practice is fascinating, but I won't say any more – the oohs and aahs are all part of the fun!



The walking tour begins



Taking a closer look at the trees

After the walking tour (and tanning opportunity), we sat down at a shaded table nestled idyllically among the centenarian trees. It was time for the **tasting**. This involved professionally sampling several olive oils in little blue glass cups, and learning how to tell the difference between generic **supermarket oil** and **top-quality organic oil** such as theirs.

And then came the food and wine. Through local connections and friends and family, Guillermo and Laura brought together a plethora of **Iberian foodie gems** for us to eat. A *mercado* on a table came to mind, and our tour companions' similarly delighted reactions included lots of "mmm"s and "oh my God"s and jokey squabbles over who liked the **pumpkin morcilla** most. We chatted, talking about Guillermo and Laura's endeavours as well as our own, then gratefully accepted Guillermo's offer of

a top-up of wine to accompany our final wander through the trees (and take a few grove-selfies). Finally, we had the opportunity to buy some of the delicious products we tasted that day.



The tasting (and eating and drinking)



The quaintest little market stall in the world

After an **eye-opening and mouth-watering experience**, we said our goodbyes to the lovely Guillermo and Laura and hopped on the bus back to Madrid, desperate to get the word out to you!

The project explained:

[Proyecto Los Aires](#) aims to **promote local agriculture** by running **educational tours & tastings** on their farm and forging a direct link between urban consumers and the rural economy. Their oil (Los Aires Extra Virgin Olive Oil) can be found in **gourmet shops** such as Oleoteca Murúa at [Mercado San Antón](#). Guillermo and Laura also regularly sell their oil in **markets across Madrid** such as [Mercado de Motores](#), [Mercado Central de Diseño](#), [Nómada Market](#) and [Gastro Market](#). Next time you're there, **go and say hello!**



Los Aires olive groves

How to get there:

The **meeting point** for the tour is the bus stop in the town of **Arcicóllar** (see location [here](#)). Regular buses (see timetable [here](#)) will get you there from Madrid's **Méndez Alvaro** bus station in **just over an hour**. If you're driving, it takes around **50 minutes** from central Madrid.

Details & Contact Info:

Tours run **year-round** on **any day of the week or weekend** and must be booked at least **48 hours in advance**.

[Facebook](#) & [Web](#)

The website is in English and Spanish! For more information about the tour, pricing, and to book, click [here](#).

Eating Our Way through Huertas with Devour Tours

On a recent chilly Saturday morning, James and I set out on one of the city's best ranked activities, Devour Tours. I had never been on a food-inspired tour before, let alone in a city whose food culture I'm quite familiar with. Yet the chance to meet local honey and jam specialists, indulge in chocolate-soaked figs and hop from butchers' shops to tapas bars while learning historical tidbits did indeed change the way I look at the city I've called home for the past seven years.





While [Devours Tours](#) offers a bunch of different gastronomic routes throughout the city, we went on the one I consider the most enticing – [Huertas Neighborhood Food & Market Tour](#). The home of the tour was Barrio de las Letras, a central neighborhood named after the famous Spanish writers who once resided, scribbled and drank together there in the 1600's, such as Cervantes, Lope de Vega and Quevedo.

Those of us who live here today know the neighborhood as Huertas, coined after the bar-filled street that runs through it. Unlike many areas surrounding Sol or Plaza Mayor, this barrio upholds a charming and unchanged spirit thanks to its thriving delicatessens, tapas bars and traditional markets. Offerings of old and new spins on local cuisine await you as you walk through its gorgeous cobble-stoned streets. And Devour Tours will let you in on all its secrets.



Our tour guide, James Blick, was not only an expert on Madrid's history and food scene, but also made each and every person on the tour – which consisted of a young Scandinavian couple, two parents from Alabama visiting their daughter on her semester abroad and a group of middle-aged women from Ireland – feel comfortable by asking personal questions, encouraging conversation and creating a wonderful vibe throughout the three-and-a-half-hour event.

