



**Press Kit**  
**Encuentro de los mares**

# Scientists, industry professionals and chefs join forces in defence of the future of the seas

**From June 16th to June 19th, Malaga and Cadiz are hosting the first “Encuentro de los Mares”, a four-day congress across a variety of settings and locations to offer a 360° view of the world of the sea**

From June 16th to June 19th, Andalusia will be hosting the first edition of “Encuentro de los Mares” (“meeting of the seas”). This unique multidisciplinary event will bring together scientists, shipowners, fishermen, businessmen from the food canning industry as well as cooks, all united in defence of the future of the seas.

Encuentro de los Mares connects gastronomy with science and the fishing industry. Its objective is to promote maritime and marine culture, talk about sustainable marine exploitation and capture the concerns and experiences of industry professionals and, naturally, listen to some of the best cooks with ties to the sea.

The Atlantic Ocean and the Mediterranean Sea will hold hands with the Cantabrian Sea as well as the Tyrrhenian, the Adriatic and the Red seas to offer an international and comprehensive view of the sea and its resources. Organised by Vocento’s Gastronomy Division – organisers of San Sebastian Gastronomika or Madrid Fusión – it will bring together experts from a variety of marine fields along with a dozen Spanish and Italian chefs who will share their knowledge in a series of cross-topic presentations to take stock of the sea’s status including issues, needs and opportunities.

Top Spanish chefs such as **Ángel León, Paco Pérez, Javier Olleros, Esther Manzano, Diego Gallegos** and their Italian counterparts **Moreno Cedroni** and **Pino Cuttaia** (both with two Michelin stars) feature on the list of speakers who will be sharing their expertise across different sites in the Malaga and Cadiz provinces over four days.

They will share the stage with a wide range of experts and professionals from different marine fields, for instance **Carlos Duarte**, director of the Red Sea Research Centre and **Rita Míguez**, president of the National Association of Women in Fisheries, an organisation that brings together 15,000 women who work in the industry. Other valuable contributors include the president of the International Coalition of Fisheries Associations, **Javier Garat** and **Rogelio Pozo**, Managing Director of Azti – a world-class technological centre specialising in marine and food research.

It is the first time such an event, on this topic and with a multidisciplinary scope, is being organised, with the opinions of key science experts alternating with those of fishermen, businessmen or cooks, offering a broad view of the field.

The congress will kick off with a public event on pier 1 of the port of Malaga on Sunday 16th June. Mediterranean skewers and Cantabrian grills: two ways of looking at the connection between fire and the sea. As Costa del Sol capital, Malaga will also be the stage for the opening presentations and round tables on Monday 17th June at the Provincial Council’s

**Edgar Neville Auditorium.** On Tuesday 18th June, the working group will travel to Barbate to find out all about onshore marine aquaculture at a **Lubimar** fishpond, and on Wednesday 18th June, the **González Byass** winery of Jerez de la Frontera will host the closing presentations.

Presentations will revolve around four broad subject matters: biology and marine life, cooking and produce, experience at sea, and industry, businesses and employment. This will lead to discussions a wide range of issues such as artisanal fishing as a sustainable alternative, the state of the Spanish coastline, restructuring and renovation of ship fleets, the situation of fish stocks, progress in gender equality in the fishing industry, farmed fish, discards and sustainable uses, the challenges for the fish canning industry and freshwater fish farming.

The congress's keyword is sustainability, with a code of ethics aimed at promoting and advocating sustainable marine activities and raising social awareness on respect for the sea and in so doing, ensuring the planet's future.

In addition, the first **Sartún Award** will be presented – Sartún is the congress's official mascot – to acknowledge the work of an individual, group of individuals or organisation acting in defence of the seas. And to close the event, a manifesto will put together the conclusions from the presentations as well as the values highlighted and commitments made.

### **23 cooks and experts talking about the sea**

Marine life and sustainability from a socio-economic, labour, scientific, gastronomic and environmental angle, the current situation of shipowners, fishermen, fishmongers, businessmen, scientists and cooks, responsible fishing, the empowerment of women in the fishing and aquaculture industries, or the possible uses of marine produce in food will be some of the topics that up to a dozen speakers will be discussing in open sessions. They include:

#### **Carlos Duarte**

DIRECTOR OF THE RED SEA RESEARCH CENTRE

Carlos Duarte (Lisbon, 1960) is internationally regarded as one of the most prominent researchers in many branches of biological oceanography and marine ecology. He is the recipient of a National Research Award and currently heads the Red Sea Research Centre at the King Abdullah University of Science and Technology in Saudi Arabia.

