

SUPERYACHT BARCELONA

A TRIBUTE TO F1

*A classic Ferrari takes on
Barcelona's historic Montjuïc Park*

CITY OF COLOUR

*Escofet brings its unique
architectural vision to MPV*

ISSUE 02 — SPRING 2014



MARINA PORT VELL
BARCELONA

LEGACY OF LUXURY

*Fashion trends from the
sisters behind Carmina Rotger*

BUSINESS AND PLEASURE

*The port of Barcelona is a
vibrant ecosystem for business*

WELCOME

Well, what an amazing six months it has been since we launched the first edition of Superyacht Barcelona. Spain has repealed the matriculation tax – a tax on charter vessels – that did so much to inhibit the growth of the region as a charter yacht destination. And the city of Barcelona has joined the port authorities and a raft of other business to sign the Nautical Cluster Charter – creating an independent body, chaired by local entrepreneur Tony Tió, to foster growth in the maritime economy. At the same time, three years of expensive and technically complex work has succeeded in transforming Marina Port Vell – just 15 minutes walk from Passeig de Gràcia in the heart of Barcelona – into a five-star home port for superyachts. The collective goal of the Nautical Cluster signatories is to reposition Barcelona as the number one maritime destination in Europe – and we're well on the way. Meanwhile, the city of Barcelona – the largest metropolis on the Mediterranean – continues to evolve, bucking Spain's national economic trends and thriving as a world-class cultural, sporting, business and tourism destination. If you have never been to Barcelona, 2014 is the year to go. You won't regret it.



Martin Bellamy

A superyacht hub in the heart of the city

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Since wine tourism became a popular way to see Spain - and have a tippie at the end of a winery tour - Penedès, one hour's drive south of Barcelona, has boomed.



Our city, our marina

Marina Port Vell is a five-star home port for superyachts. This year owners of yachts up to 120 metres long will be able to buy or rent secure berths just 10 minutes walk from Las Ramblas, the buzzy pedestrian thoroughfare at the heart of one of the world's most beautiful cities.



Above: Captain Stuart Bird of S/Y Phryne has chosen Marina Port Vell as his home port.

Tim Cole

The elegant super sailing yacht *Phryne* is as iconic to Marina Port Vell as the Sagrada Familia is to the city of Barcelona. Designed and created by Perini Navi especially for her owners in 1999, they have since completed a circumnavigation over two years and raced in sailing regattas around the world. At 50 metres, the modern beauty now calls Barcelona home and has held a permanent berth at Marina Port Vell for the past seven years.

Walking towards her, it's easy to see the exquisite Italian craftsmanship reflected in her exterior, built with a steel hull and aluminium superstructure. Lovely above the water, she turns heads as she sets sail beyond the marina towards one of the many ports nearby where her owners can enjoy a relaxing lunch or take a cruise along the Spanish coastline. With a maximum speed of 16 knots, a cruising speed of 13 knots and a range of 1,300nm, Barcelona is proving to be the perfect home base in which to explore the treasures of the Mediterranean.

Captain Stuart Bird has been with the owners of *Phryne* for the past 16 years, and they allowed him to choose a winter location for the yacht - and Barcelona was at the top

of his list. The five-star facilities promised by the marina were key to his decision, with an international airport close by, as well as being in the heart of the nautical cluster with convenient access to modern training facilities for yachting professionals.

Originally from Scotland, Captain Bird says Marina Port Vell also comes with the backdrop of the incredible city of Barcelona where he has made a wonderful mix of friends including yachting personnel and locals. Walking from the deck of the yacht into the city takes him only a few minutes. "There are more bars and restaurants per person in Barcelona than anywhere else in the world," he says. "It is a 'foodies' delight with every style and cosmopolitan taste catered for. There is a huge selection of restaurants to suit every taste."

The owners of *Phryne* leave Barcelona around May for their summer season of cruising, returning to Marina Port Vell towards the end of September, giving them time to explore the city over the winter. Captain Bird says crews also tend to take their leave and attend training courses during the winter months in Barcelona, which is why the city is an attractive home base. "It stays a lively, busy city throughout the year" he says. "The crew love the availability of everything. Beach clubs with

Olympic-sized swimming pools and gyms within a few minutes' walk of the marina, allowing them to have valuable down time."

While *Phryne* might be considered a permanent feature, the marina continues to attract superyachts such as *S/Y Christopher*, a beautifully built British ketch captained by New Zealander Nick Wigram. The 46m sailing yacht finished its summer cruise at Marina Port Vell last year, securing an excellent berth right by the port office. "The whole crew was delighted when the owners decided they would finish their summer cruise here," says Captain Wigram. "The Port of Barcelona is a welcome refuge on a long stretch on open coastline and a favourite place for owners and crew to visit."

There's no doubting the appeal of Marina Port Vell's position, but practical considerations are also important. "Security can be an issue in Barcelona," says Captain Wigram. "However, the marina's security guards were a reassuring presence. The nearby shipyard (MB'92) is very handy - they're incredibly helpful. Plus there are plenty of yacht agents if you need spare parts."

Having recreational facilities so close to Marina Port Vell is a rare treat for most

superyacht crew with many marinas situated well outside towns and far from beaches. "The location is fantastic, the marina is right in the heart of Barcelona with Barceloneta on its doorstep," says Captain Wigram. "I can go for a run along the beach in the morning before work, then pop down to one of the beach bars at the end of the day."

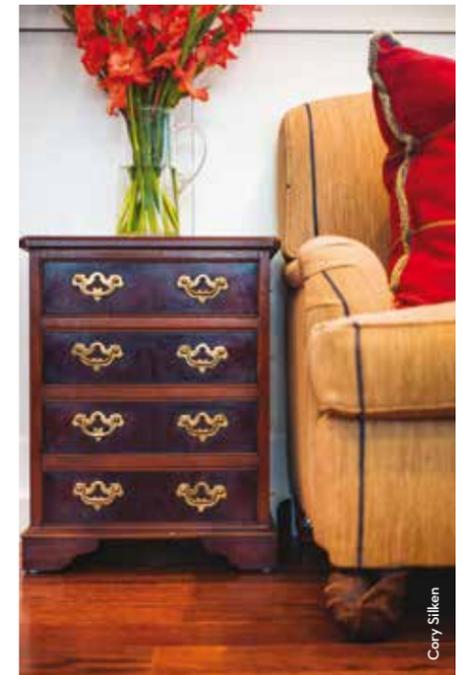
During their recent visit, Captain Wigram says the crew had the opportunity to explore the city and grew to appreciate its charms. "The Spanish have a soft spot for avant garde artists, be it the adventures of Don Quijote, Gaudi's parks or Salvador Dalí's sculptures and paintings," he says. "It adds to the offbeat rhythm of the city, be it the big sculpture of the lobster or the graffiti that brightens up the walls and thoroughfares. A lot of cities claim to be vibrant but Barcelona must surely hold the crown for the best in Europe. Combining a great climate with the quirky artists that have shaped its character puts it in a great position to have a bright future. *Christopher's* owners were charmed and flew home vowing to come back. We very much hope they decide to use Marina Port Vell as a base for their next visit."



Top: The captain of S/Y Christopher, Nick Wigram.



Cory Silken



Cory Silken

Above: Homely interiors with sumptuous materials. Left: The stunning deck of S/Y Christopher.

“

I was literally given a free hand by the owners to choose a winter location for Phryne and Barcelona was top of my list.

” STUART BIRD, CAPTAIN OF S/Y PHRYNE

Boqueria market: the nerve centre of Catalan cuisine

Head chef at Boca Grande restaurant, David Serra, takes writer Pascale Harter deep into the heart of Boqueria market to prove that local knowledge is the key ingredient in creating the perfect Catalan dish.

*Words by Dominique Sauvage
Photography by Peter Beavis*



Above: Head chef at Boca Grande restaurant, David Serra.
Left: The local produce is fresh daily at Barcelona's Boqueria market.

David Serra starts his early morning reconnaissance of Barcelona's Boqueria market with breakfast. As the head at the innovative Boca Grande restaurant, he knows navigating through the market's exotic selection of fresh fish, meat, fruit, and vegetables on an empty stomach does not make for discerning choice-making.

And choosing the best is what David's job depends on. "Quality of produce is the essence of Catalan cuisine," says David. "And when it comes to quality produce, Catalonia is blessed."

Many argue that Italian cuisine is the finest in Europe, but Italians themselves, as far back as the ancient Romans have paid homage to Catalonia's superb produce. The Catalan region of Empordà was the breadbasket of the Roman Empire. Its fruit, vegetables, grains and fish paste that Romans were so fond of, were transported back to the Eternal City.

Today, traditional Catalan produce is just as highly sought after, from its fine wines to its foie gras and cured meats, although now Barcelona's restaurateurs make every effort to keep the very best produce in Catalonia, to serve to their clients. "The Boqueria market is the nerve centre of Catalan cuisine," says David. "Here you can find everything the region has to offer."





Above: Pinoxo serves up its famous beef in a rich gravy with pine nuts and finely chopped leeks.
Left: The bar owner at Pinoxo named his bar after his dog.

David believes it is a chef's duty to showcase his local cuisine. He quotes Catalan poet Josep Pla 'make what is most yours'. "You shouldn't be making pizza if you're Catalan," says David.