I also want to note that my husband, also James, doesn't like cheese (weird, I know) and had told the guys at Devour Tours beforehand. His eyes lit up as he saw a plate of cured meat awaiting him at the cheese tasting, showing how they clearly make it a point to accommodate different tastes and dietary needs.



James (the tour guide) also engaged in friendly chit chat with all the local market vendors and shop owners – something quintessentially Spanish, I must add. Wherever we stopped for a story and a bite, James knew the locals by name and the stories behind their businesses; those close-knit relationships make the tour truly delightful and offer insight into the city's day-to-day life. This kind of rapport and insider know-how can only be attained with a great deal of time and care.



Overall it was clear how much attention was put into designing this tour; every detail was planned to perfection, from the food portions and variety to the timing and storytelling. We had more than enough tapas to fill us all up, yet paced and served up just right so we never felt too full to keep us from walking or having a few more bites at the next stop!



Since I don't want to give too much away, I'll have to wrap things up here. The last thing I'll note is that I had walked by absolutely every place we visited on the tour on many occasions. Most of these places I had never stopped to think about nor even enter.

Now I know that as I stroll along the streets I often frequent such as Calle Huertas and Calle Leon, I'll see a different side of my adopted city. I'll also enjoy a handful of new eateries that are now going straight to the top of my list.



Madrid's best Italian restaurant is not in the likeliest of places.



So whether you're coming through Madrid for a weekend or already live here, let Devour Tours show you around for a few hours, especially if you're a foodie like me! Buen provecho!

To book a tour or read some of their tips on where to find the best food in the city, check out [Devour Tours website!](#)

Let's visit the wine region, Ribera del Duero, from Madrid!

We all know that we owe a lot to the Romans- the feats of engineering, the inventions, the creation of basic law, the art. But in the case of Ribera del Duero, we owe them the discovery of the perfect place to grow the tempranillo grape, and the beginnings of the Ribera del Duero wine region.

Do you like full-bodied red wines, exploring ancient ruins and travelling through stunning landscapes? Then Ribera del Duero could be your next destination. To give you a head start, here are some useful tips from inside the wine industry, including where the region is, why it is famous, my favourite winery and how to get there from Madrid.

The scoop

Ribera del Duero is talked about as being one of the most prestigious wine regions in Spain. It is renowned for its **full-bodied, elegant and complex red wines**, which are of an **extremely high quality** (the region's regulatory body only allows a certain amount of grapes to be produced per harvest-meaning that quality is in, and quantity is out).

In fact, in 2012 Ribera won a Wine Star award for being the **best wine region in the entire world** (which in the wine world is the equivalent to winning the Oscars).

Roman Gods and Medieval fortresses

Ribera del Duero became an official D.O. (Designation of Origin) region in 1982, but wine has been produced here for **over 2,000 years**. We know for sure that the Roman people of Ribera del Duero made wine, because they left behind mosaics

of the Roman God of wine, Bacchus.

Bacchus was, amongst other things, the youthful, beautiful and (somewhat) androgynous God of harvest, wine and general all-round debauchery (he was actually the half mortal son of Zeus, so who can blame him). You can still see a 66 metre mosaic tile floor dedicated to him and his frivolous escapades at the *Baños de Valdearados*, a small pueblo right in the centre of Ribera del Duero.



The Ancient Romans believed that wine was a 'daily necessity' and produced wine in Ribera del Duero for everyone in society—men, women, slaves, aristocrats and peasants

In fact, Ribera del Duero gets its entire name from the Romans and their love of wine; they were also so thankful for the blessing of the river on their vineyards, that they personified the river as Durius, a River God (who, we can only

assume, was working in cahoots with Bacchus).

Ribera del Duero continued to make wine long after the Romans left- all throughout the Visigoth, Muslim, Christian and medieval eras, right up until today. This means that Ribera del Duero not only has beautiful vineyard landscapes shaped by thousands of years of wine making, but also a winemaking tradition as old as the Coliseum.

If you are interested in medieval history or have a penchant for fairy-tale architecture, Ribera del Duero also has an incredible collection of Middle Age castles. On my last trip, I visited the official 'National Monument' of the castle of Peñafiel, which is located where all good castles are- on top of a hill.