#### **Javier Garat**

PRESIDENT OF THE INTERNATIONAL COALITION OF FISHERIES ASSOCIATIONS

Javier Garat is one of the world's leading experts in fisheries management and protection. He is also secretary general of Cepesca, president of the European Shipowners' Association (Europêche) and president of the European Fisheries Technology Platform (EFTP).

#### **José Lucas Pérez Llorens**

PROFESSOR OF ECOLOGY

José Lucas Pérez Llorens is an expert in marine flora and author of the book "These curious and delicious seaweeds" -- a journey through biology, history, fun facts and gastronomy – for which he received the prize for best cookbook in the world by the Gourmand Awards.

**Rita Míguez**

PRESIDENT OF THE NATIONAL ASSOCIATION OF WOMEN IN FISHERIES

Rita Míguez is president of Anmupesca (National Association of Women in Fisheries), an organisation that brings together 15,000 women and has successfully highlighted their role and contribution to the fishing industry. She is also chairwoman of the Arcade Fishermen's Guild.

**Fernando G. Brun**

SENIOR LECTURER AT CADIZ UNIVERSITY

At Cadiz University, Fernando G. Brun carries out research on coastal systems ecology -- in particular the ecology and biology of marine spermatophytes-dominated systems -- ultimately directed at achieving a nature-friendly lifestyle.

**Rogelio Pozo**

MANAGING DIRECTOR OF AZTI

Rogelio Pozo -- Chemical Science PhD -- is the managing director of Azti, a technological centre that carries out marine and food research and innovation as well as strategic R&D which is then transferred to businesses, in particular SMEs, at all levels of the food supply chain.

**Roberto Rodríguez Prieto**

ARTESANS DA PESCA

Roberto Rodríguez Prieto leads an artisanal, responsible and sustainable fishing project. The vessels do not exceed 18 metres in length and operate close to the Galician coast -- within a 12-mile radius -- and use smaller gear or, in the case of pelagic species, purse seines. Minimum sizes, species and closure periods are upheld as sacrosanct.

**Miren Garmendia**

GENERAL SECRETARY OF THE FEDERATION OF GUILDS OF GIPUZKOA

Miren Garmendia is the director of the Organisation of Lowland Producers in Gipuzkoa (OPEGUI), which has had great successes in the fishing industry, including the Marine Stewardship Council (MSC) certification for sustainable sardine, anchovy and Northern white tuna fishing, which allows consumers to choose sustainable, natural, high-quality and nutrient-rich fish.

**Arantza Murillas**

PRINCIPAL RESEARCHER IN SUSTAINABLE FISHERIES MANAGEMENT, AZTI

Arantza Murillas holds a PhD in economy from the University of the Basque Country (Department of Fundamentals of Economic Analysis). She has worked on more than 20 European projects related to natural resources assessment, ecosystem services assessment, economic impact assessment, price formation, markets, fisheries management and economic assessment of European policies.

**Juan Carlos Mackintosh**

MANAGING DIRECTOR OF JC MACKINTOSH ATÚN ROJO DEL ESTRECHO

Sustainable artisanal fishing using traditional techniques, with minimal technological development, in small boats and near the coast -- no more than 10 miles off the coast. Pioneers in Europe in using the green-stick fishing method -- a sustainable, millenary Japanese selective technique that avoids the build-up of lactic acid in tuna. All tunas are slaughtered using the Japanese ikejime technique, which achieves better quality and reduces animal suffering.

**Juan Martín**

CHEF DEL MAR FOOD RESEARCH LABORATORY

R&D Coordinador at Aponiente. Ángel Leon's Chef del Mar Food Research Laboratory, in collaboration with the International Marine Excellence Campus (CEIMAR) has been coming up as truly ground-breaking with achievements such as highlighting the potential of seaweed and plankton as seafood, the possibility of tasting the light of the sea or turning ocean water into salt, which have left both the scientific and gastronomic worlds in awe.

**Rosa Lafuente**

MANAGER OF CONSERVERA GALLEGA

Founded in 1904, Conservera Gallega is known for its high-quality local produce which has been its trademark since its very early days in salt-curing. Some 50 employees process around 400 tonnes of fish and shellfish a year. Rosa Lafuente, trained as a pharmacist and grand-daughter of the founder, took over the company's leadership in 1988. Conserva Gallega is the parent company of Conservas Paco Lafuente and Conservas Rosa Lafuente.