The market is a chance to see what's in season, to identify what 'fruit and vegetables are enjoying their best moment', and breakfast, says David, is a chance to gather intel as well as eat. To hear if any of the stall holders have anything especially good, David heads straight to Pinoxo's, the legendary bar in the first few rows of the market stalls, and pulls up a stool. David jokes that Pinoxo the bar owner is the most photographed man in Barcelona, after football star Lionel Messi.

Fifty years ago, when he named his bar after his dog, he couldn't have known the name would stick to him too. But half a decade of serving tourists and regulars alike with his trademark affable briskness and Pinoxo has become somewhat of a local celebrity, even if no-one can remember his real name. (It is Juan Bayen).

It's before nine in the morning but Pinoxo polishes a glass and hands David a bottle of red Rioja to help himself. No cafe con leche and croissant for this market regular. David needs a robust wine to accompany his 'desayuno de cuchara' 'spoon breakfast',

the kind of hearty platter rural restaurants used to serve the peasant farmers first thing, before a day in the fields.

Today Pinoxo is serving beef in a rich gravy with pine nuts and finely chopped leeks. David dips a slice of baguette into the meaty sauce to mop up a thick sliver of fat. "It's gelatinous, the way it should be," he says, "the fat is what gives this dish its flavour".

And the wine? I tell David that I notice he didn't choose it. "Pinoxo knows exactly what to serve with this. It shouldn't be a fine wine, it should be strong - able to hold its own against the breakfast," says David. He rounds off his morning meal with a cortado - two espresso shots and a shot of milk in a small glass - to accompany a hand-rolled cigarette, and shakes Pinoxo's hand.

Motorbike helmet under one arm, he's ready to penetrate beyond the bright reds and yellows of the fruit stalls which way lay the tourists and discover the hidden gems of the market. Our first stop is a tiny, dark corner stall, with tins of smoked paprika in painstakingly arranged towers. Dried herbs hang from the rafters. The stall owner locates more unusual herbs and spices with the help of a wooden ladder. David points out an African customer inspecting the yams in a wicker basket.

“

You know the foreign produce of the Boqueria is authentic when the immigrant community comes to buy it.

” DAVID SERRA



Above: David Serra hand selects his ingredients for the evening meals at Boca Grande.

Below: The fishmongers are happy to fillet and dice your selection to suit your recipes.



"You know the foreign produce of the Boqueria is authentic when the immigrant community comes to buy it," says David. From Moroccans to Peruvians, you can spot Barcelona's foreign inhabitants searching the market for the food they miss from back home, like cassava or fiery bell peppers. David says this vibrant mix of world produce at the market can spark an idea for a new recipe, fusing Catalan food with an original twist.

Creativity is crucial in the kitchen says David. But he doesn't believe in messing about with traditional dishes just for the sake of it. Catalan experimental chef Ferrán Adrià became world famous with his scientific concoctions of Catalan favourites such as 'foam

of black sausage' and the artificial olive, served in his Costa Brava restaurant El Bulli.

But David believes it led to an unreflecting trend on the region's restaurant scene. "Every menu in town had 'foam of this, or foam of that. It became a total gimmick," says David. His own approach is dramatically different. A food magazine from Korea, which profiled David, dubbed him 'the chef who uses only salt and olive oil'. Laughing, David, says there is grain of truth in that; "That's why for me the quality of the produce is so key." But minimalism on the plate does not mean kicking back and relaxing in the kitchen; some of David's dishes require days of elaborate, and very precise, preparation.

Our next stop is a stall dedicated entirely to cod. In antique marble trays cuts of cod are arranged according to texture and form. There are crumbly chunks, slithers dried and brittle, and some almost spongy-looking.

David points to small flowery looking pieces of cod with pleated edges. "This is the throat, it's actually what regulates the fish's depth in the water. I like it because it's delicate and very flavourful. To prepare I soak it first in cold water to release the salt. Then I boil it then I take it out and plunge it into ice water. Then I cut it into fine slivers and put it in a dehydrator at 70 degrees Celsius exactly for three days to take out the water slowly."

These slivers of cod are then deep fried. I discover that all that preparation is for a little 'amuse bouche', but David's enthusiasm for cod is contagious. He sees its preparation as a test of a chef's talent and skill. "You see cod when caught has barely any flavour at all. First you salt it, heavily, to preserve it. Then to prepare it for the plate you extract the salt, leaving only a glimmer, just the exact right amount to tease out its natural flavour. And you can play around with the texture too." I'm hooked and the stall holder too is standing arms folded proudly, nodding in approval.

“

Pinoxo the bar owner is the most photographed man in Barcelona, after football star Lionel Messi.

”

“

This marbling is what gives the meat its flavour.

”

SEBASTIAN ORTIZ



Next we have a meeting with David's meat supplier. Sebastian Ortiz still maintains the family stall in the Boqueria, but his operation is much bigger, supplying to restaurants as well as the public. And his professional relationship with David goes back years. The head chef at La Boca Grande says he trusts to be his eyes and ears, and can be absolutely sure he will make the right selection of each and every cut.

I separate the two and put this connection to the test, asking them individually to describe the meat they want. By the end I'm convinced that not only does Sebastian know exactly what David is after, he knows what gives meat those qualities perhaps even better than David himself. Sebastian asks one of his butchers to pass a certain cut of beef over the counter to us. He traces the fine white lines of fat running through the meat with his little finger. "This marbling is what gives the meat its flavour," he tells me.

David and Sebastian become engrossed in conversation about cattle in Japan which are fed beer and given daily massages to keep their flesh tender. They have all the animated passion

of racing fans discussing the attributes of a Ferrari. And when you've got the perfect cut of meat, what else? Just the right seasonal accompaniment, and Sebastian decides to accompany us to the next stall.

David inhales the earthy scent of the wild mushrooms and the woody truffles. The light glows through the frilly forms of dried fungi arranged in a tower. The stall holder hands David a delicate brown and cream brittle-looking flower which he holds gently in his hand. It's called 'Ear of Judas', he tells us.

In one corner, freshly shelled peas look invitingly sweet. This is a forager's paradise. And Catalonia is a land of foragers, fiercely protective of what they find. "In the mushroom season, when there's been good rain, you will find cars bumper to bumper heading into the forest roads," says stall holder Xavi Petras, 28. He believes his father was the first to commercialise Catalonia's wild mushrooms. And the know-how runs in his blood. "When I was a child, I didn't spend my time playing with other children, I was looking for wild mushrooms. When we went on family holidays

we set off on the trail of wild mushrooms across Spain. When we started going abroad it was to meet people in Africa and Latin America to compare notes on wild produce."

All the research has certainly paid off. Xavi's stall is a temptation of heady aromas and alluring flavours. And his encyclopaedic knowledge is inspiring. He lifts up a bunch of wild asparagus. "This is like a weed," he tells us, "it grows where the land is being neglected. But it needs to be picked, that's what keeps the plant tender. If not it will grow rough and coarse." The reed-thin asparagus tips look juicy and inviting, begging to be shown a pan of boiling water and slosh of olive oil.

We're getting hungry again, but we can't abandon the now thronging-market without touring the fish and seafood section. 'If in doubt, go to the stall with the longest queue of old ladies' is the inherited wisdom in Barcelona when it comes to choosing where to buy your fresh fish and squid. You can bet that the old ladies shopping at the Boqueria today have been buying their family's food from the market all their lives.

That's why you will overhear conversations about the state of everyone's health and family updates, along with requests for a fish. It's not uncommon to hear something along the lines of, "I need fish for a suquet (Catalan stew), my grandson, who's a lawyer, is coming for Sunday lunch. He's bringing his new girlfriend. I want to show her how to feed him properly like he's used to."

But if you don't have time to get in line behind these true professionals, David has some tips for identifying the freshest fish. "Everyone knows about the eyes," he says, "they should shine and not be dark and dull. The scales should glisten, but some stall holders spray them water so that's not reliable. The failsafe way is to pull back the gills and check the flesh there. If the fish is fresh this part will be bright red or pink. If its pale, that means the fish has been out of the water longer."

And then it is time to eat again. Barcelona is bursting with restaurants competing to offer a new take on the finest local cuisine. At La Boca Grande David offers battered lamb's ribs, a twist on an old family favourite from his childhood. For inspiration, David does not go to his competitors but back to his roots. He and a group of other top chefs from the Barcelona restaurant scene gather regularly at the Cova Fumada - the 'smoky cave'.

David parks his moped on the square of the bustling Barceloneta neighbourhood market. This is the old fisherman's quarter and its narrow streets still house many of the families who've inhabited this neighbourhood for generations. Walk past the Cova Fumada and you might miss it, but step inside the old wooden doors and you step back in time. This family-run restaurant serves old favourites, such as golden deep fried artichokes and razor clams. It claims to have invented the 'bomba' a battered ball containing mashed potato with mince meat at its centre,

Above: Meat supplier David Ortiz maintains the family stall in the Boqueria market.

Right: Dried wild mushrooms and woody truffles come in frilly forms.

“

In the mushroom season, when there's been good rain, you will find cars bumper to bumper heading into the forest roads.

”

XAVI PETRAS



Below: David mingles with the locals at the Boqueria market.



served with homemade garlic mayonnaise and a dash of spicy sauce.

"Our menu hasn't changed in essentials in all the time we've been opened," says Josep María Solé, "that's our charm." This family establishment is steeped in history. Josep María's mother, who used to do all the cooking may have stepped aside, but in her house coat and slippers, she still keeps watch over the kitchen from a wooden chair by the entrance.