The castle of Peñafiel

Geography

Ribera del Duero is a long and narrow wine region shaped to follow the path of the Duero river. Ribera del Duero is effectively an extended area of vineyard river bank, which is why the word 'Ribera' (river bank) is used in its name.



The Ribera del Duero the wine region includes parts of **four regional territories**— covering the south of Burgos, extending west into Valladolid and encompassing sections of Segovia in the south and Soria to the east.

There are 4 main municipalities: Peñafiel, Roa, Aranda del Duero and San Esteban de Gormaz. These are surrounded by rural areas of vineyards and wineries, churches, castles and beautiful valleys.

My favourite winery

There are almost 300 wineries spread over the river banks of Ribera del Duero, a combination of hundred-year-old traditional family wineries and modern corporate giants, but for me, the winery [Pago de Carraovejas](#) is a real diamond- a shining example of how to keep Ribera del Duero's wine

traditions alive, but not be afraid of modern innovation.

Back in the 1970's, a curious young sommelier José María Ruíz had a dream that he would one day own his own restaurant, where he would serve Segovia's most traditional dish, 'cochinillo' (roast baby piglet), which would be paired with his own Ribera wine.

Years later, and just 3km outside Peñafiel, Ruíz's impressive winery is in the perfect location in a sunny valley, protected by the hills from the North Wind and close enough to the river.



The vineyards of Pago de Carraovejas in its special valley this summer 2014, with views of Peñafiel castle in the distance

On my last trip to Ribera, I took part in the unveiling of Pago de Carraovejas' new wine tasting technique: the peeling and tasting of the skin, pulp and seeds of the grape before

tasting the wines. This is a prime example of Carraovejas' innovative approach to wine and ability to think outside of the box, as is their research with Universities to create their own natural yeasts and bacteria specific to the land.



Pago de Carraovejas in winter, photograph taken by my colleague and wine expert Raul Buendía. As the seasons change, so do the landscapes- with so many vineyards, each season brings unique stunning views

If you tour their winery, not only will you taste their fantastic red wines throughout the tour in different winemaking rooms (a refreshing take on the traditional end-of-tour wine tasting), but you will also get to enjoy 3 delicious tapas dishes (including 'cochinillo') that have been carefully elaborated in Ruiz's dream restaurant to pair with the wines.



One of the delicious tapas served in the barrel room on my last visit- a tuna, sautéed pepper and vegetable stack, with edible flower

If you have a food allergy, Pago de Carraovejas are up to the job. They can adapt their tasting menu to gluten free and lactose free diets if you let them know in advance- and they will even serve gluten free bread. You might also want to let them know if you don't want to eat 'cochinillo' (baby piglet fed only milk and slaughtered at 15-20 days old), if you are a vegetarian, vegan or have certain meat eating beliefs.

Which wineries?

To see a list of all of the wineries registered in the region, go to the official [Ribera del Duero D.O.](#) website.

If this seems too overwhelming and you aren't sure which winery to pick, or how to organise numerous visits that fit

together, you could organise a [wine tour of Ribera del Duero](#) from Madrid. You could even visit a winery that produces one of your favourite wines!

How to get there

Ribera del Duero has so many places to visit that you could leave Madrid in a number of different directions, depending on where you are headed. Here are two routes to the wine towns Peñafiel and Aranda de Duero.

By car:

I would recommend travelling to Ribera del Duero by car so that you can see Ribera's landscapes as you travel up from Madrid. This is all part of seeing Ribera- the land, the vineyards, castles and landscapes have all been shaped by wine making. You will also have the freedom to move about the region once you are there- you could stay in a wine town and drive to rural wineries and castles during the day, returning to eat delicious local food in the town at night.

You can see which companies rent cars in Madrid by going to our previous [Travelling by car in Madrid: renting cars, car sharing or carpooling](#) article.

Route: Madrid- Peñafiel

Duration: 2 hours approx.

Tip: Combine this route with a stop at the beautiful UNESCO city of Segovia on the way

Route: Madrid- Aranda de Duero

Duration: 1 hour 45 approx.

