The Fine Wines & Food Fair
At Vila Vita Parc
FOODIES, REJOICE!

VILA VITA PARC IS PULLING OUT ALL THE STOPS AND WE'RE REAPING THE REWARDS.

THE FINE WINES & FOOD FAIR IS BACK AND IT'S BETTER THAN EVER

O VILA VITA PARC PERDEU A CABEÇA E QUEM GANHA SÃO AS NOSSAS BARRIGAS. A FINE WINES & FOOD FAIR ESTÁ DE VOLTA - E MELHOR QUE NUNCA

I was without a doubt one of the Algarve’s gastronomic highlights of 2013, hardly surprising considering it was organised by a 5-star resort that is itself a synonym of culture and excellence – Vila Vita Parc in Porches. But not even a one-year hiatus due to renovation work at the resort could dim the success of the first edition of the Fine Wines & Food Fair. In 2013, this event, which combines a dinner created by Michel-starred chefs and wine tastings from some of the best national and international wineries, will return to Vila Vita from May 6-10. Quite simply, it promises to be the gastronomic event of the year, not only in the region but also the country.

Although there are already various gastronomic festivals in Portugal, as the resort’s director of sales and marketing, Katy Rusell, explained to Essential Lisboa, the Fine Wines & Food Fair was launched by Vila Vita Parc to celebrate gastronomy and wine in a single event. The first edition took place over four days, and brought together food and wine-lovers from around the globe in the Algarvean resort – a triumph that Vila Vita was unable to replicate in 2014, but which it hopes to see this year.

"We expect the Fine Wines & Food Fair to be the biggest gastronomic event in Portugal this year," stated Katy Rusell. "This edition’s highlight will be the four exclusive dinners at the Ocean [the resort’s 2-Michelin restaurant] with some of the best 3-Michelin-starred chefs in Europe. The space is limited to 25 to 30 guests, so places will be reserved only for the lucky few."

While in 2013, the event gathered 12 chefs and 10 wine producers over four days filled with excellent menus and unique wine tastings, the resort’s sales and marketing director promises that this year’s edition will be “an excellent gastronomic party.”

Foi sem dúvida um dos destaques gastronómicos do Algarve em 2013, não só por si mesmo organizado por um resort de cinco estrelas que, por si só, é sinónimo de excelência cultural – o Vila Vita Parc, em Porches. Mas, mesmo o intervalo de um ano devido à renovação e reforma do resort conseguiu apagar o sucesso da primeira edição da Festa de Vinhos e Food Fair. Em 2015, este evento que combina pratos preparados por chefes gastronómicos com estrelas Michelin e vinhos de vários destinos, dos melhores produtores nacionais e internacionais, será reestreado no Vila Vita, de 6 a 10 de Maio. E mais provocante será o evento gastronómico do ano, não só para a região, mas também a nível nacional.

A Fine Wines & Food Fair foi lançada pelo Vila Vita Parc, para celebrar a gastronomia e o vinho num evento, além de já existirem vários festivais gastronómicos em Portugal, como explícito à Essential Lisboa, a diretora de vendas e marketing do Vila Vita, Katy Rusell. A primeira edição ocorreu ao longo de quatro dias, e foi um sucesso algarvio, abertas na gastronomia e em todas as regiões do mundo – um êxito que o Vila Vita não pode replicar em 2014, mas que pretende superar este ano.

“Estou seguro que a Fine Wines & Food Fair será o maior evento gastronómico em Portugal deste...”
And so, one of the main events from the first edition, the Wine Affairs & Kitchen Party, will be repeated, but this time on May 9 and with more chefs and winemakers. In the first edition of this stand-up dinner, which was also the first of its kind in the Algarve, guests mingled freely around the room and stopped at the various stations where the various dishes and wines were being served—while dining along to the sound of a DJ, whose booth was placed in the kitchen. The formula will be replicated this year and Hans Neuner, chef of the Ocean, will once again be the host of the event, which, according to Katya Busta, will welcome twice as many guests compared to 2013. That’s around 400 people who will be able to converse with the various chefs and wine producers in a laid-back atmosphere. In this year’s edition there will also be a cigar and chocolate room, as well as an after-party dedicated to togas, so that no trend is left out.

But for the list that really matters, who are the chefs and winemakers that will be present at the event? At the Kitchen Party alone on May 9, there will be 13 chefs who hold the reins of Portugal’s best restaurants, 12 of whom have Michelin stars, amongst which are Ricard Costa, of the acclaimed The Yeatman, and Miguel Laffan of L’And Vineyards, both with a star. Joining this luxury cast are six chefs from the UK, Italy and Germany, including the 3-Michelin-star chef Juan Amador, of the Amador restaurant in Munster, Germany, and the Japanese rising star Yoshinori Ishii who heads up Uma in London.

On the wine front, alongside Luis Duarte of the Alegre estate Hendida dos Guis (a property belonging to the same group as Vila Vita), Ricardo Ferreira of Vinoirs Barbeito, and Luis Cerdeira, of Quinta de Soalheiro/Decante, will also be representing their wines, alongside many other winemakers and producers of gin and champagne, both Portuguese and International, from countries like Germany, Spain, France and Austria.

But Vila Vita doesn’t stop there. Each night of the fair will host a 3-Michelin-star chef: on the 6th, the night will belong to Johnnie Boer, of the Dutch De Librije de Zwaan; the Belgian chef Gert de Mangeleer of Hertog Jan on the 7th; Klaus Erfurth, of Germany’s Gasthaus Erfurt will cook on the 8th; and finally, closing the event on May 9, the Ocean kitchen will welcome Jacob-Jan Boerma, of De Loest in the Netherlands. Each menu will feature five dishes, which will be paired with some of the best national and international wines for the price of €295 per person, per night. The price is slightly lower for the Kitchen Party on the 9th, with a place amongst the 400 guests costing €225, excluding the after-party. Vila Vita’s sales and marketing director wasn’t exaggerating when she said that this will probably be Portugal’s biggest gastronomic event of the year.