It's not a grand affair, but it has managed what every restaurant aspires to - attracting new clientele while keeping lifelong diners coming through its doors. Authenticity and constancy is the key. "I love this place because on a Tuesday if you ask for prawns or squid, they'll tell you 'no', it wasn't fresh at the market because the fishermen didn't go out on Sunday or Monday. They will never serve anything they can't vouch for one hundred per cent."

David looks upon his trips to the market and the Cova Fumada as a chance to cleanse his palate and get back to his culinary roots. "Cooking," says David, "is like Flamenco; you need to know all the steps by heart, and then you can have the confidence to play around and use your flair sparingly."



Above: The owner of Cova Fumada, Josep María, says the menu hasn't changed since the family restaurant was opened by his mother.

www.boqueria.info

From Boca Grande to your table: Tuna Tataki

Serves 4

1 Japanese knife that cuts well
1kg tuna steak

For Tataki marinade:

1 litre soy sauce
500ml Japanese rice wine
50 grams fresh ginger (cut into sticks)
The zest of a lime
The zest of an orange
A large bowl with water and ice

For soybean oil:

500ml soy sauce
2000ml extra virgin olive oil
A mixture of toasted and black sesame seeds in equal parts for decoration



Steps:

1. Cut the tuna steak into rectangular cuts of 1cm x 1cm. Ask the fishmonger to prepare it for you; they will be happy to do it.
2. Mix the remaining ingredients on the list to make the Tataki marinade. It is ideal to prepare the marinade one day before serving. Place the tuna pieces in the marinade for about 12 minutes.
3. Sear the tuna pieces in the pan for just 15 seconds each side, in order to leave it raw in the centre. After searing each piece, place them in the bowl of water and ice to keep the tuna fresh and help retain its flavour.
4. Blend together the olive oil and soy sauce.
5. Take the tuna of the water and ice and dry. Cut the cooked part from the tuna with a knife.
6. Pour over the olive oil and soy mixture, sprinkling sesame seeds on top. Serve with salad or tomato.

David Serra's bar choice for Barcelona



Above: Bono once picked up and strummed a guitar at Mutis.

MUTIS

They call it Barcelona's best-kept secret - a clandestine club, exact location unknown, where access is by invitation only. Once inside this sound-proofed private apartment, somewhere in Barcelona's Eixample district, it's the clientele that make things happen. "A model might take to the stage and sing, an actor might pick up a guitar," says owner Kim

Diaz. Perhaps you'll feel that the atmosphere is so discreet you'll do as Bono did, and take a turn at the piano. Or losing yourself in the dimly lit corners, amid the red velvet curtains and gilt mirrors of the Best Cocktail Bar in Europe (Drinks International, 2012) you might, like Robert De Niro, decide Manhattan needs a bar like this. The Hollywood actor is the new partner in a venture to take Mutis across the Atlantic to New York.

www.barmut.com



BOCA CHICA

Boca Grande's smaller side kick is just the place to head for a pre-dinner cocktail. Inside it's all about the lighting. Glass globes suspended from the ceiling emit a warm yellow glow. Backlit bottles spill a green, red or blue haze on to the polished wood. Perch at the bar for a front row of the mixology in action; the barmen pride themselves on getting their cocktails pitch perfect presented with an artist's flourish.

Then, in these surroundings, Marrakech 1975 meets Modernist Barcelona of the 1930s, you might want to retreat to a high-backed arm chair from which vantage point you'll half expect Yves Saint Laurent to walk through the door in a velvet smoking jacket.

But don't be surprised though if your companions disappear to the restrooms and fail to return. A magical wonderland of cool beats and soft candle light reflected over and over in glass vials and venetian mirrors makes the amenities at Bar Boca Chica as enjoyable as the bar itself.

www.bocagrande.cat

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EXPATS IN THE CITY

Barcelona has become the port of choice for professionals in the world of superyachts because it is a fun place to work and play – some of the best-designed vessels are moored within a few meters of each other. So for the captains, crew and anyone else who works in the industry, it means the ‘office’ is just a few minutes’ walk away at Marina Port Vell’s new superyacht marina.

Beyond work life, lies the city of Barcelona and all the delights it offers for those who choose to make their lives there, be it for only a few nights, months, or for good. The view from Hunter Cwalinski’s office sums up what is good about Barcelona for anyone involved in the world of superyachts. From the window, you look out on the sleek vessels moored in Marina Port Vell.

Beyond that is the heart of one of the Mediterranean’s most exciting cities, which offers something different for everyone. Cwalinski, 22, whose mother launched the Smallwoods yachtwear company, sums it up neatly: “It has everything. From a professional point of view, it has everything in a small area, from the superyacht marina to MB’92 and other businesses like mine.

“Beyond that, what makes the difference is you have so much to do in the city, even in the winter. Compare Barcelona with Antibes, which shuts down in the winter. Here there are the bars, the restaurants and the clubs.”

At this point Cwalinski, who arrived in Barcelona last September, confesses he has not had time to hit any of the city’s clubs but instead prefers to enjoy some intimate meals with his girlfriend, who visits regularly from the United States, or with friends.



Above: In Barcelona, Hunter Cwalinski of Smallwoods says he can live at the pace he wants to live.

His favourite place is a little restaurant called Bastaix, in the Born district. The restaurant is tucked away in a corner near the Santa Maria del Mar church, one of Barcelona’s most famous landmarks.

“I would argue Barcelona lets you live at the pace you want to live at. There are so many parts of the city in which you can find little nooks and other wonderful places. You are here in the big city but you don’t feel overwhelmed by it.”

Cwalinski likes the way you can do things more easily in Barcelona than in some other ports around the world.

“

Compare Barcelona with Antibes, which shuts down in the winter. Here there are the bars, the restaurants and the clubs.

”

HUNTER CWALINSKI
OF SMALLWOODS





Above: Pehrson loves the architecture and walking around the city.

It is precisely this work-life balance which has persuaded Anders Pehrson to settle down in Spain's second city.

The former captain of *Emotion*, a 43-metre motoryacht, recently took up his new role as Harbour Master at Marina Port Vell. Having a young family, as well as a genuine love for the city, led to him abandoning the sea for a job on 'dry land', no small move for a superyacht captain. "If I had stayed on my last yacht I would have spent the winter in Monaco. Needless to say I would pick Barcelona any day of the week. It is as clear as night and day."

About a year ago Pehrson, 46, and his wife moved from the quaint barrijo of La Barceloneta just by the port to a flat in Vila Olímpica, another fashionable area near Marina Port Vell, after the arrival of their daughter Agnes, who is now one.

"We love La Barceloneta and the port area, but the old flat just wasn't big enough so we moved to Vila Olímpica; it's still only a few minutes walk away from the newest superyacht facility of Marina Port Vell and close to the city."

"Much of our spare time is spent on walks along the beach with the buggy," he says.

The practicalities of becoming a father may have had a lot to do with his move, but Pehrson says he was also charmed by the "low key but quality" restaurants he has come to love around the city. He lists the locally popular Somorostro, Jai-Ca and Vaso de Oro in Barceloneta. But he is also fond of La



Above: Former captain Anders Pehrson is now Harbour Master at Marina Port Vell.

“

I love the architecture and walking around the city. It doesn't have that aggressive, big city feel.

”

ANDERS PEHRSON,
MARINA PORT VELL
HARBOUR MASTER



Above: Yacht Captain Mats Olofsson.

“

Barcelona just ticks so many boxes. It stays a vibrant city throughout the year.

”

MATS OLOFSSON,
YACHT CAPTAIN

Bodegueta in Rambla Catalunya and El Kiosko in El Born. Beyond the eateries and the night life, it is the feel of the city that attracts Pehrson.

"I love the architecture and walking around the city. It doesn't have that aggressive, big city feel," he said.

To a Swede, who is used to short winter days, the mild winters, the temperatures and the quality of light in a Mediterranean city like Barcelona, is something that Pehrson appreciates.

He also recognises that in Barcelona, it is easy to escape the city life and reconnect with nature. He shares that his wife and he used to like to go looking at the turtles in the marshland outside Barcelona near el Prat airport, a short drive of about 20 minutes outside the city, and that they often venture out to the well-known Cava territory of Penedès by motor bike.

For Mats Olofsson, who is taking time out after his last job as captain of a 68-metre motoryacht, Barcelona offers a perfect place to relax. He spent five years in charge of a yacht, a job he describes as running a "seven-star hotel on the water".

Now armed with a guidebook called *Le Cool*, which tells you where to find those secret bars, restaurants and clubs off the tourist trail, Olofsson has been enjoying the hidden delights of the city.

"It is such a melting pot. It has a real cosmopolitan feel. There are fantastic restaurants which are cheap. And there is always such a huge variety," he says.

He doesn't want to give away too many of his favourite haunts but says he is fond of stepping out in the Gothic and el Born district, two areas in the centre of Barcelona, which have long been fashionable for their night life.

"What I like is the open air music in the summer and in the Gothic district, there are little gardens open to the public which are so charming," he says.

Olofsson and his wife have chosen to make Barcelona their home for the time being, settling in Entença, a fashionable street in the Eixample district, with reasonable property prices, for renting or buying. The couple plans to spend another winter in the city while Olofsson looks around for a job.

International schools in Barcelona

OAK HOUSE SCHOOL

Pupils follow the British National Curriculum and are taught in English, with Spanish and Catalan introduced. French and German are also offered.

Annual fees: from €8,352 to €8,446.

www.oakhouseschool.com

KENSINGTON SCHOOL

An international student body which follows the British National Curriculum. Kensington is one of the oldest British schools in Spain which started in 1966. It stresses it is a family school.