**José María Vázquez**

SALES MANAGER AT HERPAC

Herpac has been advocating artisanal fishing in Barbate (Cadiz province) for more than 30 years, doing things by hand, slowly, the way things have always been done. A natural drying process and the Gibraltar Straight's Atlantic winds give their products a set of unique organoleptic characteristics. It remains family-managed and Jose María Vázquez, a member of the Herpac family, is the company's sales manager.

The congress's key topics will also be looked at from a culinary angle, with contributions and creations from the chefs who have joined the initiative and who will be giving presentations and live cooking sessions. They are:

### **Ángel León**

APONIENTE 3\*\*\*

Ángel is the "chef of the sea". Surprise, technique, beauty, imagination and commitment are his trademarks. He is the owner and head chef of Aponiente (El Puerto de Santa María), and his creative cuisine is entirely based on sea produce. To him, cooking is a tool for social transformation.

### **Moreno Cedroni**

LA MADONNINA DEL PESCATORE 2\*\*

Cedroni, with two Michelin stars, is the owner of La Madonnina del Pescatore, in Senigallia, Ancona province, on the Adriatic Sea, one of the best seafood restaurants in Europe. He has written several books, including Sushi & Susci, which looks at a new way of interpreting raw fish. He has his own line of canned gourmet food and several city establishments dedicated to sea produce.

### **Esther Manzano**

CASA MARCIAL 2\*\*

Esther's parents taught her the respect for nature and local producers. Immediacy and freshness. Tradition and family values have never been so topical, they're about today and they're forever. Esther was the first female chef to receive a Michelin star and the Guisandera award the same year.

### **Sergio Bastard**

LA CASONA DEL JUDIO

Sergio is a young, eager, experienced chef who does his job well. Before becoming a cook, he earned a law degree. His cuisine comes straight out of the sea, with wild fish, and the land. His nature-inspired dishes abound with imagination, courage and boldness.

### **Pino Cuttaia**

LA MADIA (ITALY) 2\*\*

Pino's cuisine is based on the produce found on his native island, Sicily, which he uses to recover the "memory" of flavours: contemporary dishes that go back to basics with simple ingredients. He relies on unassuming produce, such as sardines, and reminds us that "we must always remember where we come from".

### **Paco Pérez**

MIRAMAR 2\*\*

Paco's cooking overflows with creativity. It is deeply anchored in roots and local ingredients. With his single-mindedness and skills at the stove, this Andalusian chef has earned six Michelin stars across four of his restaurants, but one, Miramar in Llançà (Girona province), holds a very special place.

**Javier Olleros**

CULLER DE PAU 1\*

At his restaurant in O Grove, at the heart of the Ría de Arosa saline estuary, Javier offers his guests a feel for the land through his terroir-infused dishes. His pantry is the estuary with the wealthiest variety of sea produce in the world. Culler de Pau's cuisine is all but an extension of the sea.

**Rafa Zafra**

ESTIMAR

The sea, haute cuisine and Andalusia at the heart of Barcelona's gothic quarter. Estimar's ingredient-based cuisine expresses the passion for the sea of both Rafa – Seville-born and former El Bulli – and his partner Anna's family – the fourth generation of the Gotanegras, fish merchants from Roses on the Brava coast. Rafa's philosophy is all about finding the best fish according to the seasons and fishing zones.

**Iván Domínguez**

NaDo

Iván Domínguez exudes energy, sincerity, spontaneity, consistency and fun. His new restaurant, NaDo, has its origins in the Atlantic Ocean. The textures, flavours and colours of ocean-bathed Galicia are his raison d'être. The result is a gargantuan blend of smoked and grilled foods and escabeches.

**Diego Gallegos**

SOLLO 1\*

A multicultural view of cooking. Cook, researcher, culinary re-creator, Diego is known as "The caviar chef". Born in Brazil, he has settled down in Malaga to reinvent the flavours of traditional Andalusia cooking, using pork in place of river fish for instance. Caviar is his star ingredient, which is the result of his intensive work on the recovery of Andalusian sturgeons.

**José Carlos García**

RESTAURANTE JCG 1\*

José Carlos García was raised in his parents' restaurant, Café de Paris, which he helped become Malaga's first Michelin-starred restaurant. He later reached the height of his career as a cook at the helm of his own project, JCG, which only took one year to achieve the same recognition as Café de Paris. Elegant, technical and sensitive, José Carlos tries to synthesise the spirit of his city in his cooking, in particular the sea and local fish.

Check out the full programme at: [www.encuentrodelosmares.com](http://www.encuentrodelosmares.com)

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