Tip: You can find recommended Aranda de Duero scenic driving routes for once you have arrived in the area, on the official [Aranda y Ribera guide](#) website. Useful for a weekend trip.

By bus:

It is possible to travel to a few of the wine towns by coach

from Madrid. This would be a good option if you would just like to visit the main wine towns.

Route: Madrid- Peñafiel

Depart from: Moncloa

Duration: 3 hours approx.

Price: 17,00 approx. single

Company: The official Peñafiel website cites travelling with [La Sepulvedana](#)

Route: Madrid- Aranda de Duero

Depart from: Avenida de America

Duration: 2 hours

Price: 12,00€ approx. single (24,00€ approx. return)

Company: [Alsa](#)

Wine word for your trip

El sarmiento– the little young, green vine shoot

The 3 Best Wine Shops in Madrid

All throughout Spanish history, farmers, monks and locals have produced wine and drunk it at their family tables, blissfully unaware that their daily vino was the nectar of the rich and privileged in faraway countries. **Wine has always been available here, and it has always been good.**

If you are not from Madrid, it can be hard to buy wine like a Spaniard. We tend to look for an imported bottle and an expensive label – but not anymore.

Forget your old assumptions about quality and price, because in Madrid, fantastic wine is produced just around the corner. On the edges of the city border, incredible [Madrid wineries](#) with vast vineyards are producing fantastic wines that have been enjoyed here locally for centuries. You have great wines at good prices right at your fingertips, and are in the perfect place to start a Spanish wine journey.

Working at a wine company, I have learnt a few things about where the Spanish buy their wine in Madrid. Drop your post-work trip to the supermarket and try these **3 best places to buy wine in Madrid**— whether you are looking to pick up a bottle for a friend's dinner, or spend as long as you like on a Saturday afternoon browsing and tasting the wines that they have on offer.

[Lavinia](#)

Lavinia is a chic and modern wonderland of wine situated in the barrio of Salamanca. On the same street as Chanel, Dolce Gabbana and Louis Vuitton, its location only adds to its impeccable service, friendly staff and welcoming atmosphere. There is a sense that things are happening here, and they are: with a top restaurant and regular tasting events and courses (this month, special cheese and wine pairing), Lavinia is a hub of specialised wine activity. They even have little decanting machines to taste wine in the shop on your own- the perfect way to test your palate style if you not sure what you like yet.



Restaurant on top floor, with decanting machines for wine tasting below



Wines organised by wine region (Denominación de Origen-D.O.)



Lavinia's exclusive wines and restaurant in the background on the top floor

If you are looking for your new favourite bottle, or a gift, and feel a bit lost, Lavinia is the best place to go. Just take in the label of your current favourite wine, e.g. an oaked smoky red, along with a price range, and they will show something new to try. If you are looking for a gift, you could even take in the label of a friend's favourite wine and wrap up something that they have never tried before. Without a doubt, the staff of Lavinia know their stuff- just check out their website to see how many years each sommelier has totalled working in the wine industry.



Special themes and promotions encouraging you try something new



Beautiful wine store designs



The D.O. of Rioja has launched a gastronomic competition this autumn in which the best gastro bars across Spain compete for the best tapa. Lavinia's entry: Lasaña de morcilla

Address: Calle Jose Ortega y Gasset, 16

Bodega Santa Cecilia

Santa Cecilia is, in so many words, a wine supermarket. It has a mini supermarket check-out counter, push entry barriers, aisles of beautiful shining bottles, wine gifts and books. However, Santa Cecilia also has a somewhat hidden secret weapon: a selection of traditional Spanish foods. Originally founded in 1922 as a traditional Madrileño food shop, Santa Cecilia has stayed true to its roots and today still offers a selection of delicious gourmet cheeses, hams, aperitivo snacks and store cupboard patés to add to the wine in your shopping basket.