Annual fees: from €4,530 to €12,944.

www.thekensingtonschoolbcn.com

THE BRITISH SCHOOL OF BARCELONA

Situated outside Barcelona in Casteldefells, its 700 pupils follow the British National Curriculum and it offers education from years three to 18 in English with complementary lessons in Spanish and Catalan.

Annual fees: from €9,356 to €10,909.

www.thebritishschoolbarcelona.com

LYCEE FRANCAIS DE BARCELONA

Private French school which follows the French National school curriculum.

Annual fees: from €4,500 for elementary school to €5,463 up to year 13.

www.lycee-francais-barcelone.com

THE AMERICAN SCHOOL

All staff have a broad experience of teaching abroad. 75 per cent of students are foreign, 25 per cent local. 720 students from 40 different countries, aged three to 18 years.

Annual fees: from €8,700 to €13,680.

www.a-s-b.com

A guide to buying and renting in Barcelona

BARCELONETA

PROS:

Ideally located to the beach and Marina Port Vell. A fantastic community – a former fishermen’s quarter. Some of Barcelona’s best seafood restaurants. The most sought-after area would be Joan de Borbó street, which boasts some beautiful penthouses which have a view of the marina.

CONS:

The properties tend to be small. Very few new developments. Many tenants have long-term leases (which leads to problems with conversions). Buyers may be better off seeking properties in nearby Vila Olímpica, Poblenou or Diagonal Mar where newer, better-built properties are available.

PRICES:

Average price for 2012-2013
To buy: €5,000 per m²
Rental per month: €20 per m²



ZONA ALTA

PROS:

Houses with gardens and pools. Close to international schools/good local schools. Good access to airport via Ronda de Dalt (B-20). Good transport links. Close to some of the city’s best restaurants. Designer shopping close by at L’illa.

CONS:

Away from the ‘heart’ of the city. More residential. Higher property prices.

PRICES:

Average price
To buy: €6,000 per m²
Rental per month: €26 per m²



CIUTAT VELLA (OLD TOWN)

PROS:

In the heart of Barcelona’s historic centre, close to main tourist attractions (eg. Picasso Museum, El Born quarter). Period properties available with original features. Many desirable loft-style properties around.

CONS:

Properties may need a lot of renovation. Some may be quite dark depending on orientation. Many buildings do not have lifts. Touristy.

PRICES:

Average price
To buy: €4,000 per m²
Rental per month: €18 per m²



Information courtesy of Lucas Fox
www.lucasfox.com



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Magic mountain

Motor racing enthusiasts across the globe will turn their attention to Barcelona this May when the annual Formula 1 Grand Prix returns. Jethro Bovingdon uses a classic Ferrari to explore the city's fabled motor sport history in Montjuïc Park.

Photography by Jorge Andreu

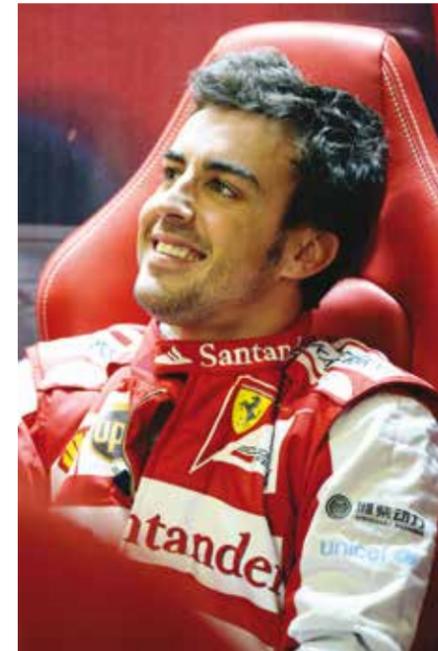
Montjuïc Park is bustling with tourists, runners, cyclists and people looking for a slightly slower pace of life than you'll find in the centre of Barcelona. The Montjuïc hill rises up to the southwest of the city and affords views over the tranquillity of the Mediterranean and the intoxicating colour of the metropolis itself. It's a great place to simply pass the time of day and breathe in the unique diversity of this part of the world. I suspect that's what most people here are doing: grabbing a few photos, creating memories that will transport them away whenever they need to escape, just living this pace for as long as they can.

We're here for another reason, though – on a pilgrimage to explore and uncover an almost forgotten time when Montjuïc's tree-lined avenues wined to the sound of a grid full of Formula 1 cars and crowds witnessed the bravest and best drivers in the world trying to tame perhaps the greatest street circuit there's ever



been. For incredible as it seems today as traffic gently swims around these wide roads that rise and fall with the topography, Montjuïc was for a brief time one of the highlights of the F1 racing calendar. Our Giallo Modena (that's bright yellow to you and I) Ferrari 458 Italia is the perfect way to retrace the circuit and pay reverence to those who took on the 'Magic Mountain'.

Of course, Barcelona has always been synonymous with motorsports. It remains the only city to have hosted F1 races at three different venues, stretching all the way back to 1951 at another street circuit in the suburbs



Far left: The Giallo Modena Ferrari 458 outside the Magic Fountain of Montjuïc.
Left: Spanish F1 driver and two-time world champion Fernando Alonso is looking forward to racing in front of his own people this May.
Below: A map of the Circuit de Montjuïc.



of Pedralbes and continuing to the present day at the purpose-built Circuit de Barcelona-Catalunya in Montmeló. Once again the F1 circus will arrive in the city on the weekend of May 9-11 and hometown hero and two-time world champion Fernando Alonso will try to put his own Ferrari on the front row of the grid.

For Alonso, in front of his people, the competitive spirit is at its most intense. "I think it motivates you to race at home and you find an extra 10 per cent in everything you do," he explains. "You try and do everything well, because you know a nice podium finish makes you happy, the team happy and many people in the grandstand happy. It's a special weekend and after all these years, it is more motivation than pressure that you feel. I want to make everyone enjoy once Sunday afternoon arrives."

The pristine facilities and carefully engineered safety measures at a modern F1 circuit are a million miles away from Montjuïc. Just four races were held here in 1969, '71, '73 and '75 and although the drivers loved the challenge, they also feared its retribution should they make a mistake. "Without hesitation, the best street track I have ever raced on. Magic," said former British F1 driver John Watson of Montjuïc before adding "... of course, you were running very close to the barriers."

That endless curve of Armco protection is gone today but even at a leisurely pace the challenges of Montjuïc are palpable. The start/finish 'straight' is anything but, meandering past the Olympic Stadium – the centrepiece of the Games in 1992 – and climbing rapidly before a wicked blind crest that the racers would leap over just before they needed to brake heavily for the first left-hand corner. From here the course descends rapidly through gentle



curves that the F1 cars would straight-line and then, emerging from the cover of trees, the distant city seems to rush up at you before the road peels right through a long hairpin and continues to aim rapidly down the hillside.

It's a spectacular course and although the super-responsive 458 Italia feels shackled by traffic, speed limits and pedestrians it does at least let the other attractions at Montjuïc shine brightly. Centre piece is the incredible Palau Nacional, which was constructed for the 1929 International Exhibition and inspired by classic Spanish Renaissance architecture. Since 1934 it has been home to the Museu Nacional d'Art de Catalunya and inside you'll find art from this region that spans 1,000 years. Then there's the Montjuïc Castle, which dates back to the 18th century in its current form, the Botanical Gardens, the stunning Bauhaus-style Pavelló Mies van der Rohe that holds seminars on architecture. You could spend days here and only scratch the surface.

For us though, today is about remembering racing wheel-to-wheel on these streets in cars with rudimentary safety equipment, nothing in the way of electronic driver aids and separated from trees, buildings and hypnotised spectators by nothing more than a few thin strips of metal. Our Ferrari has climbed back up through a series of curves that would be taken at fearsomely high speeds in those F1 machines and is parked up on the main straight just past the Olympic Stadium. Almost hidden away is a bronze plaque illustrating the course and listing the winners of the F1 (and motorcycle) races held here. It's not much of a monument to the bravery of those who tackled the majesty of this place at racing speeds and tourists amble past without a glance. No matter, we came and with one full-throttle blast down the old pit straight, the Ferrari V8 howling through trees and reverberating against the stadium walls, we celebrated what Montjuïc once was.

