

SPECIAL TRAVEL ISSUE 2017'S HOTTEST DESTINATION

FOOD & WINE SPAIN

Not your *abuela's*
meatballs.
See p. 115 for
these ridiculously
delicious
albóndigas.

**YOUR ULTIMATE
BLACK BOOK**
WHERE TO EAT,
DRINK & STAY

Thanks,
→ José
Andrés!

43

**MUST-TRY
SPANISH
WINES**

SEPTEMBER 2017

298

REASONS TO GO NOW
WHAT ARE YOU WAITING FOR?

Vermutin' On Up

Most people consider vermouth a mixer, but in Spain the herb-steeped fortified wine has become a main attraction, with watering holes devoted to the drink.

"Spaniards take the vermouth bar very seriously," says Katie Button (right), an F&W Best New Chef alum. During her trips back to Spain—she worked at El Bulli in 2009—Button has been drawn to the new-wave *vermuterías*, which serve elevated bar snacks alongside sweet red vermouths, dry whites and complex aged reservas. "You throw yourself in the arms of the bartender, and you leave blown away," she says. Button has brought the trend home, pairing vermouth with tinned fish at a 14-seat counter inside Cúrate (heirloomhg.com/curate) in Asheville, North Carolina. Below, four standout *vermuterías* that inspired her.



BODEGA DE LA ARDOSA

"This Madrid spot has been around for over 100 years and will probably be there for 100 more. Every inch of the space is filled with cans, bottles and knickknacks. Order chilled vermouth, a wedge of Spanish *tortilla* and a beer to wash it all down."

laardosa.es.

LA VERMU

"You can't miss the splashy red doors of this new modern *vermutería* in the Gràcia area of Barcelona. La Vermu is really tiny but serves fantastic vermouth and classic tapas, like *ensaladilla rusa* (potato salad). Go there for the bustling scene."

[facebook.com/lavermubcn](https://www.facebook.com/lavermubcn).

SENYOR VERMUT

"This spot in Eixample not only has a great selection of vermouth—sweet, bitter and aged, plus a housemade one—but also hearty tapas like *croquetas*, *bomba* (fried potato fritter with meat) and *cap i pota* (rich pork stew traditionally made from the head and feet)."

[facebook.com/senyorvermut](https://www.facebook.com/senyorvermut).

BODEGA SAN LORENZO

"While the interior is a bit spare, this Sevilla *vermutería* is known for its solid tapas list and big barrels filled with different wines, including an herbaceous red vermouth—perfect for pairing with marinated mussels."

bodegasanlorenzo.com.

SPAIN'S CULT BEER HOPS TO AMERICA

Three years ago, chef Kevin Patricio and two pals—wine distributor Ben Rozzi and brewer Ben Matz—started making beer for San Sebastián's most celebrated restaurants. Soon, you'll be able to sip Basqueland Brewing Project's suds stateside, too. We can't get enough of Coco Chango, a rich, coconut-infused porter. basquebeer.com.



FROM LEFT: DL ANDERSON; GALDER IZAGIRRE



BY BIKE This fall, you can buckle your helmet and loosen your belt for DuVine Cycling + Adventure Co.'s bike tours through seaside markets and olive groves in Costa Brava. But you may want to bookmark DuVine's excursion next June: Best New Chef alum Jody Adams will be leading the pack, and teaching cooking classes along the way. duvine.com. —HW