Following the theme of food, Santa Cecilia also has a mini cafetería style bar with high stools that serves tapas to try with the wine while you browse. This makes a visit to this shop with a friend a potential afternoon of food and wine tasting. They also have a serve yourself 'zona de catas' wine tasting bar, with bottles open and ready to try if you need some inspiration, or are just figuring out what you like.



Wine tasting area with the tapas bar in the background

Santa Cecilia also offers a wide selection of liquors, juices, spirits and mixers, as well as tasting workshops and courses- this month Scottish whisky tasting and cocktail making.





Address: Blasco de Garay 74, Madrid

[Enoteca Barolo](#)

Walking down the glass walled stairs into Enoteca Barolo's underground wine selection is like submerging into your own private collection. The wines have been lovingly organised amongst modern box-like compartments and illuminated by simple lighting, as if the room were an exhibition of a life's work. In fact, having lived for several years abroad in Italy, its owners returned to Spain with a passion for providing the city with an extensive selection of both Spanish and worldwide wines. This makes Barolo probably the best selection of wines in Madrid: a special selection put together by the owners' personal recommendations.





Each wine bottle has its own little lovingly added paper price tag

If you already know a little about wine, the staff of Enoteca Barolo can help you out with suggestions for new wines to try, and you can learn more from their regular wine tasting courses. This month alone they have over 8 tasting courses, ranging from almost extinct grape wine and cheese pairing, to a progressive Italian wine tasting course.

You don't have to be looking for an expensive bottle to visit to Enoteca Barolo either- their cheapest wine sells for 2,30 € (which, non-incidentally, is produced... in Madrid).

Address: Principe de Vergara 211, Madrid

Extra information:

If you would like to find out more about the wine region of Madrid and its local wines, just go to the official

Taberna Lamiak, my favorite Basque pintxo bar with Tuesday night wine tastings

If you've got the urge to fight those beginning-of-the-week blues, go to Taberna Lamiak on Tuesday nights for a free wine tasting and a few heavenly tostones. You will love it.

A few months ago, my sister-in-law, [Laura](#), told me I had to go to this bar called [Lamiak](#), and write about it for Naked Madrid. So I went, and ever since, Lamiak has turned into one of those bars that I actually have cravings for. This beloved Basque tavern has two locations—one near metro Antón Martín and the other on La Latina's most popular street, La Cava Baja. Both locations boast brick walls, tiny stools, a great wine list and delicious food.



[Taberna Lamiak](#) serves some of the tastiest **tostas** and **pintxos** I've ever had in this city (better than [Lateral](#)'s), and they only cost **€1,90 each**. The photos below can attest to the beauty and generous portions of these simple, yet delicious treats. And while a picture alone may speak a thousand words, I still hope you'll trust me when I say that the food here at Lamiak is so good, I sometimes wonder why it is that I ever eat anywhere else. It would seem the word is already out. **Lamiak**'s divine offerings are no secret amongst Madrileños, who keep the place packed every night, clamouring for their weekly pintxo fix! Don't let the hungry throngs stop you, as this boisterous atmosphere is all part of the fun.

My favorite tostas here are the **queso de cabra con tomate y cebolla caramelizada** (goat cheese with caramelized onions and tomato) and the **empanada de confit de pato con pasas** (duck and raisin empanada). James' favorite is the **solomillo con cebolla y oporto** (pork tenderloin with onions cooked in a port wine sauce). James is a big meat eater, so he also orders the **jamón ibérico con tomate** (Iberian cured ham with tomato), but there are plenty of **vegetarian options** here too, such as roasted vegetables, smoked salmon, cod and hummus.





Last Tuesday night, as I had my usual craving for Lamiak, James and I went to get my goat cheese fix at the location near Antón Martín, and were lucky enough to find a seat. At 9pm, mid-way through our second round of drinks and *tostas*, a man from [Vinocora](#) came up to us and said they were about to give a free wine tasting. Everybody in the bar got a free glass of Rioja to drink during the 30-min presentation. After that, a glass of that same wine cost just €1 for the rest of the night. What a lovely surprise!









[Facebook](#)

Locations:

- C/ Cava Baja, 42. Metro: La Latina
- C/ de la Rosa, 10. Metro: Antón Martín