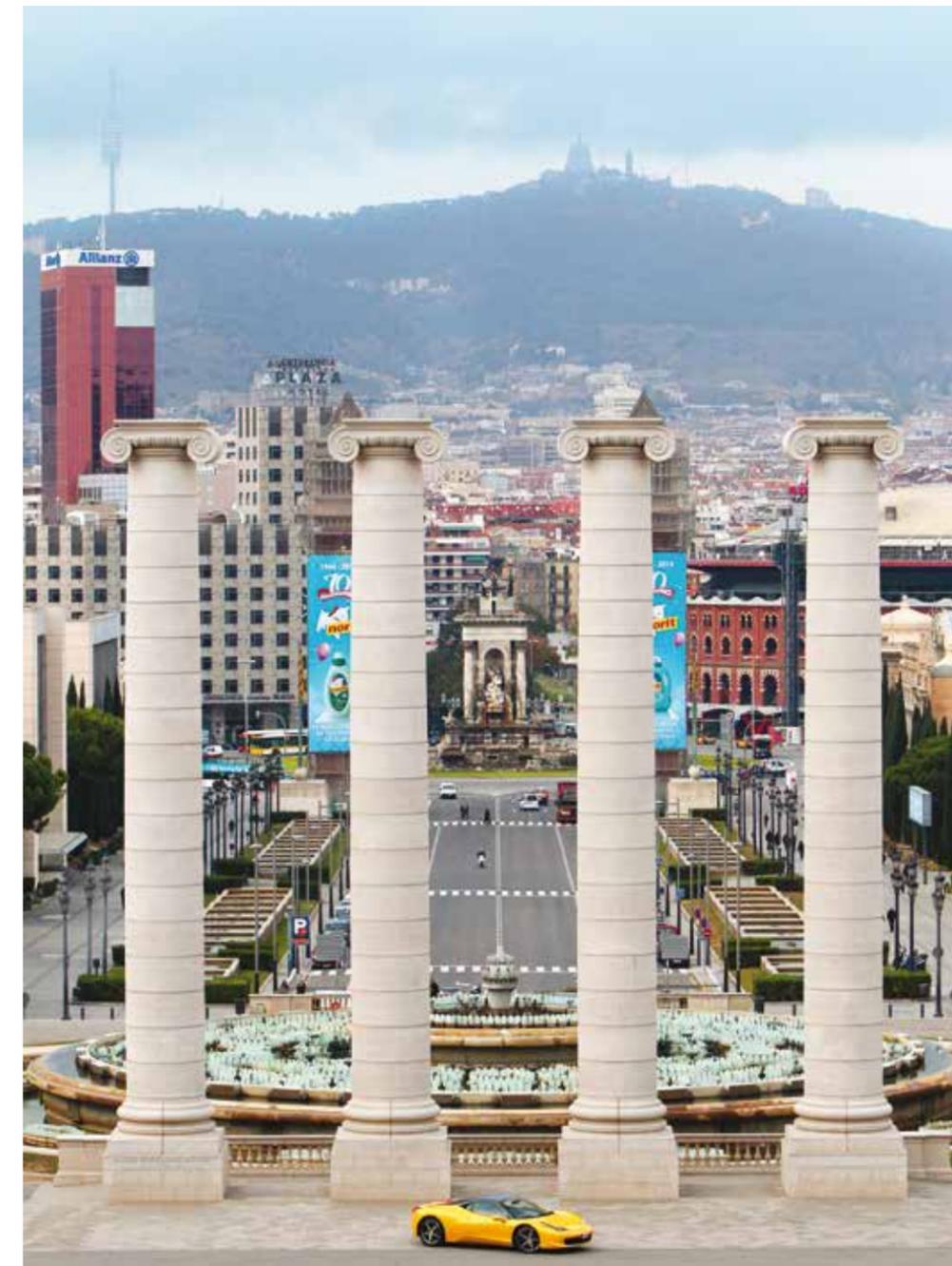
ALONSO AIMS FOR VICTORY IN BARCELONA GP 2014

Last year Fernando Alonso won the Spanish Grand Prix in style, bringing his Ferrari home in front of packed grandstands nearly 10 seconds ahead of his closet rival. "You feel the support from everyone and it helped," he said moments after the race. "We always want to do well in front of our fans."

This season brings a new challenge with radically new cars and more efficient but also more powerful 1.6-litre turbocharged engines. For Alonso and Ferrari it's a chance to break the Red Bull team's recent domination. "There are new rules and extra work for all of us," he explains, "but you can count on maximum effort from us in terms of our physical and mental preparation to be in 100 per cent shape." The Spanish GP takes place on 9-11 May and is the first European round of the 2014 championship.

For more information go to www.circuitcat.com

Right: The crew cruises by the iconic National Catalan Art Museum.
Far right: The city of Barcelona will host this year's F1 race at the purpose-built Circuit de Barcelona-Catalunya in Montmeló.



MONTJUÏC PARK

Castle of Montjuïc dates from 18th century in its current form but the first fortifications were built from 1640. In 1641 the first castle was the setting of a fierce battle during the Catalan Revolt, with the King's army, led by Pedro Fajardo, being defeated by the rebels.

Montjuïc developed for the 1929 International Exhibition, held from 20 May 1929 until 15 January 1930. Twenty European countries, as well as the US and Japan, participated and the event advanced Barcelona's architecture and urbanism at a great pace.

In 1950 the street circuit held its first motorcycle Grand Prix. It continued to host the Spanish GP every year until 1968 and then on even-numbered years until 1976.

The F1 championship came to Montjuïc in 1969 and then on alternative years to 1975. The drivers loved the challenge but knew it held real danger. The final race in 1975 was marked with tragedy when Rolf Stommelen's car crashed into the crowd, killing five spectators. A major regeneration of the area was completed for the Olympic Games in 1992.

“

I think it motivates you to race at home and you find an extra 10 per cent in everything you do.

”

FERNANDO ALONSO

THE PHILOSOPHY BEHIND BARCELONA'S FOOTBALL LEGENDS

As you walk around Les Corts, taking in one of the most celebrated tourist attractions in Barcelona, it's difficult not to be struck by the sheer scope and scale of Camp Nou stadium. As a result, it's also much easier to overlook - if not completely miss - the small stone farmhouse up the Avinguda de Joan XXIII, and under the immense arena's shadow. That would be a mistake. It is well worth keeping an eye out for.

Built in 1702, the farmhouse would seem out of place next to such a modern stadium were it not for that very stadium's immense size. However, that should only serve to emphasise its lasting significance. It was here that history was made.

The farmhouse is known as La Masia, which is a title that has come to describe FC Barcelona's famous youth system. Although all of the academy structures have now been relocated to the Ciutat Esportiva Joan Gamper training ground a few miles outside the city, La Masia will remain standing beside the Camp Nou stadium as a monument to one of the club's most enduring stories.

Between 1979 and its closure in a dignified ceremony in June 2011, La Masia housed the club's young players, and ensured they received a full academic education, as well as learning football. It was ahead of its time. The first graduate in 1988 was Spanish international Guillermo Amor, who is now a sporting director at the club, reflecting the ingrained depth of the structure. Along with Albert Ferrer and future manager Pep Guardiola, he was one of three main La Masia students to feature in the club's renowned 'Dream Team' between 1990 and 1994. That side famously won Barcelona's first Champions League in 1992, but it was just the start.

It was not until about three decades after La Masia was first used that it all came to fruition in the most fantastic way possible. The success in the last few years has been staggering, and all built on the same enlightened structure. It began, appropriately enough, with the return of Guardiola as manager in 2008. Having previously been coach of the second team and equipped with a thorough knowledge of the club, Guardiola set about restoring its values to the main squad, primarily by introducing more graduates.

Within nine months, a team featuring seven of them had won every trophy possible. That same year, in 2009, Argentine Leo Messi - who arrived at the club at the age of 13 - became the first Barcelona graduate to win the prestigious Ballon D'Or. By 2010, Spain had won the World Cup, with seven La Masia players appearing in the final. Messi again won the Ballon D'Or that year, but was this time joined on the podium by Xavi and Andres Iniesta. It was the first time in the award's 55-year history that all three final nominees had come from the same youth academy.

In May 2011, one month before the La Masia farmhouse was closed, Barcelona again won the Champions League by demolishing Manchester United 3-1 at Wembley. The final featured seven Barcelona academy players, which remains a joint record, and saw the team celebrated as possibly the greatest of all time.

That fitting tribute marked the culmination of more than three decades' work, and also saw Barcelona's structure become the template for youth football around the world, overtaking Ajax. That is perhaps appropriate, given that it was from the Dutch club the idea was taken.

It was Barcelona legend Johan Cruyff, who signed from Ajax in 1973, who first suggested the idea of a Dutch-style academy to president Josep Nunez in the late '70s. Cruyff reflects on the success of the system - but not

necessarily the trophies. What really resonates for those at the club is the style promoted and what it all represents. The Barcelona system is based on self-expression, on creativity, and begins from the age of six. Cruyff believes it will never be bettered.

"I think the way Barcelona play, it's a pleasure for everybody who likes football, because the technical qualities are the highest standard and every little child can try to do the technical qualities," he says. "It's not like somebody runs 100 yards in nine seconds and if you can't do it, you don't count. You always count because you can always get better. Here, everyone can play and everyone can develop."

Even more important, it has meant Barcelona has been able to develop from its own roots. As Guardiola once said, "the player who has passed through La Masia has something different to the rest, it's a positive that only comes from having competed in a Barcelona shirt from the time you were a child."

It is something that should never be overlooked. The academy may have moved, but the philosophy forever remains.



Top: Argentinian Leo Messi joined the club at age 13 and trained with the youth academy.
Above: The youth training academy, La Masia, in Barcelona.

“

I think the way Barcelona play, it's a pleasure for everybody who likes football, because the technical qualities are the highest standard and every little child can try to do the technical qualities.

”

JOHAN CRUYFF

MY BARCELONA

Discover Barcelona's hidden treasures through the eyes of a famous tennis player, museum director and fashion designer.

Rafael Nadal
Professional Spanish tennis player



Right: Rafael Nadal's favourite place is the Port of Barcelona.



Why do you love the city of Barcelona?

This city is truly amazing, from the weather to the people who live here. I consider them some of the most lively and vibrant people in Spain.

Visitors to the city should ...

Take time to enjoy its diversity. Unfortunately I haven't had too much time to do it, but it's on my personal 'to do' list. Visitors should discover the small businesses around the city centre where you can get to know the Catalan culture: its gastronomy, architecture and lifestyle.

Best place to sit and experience the real essence of Barcelona?

The Port of Barcelona is one of my favourite places to sit and watch the world go by. I love to be near the sea and look at the boats. When I do have time I like to walk down there and just enjoy the view.

What has been your favourite experience in Barcelona so far?

Barcelona is a very special city for me. As a child I use to come to Barcelona to visit my uncle who played for FC Barcelona. As an adult, I have visited Barcelona many times to play tennis and I have spent time and enjoyed the city too. I am a member of the Barcelona Royal Tennis Club, which is the soul of the tennis world.



Photo: Xavier Torres-Bacchetta

Bernardo Laniado-Romero
Managing director,
Picasso Museum



Left: Bernardo enjoys walking home at night through Plaça del Rei.



What about the city makes it feel like 'home' to you?

I have lived in various cities, though home is not where I grew up or where I have spent the most time. Home is where I am, and where I am right now feels good.

What is your most coveted piece of art?

An abstract photograph by Jaime Gorospe.

What is your favourite public art space in the city?

There is a square the Plaça del Rei or the King's Square, when I have some time at night, I delight in walking by - the space is nearly perfect. It has such amazing character, it is a place to be renewed or become lost in reverie. If I believed in ghosts, I am sure that I would see them coming and going there.

What do you love most about the city of Barcelona?

It has charm and is very 'livable'. It is a pleasure to walk about. I love discovering something new or simply enjoying time and time again the sight of this or that building, balcony, old wooden door or some mind-blowing ironwork. It has a character all of its own that is very attractive. It does not get old or staid. Its architecture has much to do with this, most certainly. And, of course, the fact that some areas are quite green. Cities submerged in greenery are the best.



Teresa Helbig
Spanish fashion designer



Left: Inside Teresa Helbig's studio.

What is it about Barcelona and Spanish couture that makes it different from other great cities of the world?

Our historic heritage of art and architecture has always been a strong influence on fashion design.

Where is your favourite place to find a bargain?

I don't believe in bargains. I believe good things have a price and I'm OK with paying for something if it's worth it. Still, for first editions and good books, I would recommend the second-hand market of Sant Antoni. It is open every Sunday morning in the neighbourhood of the same name, and has a wonderful ambience.

Your favourite store in Barcelona?

Vinçon (Passeig de Gràcia 96) is a classic for good design. I also love to buy toasted nuts and dry fruits in Gispert (Carrer Sombrerers, 23), which has been open since 1851.

Your favourite place in the city to visit, and why?

I like Via Laietana Street. It is full of cars so it is not very popular, but it reminds me of good times.



Smallwood's

YACHTWEAR

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BARCELONA IN MB92 AT PINMAR SUPPLY

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SISTERS CREATE A LEGACY OF LUXURY

What started as a tiny jewellery counter among appliances has been transformed into a family legacy where you can find passion for the unique and exclusive, as well as a personalised approach that offers women that elusive, transformative quality, writes Vera Ciria.

Photography by Tim Cole

Small and discreet or extravagant and sumptuous, accessories possess a unique transformative quality, adding verve and personality to any woman's wardrobe.

Back in 1970s Barcelona, a young woman, Carmina Rotger, frustrated with the lack of accessories, began selling costume jewellery among pressure cookers and coffeepots in a small corner of her father's appliance store. Carmina would travel to London and Paris, searching for unique pieces to bring back to Barcelona.

After stints with associates and other boutiques, Carmina launched her namesake brand in the '80s, quickly becoming a reference in Barcelona. Although Carmina sadly passed away in 2012, her daughters, Marta and Ariadna, work diligently to continue her legacy.

Full of energy, approachable and impeccably accessorised, sisters Marta and Ariadna are brimming with memories of their mother and are hugely passionate about accessories. The two women have been involved with Carmina Rotger from a young age; they fondly remember helping their mother at Christmas when they were children, wrapping purchases for the queues of customers anxious to get their hands on the perfect gift.

Ariadna, now 45, was the first to join her mother in the '90s. Younger sister Marta, 43, has been a firm fixture for the past 12 years. The two women have clear roles at Carmina Rotger, with Ariadna in charge of buying and production, and Marta organising and overseeing accounting and logistics.

Although these tasks occupy large chunks of their time, they often find themselves



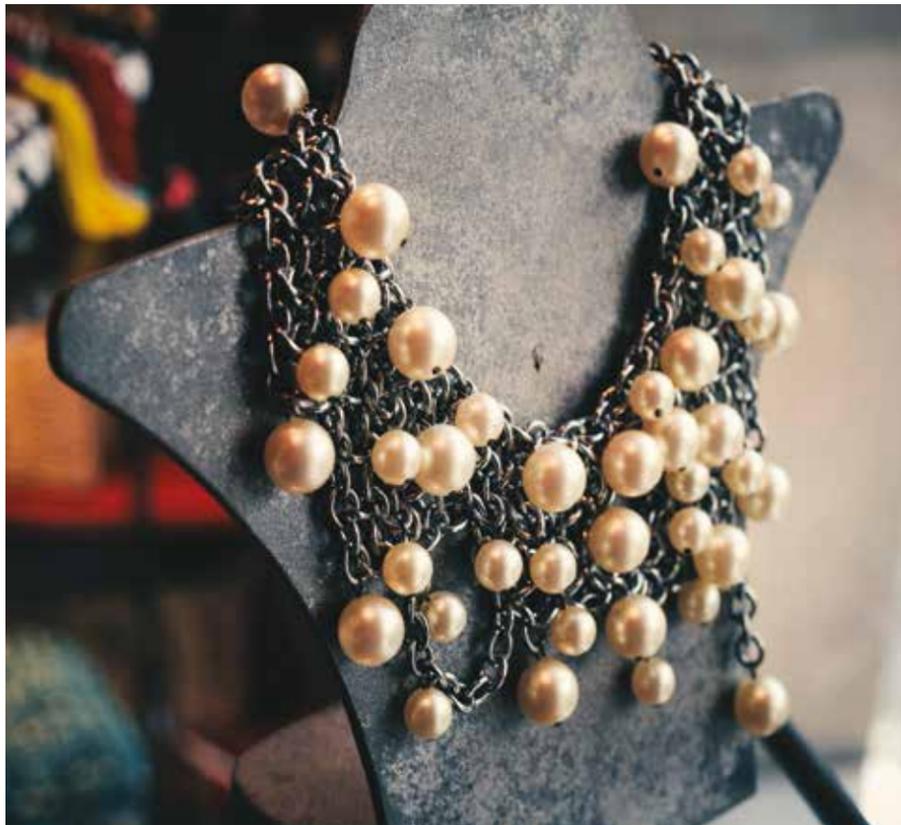


“

We spend so many hours in the shop itself that we instinctively know what our customers want.

”

ARIADNA ROTGER



Above: Working with a variety of workshops allows each piece to be unique.
Left: The tiny boutique is brimming with precious stone necklaces.



on the shop floor, personally assisting their customers, just like their mother did before them. Marta is very enthusiastic: "Our mother prepared us magnificently; she raised the bar very high. She was exquisite, always treating everyone with special care and attention. She was the soul of Carmina Rotger and it's our job to continue her legacy. We miss her very much. Her essence is still palpable."

Each season the two women create special collections for the Carmina Rotger boutique. After an initial brainstorming phase, Ariadna closely works with four or five workshops to create the exclusive jewellery. Each artisan specialises in a certain aspect. One is an excellent smelter; another is a genius with Swarovski crystals; yet another is more modern and creates items with resin and leather. Both women insist the key is working with a variety of speciality workshops.

Apart from creating the namesake collections, Ariadna spends each Monday viewing new merchandise. "It's so important to see everything to make an informed and coherent selection! That's what my mother did. We diligently carried out this process together for many years and now I'm the one in charge of the selection. In the end, I trust my instincts.



Above: A handmade bag adds texture to any outfit.

We spend so many hours in the shop itself that we instinctively know what our customers want," says Ariadna.

It seems almost impossible that the small space is able to contain so many different brands. Feathers and sparkling jewels, leather and wool; the range of textures and colours is immense. Jewellery, handbags and scarves, gloves, hats and belts. Every accessory is here. The sisters opt for exclusives whenever possible, singular items that won't be found elsewhere. Special pieces from Etro and Missoni, and one-off pieces from Maria Calderara, Clotilde Silva and Angela Putti.

But the exclusive and unusual accessories are not the only reason customers faithfully return. Marta and Ariadna pay further homage to their mother, offering personalised assistance in the form of a bespoke service, adapting pieces to their customers' specific tastes and needs. A repair service is also available, even for accessories that have been bought elsewhere.

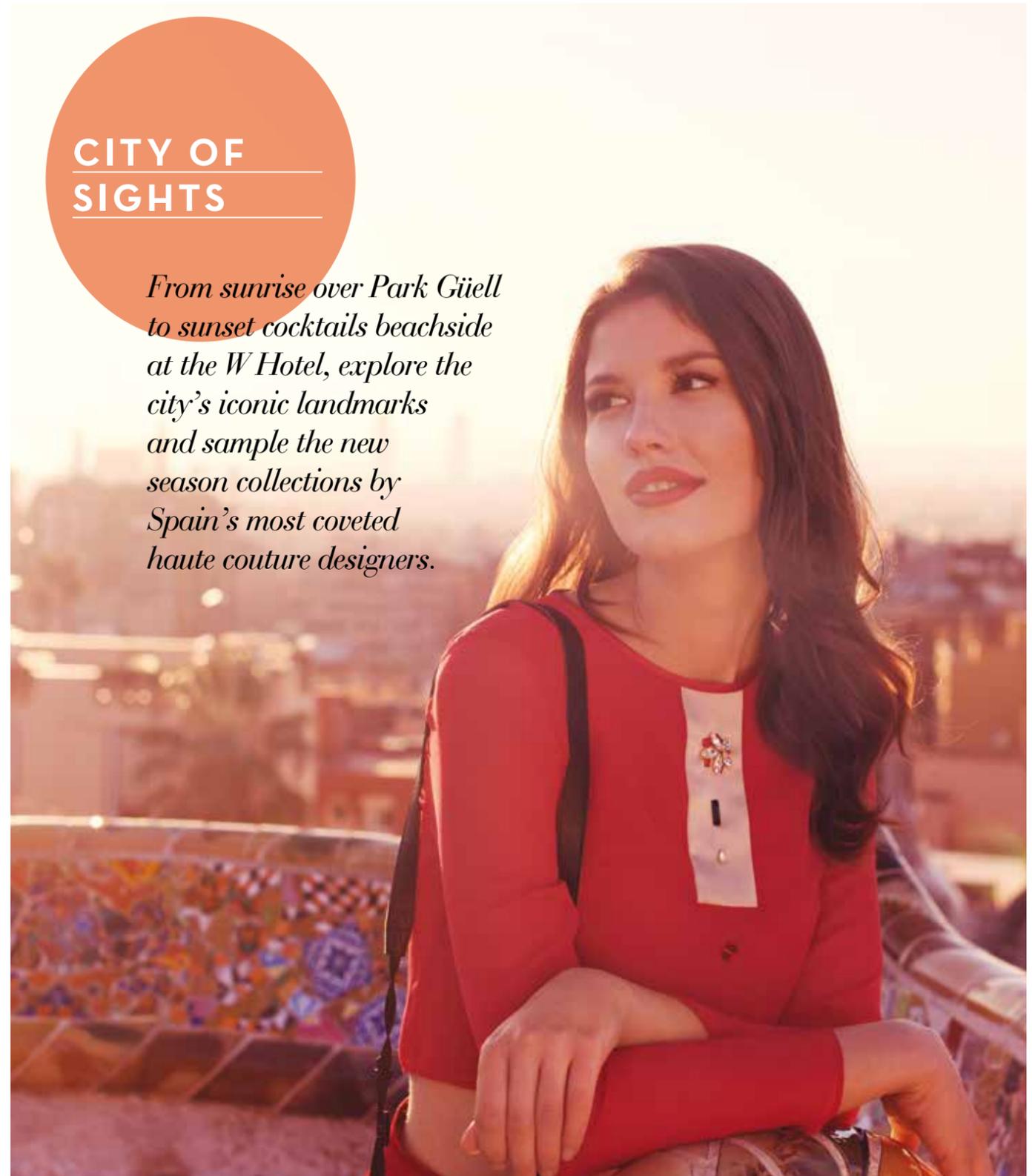
Spending so much time surrounded by such exquisite accessories, the sisters are the perfect representatives for the boutique. Marta combines pieces from Carmina Rotger to complement her casual style. Ariadna also picks and chooses accessories from the boutique, favouring a chic look.

With so much going on, the two women are also happy mothers. Ariadna has a 10-year-old daughter and Marta has two children, a nine-year-old girl and a four-year-old boy. Family is important, a force present in every aspect of their life. "We really hope our mother's brand will persist but it's still very soon to know if our children will want to be involved with Carmina Rotger," says Marta. "They will study first and decide what they would like to do with their lives. It would be lovely to keep things in the family but as mothers, we both believe that it is crucial to support the dreams of our children. We want to convey everything our mother taught us along the way and offer them freedom of choice".

Carrer Balmes 237,
 08006 Barcelona
 Tel +34 93 218 1987

CITY OF SIGHTS

From sunrise over Park Güell to sunset cocktails beachside at the W Hotel, explore the city's iconic landmarks and sample the new season collections by Spain's most coveted haute couture designers.



Photographer: Peter Beavis
Photographer's assistant: Julian Small
Art director: Tim Cole
Producers: Regina Serrano & Lauren Barker

Stylist: Lola Villaescusa
Make-up artist/hairdresser: Oliva, products courtesy of Christian Dior
Model: Diana Matysová of Vth Avenue Model Management

EARLY RISER

A photo at sunrise on the balcony of Park Güell

MODEL WEARS:

Top and skirt by Lydia Delgado

Sunglasses by Jimmy Choo at Optica Sanabre

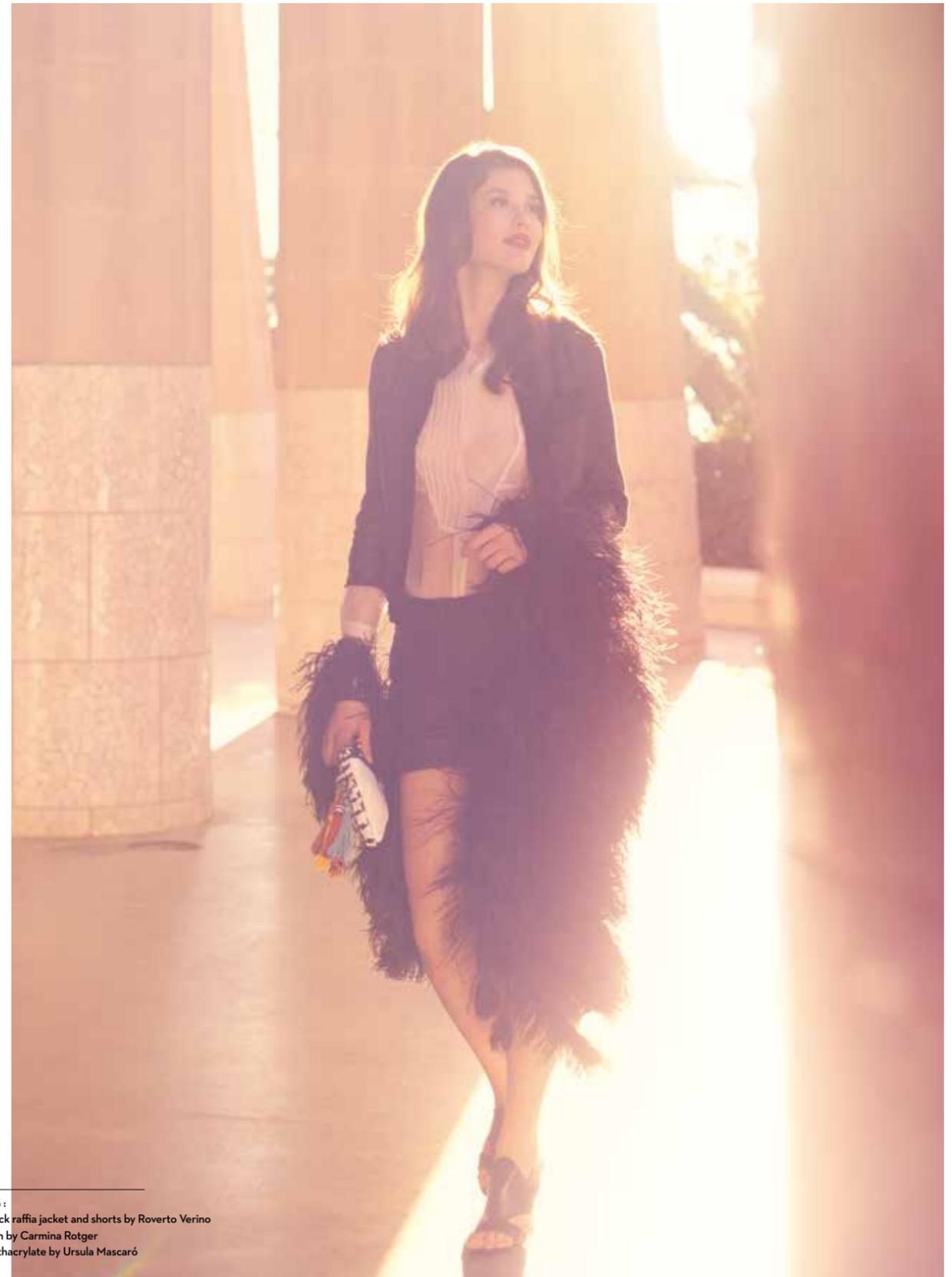




A DAY AT THE PARK

Absorbing the work of Antoni Gaudí,
the architect behind Park Güell

MODEL WEARS:
Pleated cape dress and black square
necklace by Teresa Helbig
Clutch by Lydia Delgado



MODEL WEARS:
Black silk capelina, black raffia jacket and shorts by Rovertó Verino
Napa Mali Parmi clutch by Carmina Rotger
Black sandals with methacrylate by Ursula Mascaró

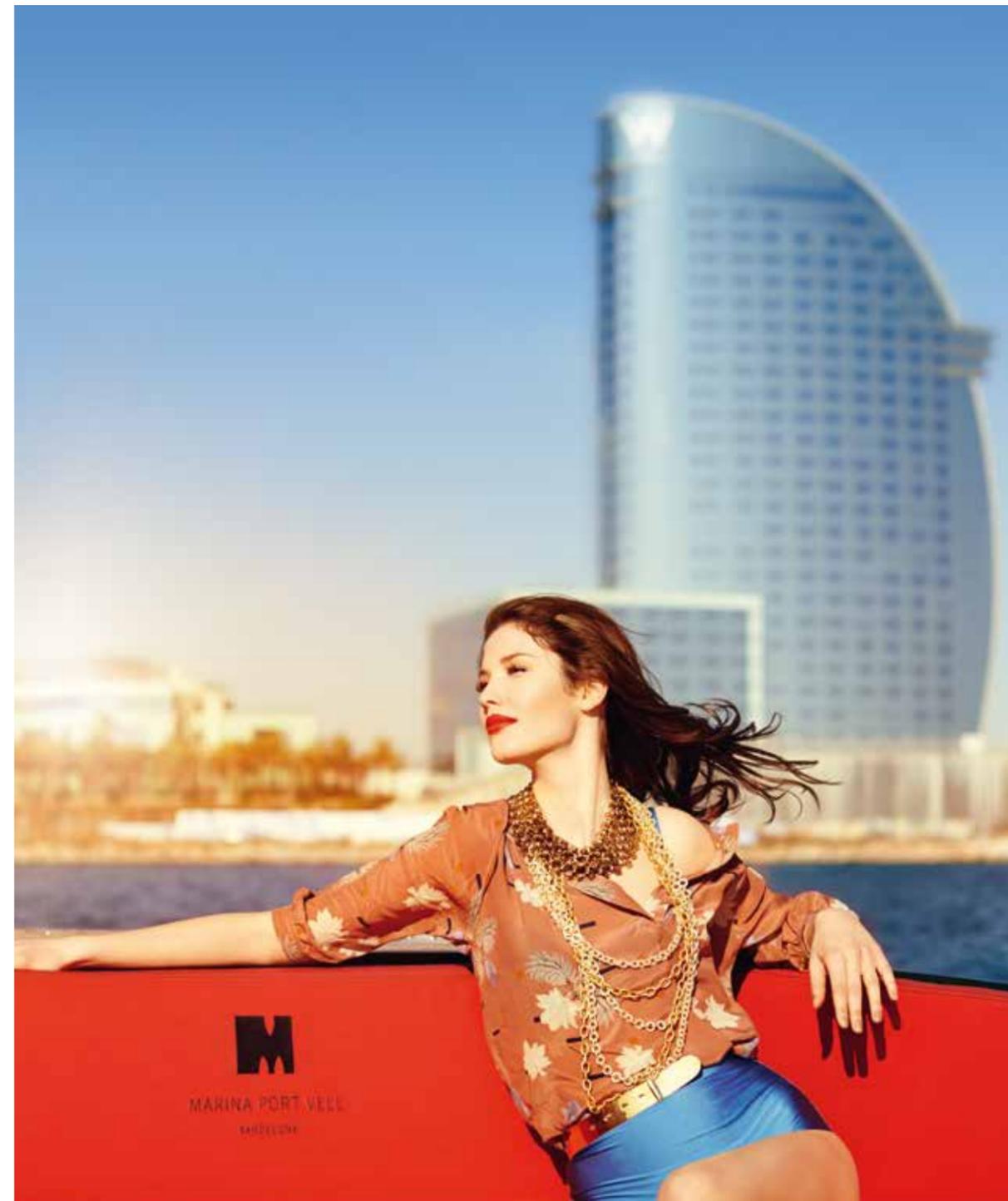


FREEDOM RIDE

Five-star service at Marina Port Vell

MODEL WEARS:

Print coat in silk and lurex, exclusive print cropped trousers in cotton voile and Swiss embroidered top with silk bodice by Ailanto
Jimmy Choo sunglasses from Optica Sanabre



MODEL WEARS:

Silk shirt with bib collar and box pleats by Ailanto
Blue bikini by Andrés Sardá
Gold belt by Teresa Helbig
Golden resin choker by Alibey
Necklace chains by Paco Listón for Carmina Rotger



FALLING IN LOVE

The boardwalk at sunset

MODEL WEARS:

Navy blazer and top and fuchsia skirt by Juan Pedro Lopez
Ursula Mascaró twisted yellow stilettoes with python platform
Napa wallet with Tuscany colours by Carmina Rotger



CITY GLAMOUR

Barcelona's beach promenade

MODEL WEARS:
Beige organza shirt with gold leather collar and metal buttons by Zazo&brull
Skirt and shoes by Ion Fiz
Napa nude handbag by Malababa for Carmina Rotger



GOLDEN HOUR

The lobby of the W Hotel

MODEL WEARS:
White dress by Amaya Arzuaga
Shoes by Ion Fiz
Silk and cotton choker boulders by Carmina Rotger

LADY IN RED

The city of Barcelona at dusk

MODEL WEARS:
Red leather dress by Loewe

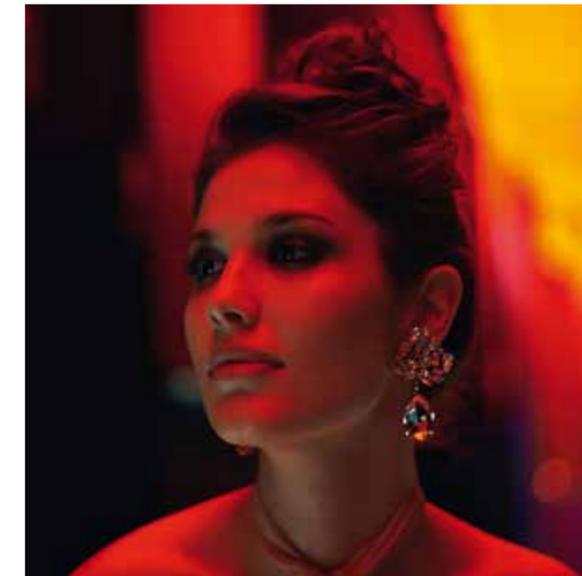


THE PERFECT ESPRESSO

The lobby restaurant at the W Hotel

MODEL WEARS:
Blue dress by Amaya Arzuaga
Choker by Clotilde Silvia at Carmina Rotger





COCKTAIL CHIC

The beachfront bar at the W Hotel

MODEL WEARS:

Long dress by Ion Fiz

Gold belt by Teresa Helbig

Blue glitter wedge by Maya Hansen from Ursula Mascaró

Swarovski earrings by Carmina Rotger

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Optica Sanabre: Carrer Amargós 7, 08002, Barcelona

Andrés Sardá: Carrer de Santa Eulàlia, 5 7 9, 08012 Barcelona

Juan Pedro Lopez: Carrer de Luis Antúnez, 19, 08006 Barcelona

Zazo&brull: Carrer de Mallorca 315 local 2, 08037, Barcelona

Ion Fiz: Ion Fiz Atelier Madrid (+ 34 608 98 13 71)

or at ionfiz@ionfiz.com by appointment only

Amaya Arzuaga: Carrer del Rec, 73, 08003 Barcelona

Loewe: Passeig de Gràcia, 35, 08007 Barcelona

Carmina Rotger: Carrer Balmes 237, 08006 Barcelona



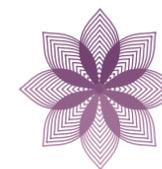
FOR THE LOVE OF GAUDÍ

When Diana Matysová arrived in Barcelona, she couldn't believe her eyes. Taking in the work of Spanish Catalan architect Antoni Gaudí's walking the streets of the city was a stark contrast to the pictures she had seen in design books while studying at university in her home country. The model is studying architecture, and her visit to the city bought to life the iconic Gaudí designs she has come to love. During her three-week whirlwind tour, Diana spent two days shooting for Superyacht

Barcelona magazine. Wearing a pair of jeans simply paired with her grandmother's multi-coloured cardigan, the model slipped easily into the fashionable pace of Barcelona life. "I just love Barcelona so much. The amazing work of Gaudí is so wonderful to see in real life," she says, as the make-up artist Oliva fixes her hair for the evening shoot. "The city is so fashion forward. The Spanish designers have an edge to their work that is so refreshing. I will be hitting Passeig de Gràcia."



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RESHAPING THE CITY ONE TILE AT A TIME

Photography by Tim Cole

Almost every visitor to Barcelona will unwittingly know and admire Escofet, a company whose place in the city's cultural history was cemented at the turn of the last century when they created the tiled floors of Gaudí's world-famous Casa Milà. Escofet is Barcelona. Creative, daring, unashamedly original.

The team behind Escofet - established in 1886 by Jaume Escofet - is now taking its unique architectural vision to Marina Port Vell, where its work includes the creation of the tiles for the restaurant. It's a family-run business, and its current General Manager, Marcos López Antich, is a fifth-generation descendent of Escofet's founder. "From the outset," Marcos, 55, explains, "Escofet has been a design-led company, focussed on creating stunning products in architectural concrete and cast stone. When the company was founded almost 130 years ago, there was a move towards urbanisation in Spain, and we used a new type of tile to create a multi-coloured hydraulic carpet in people's homes. This was simply revolutionary at the time."

Escofet was soon recognised for its work, and in 1888 it was awarded a Gold Medal at the Barcelona World Trade Fair. "As Spain and the world have developed," Marcos continues, "we've tried to stay at the forefront of design. Not just for the sake of being different, but to stay creatively at the vanguard."

Probably Escofet's most famous work is at Antoni Gaudí's 'Casa Milà'. Constructed between 1906 and 1912, Gaudí planned the building at the age of 53, when he was at the height of his architectural powers, and it has always been considered a piece of art in its own right.

Casa Milà was originally designed as a residence for its owners and more than 20 tenants, but today it houses a cultural centre which acts as a reference point in Barcelona for a multitude of activities. Soon after construction was completed, the city gave Casa Milà the affectionate nickname of 'La Pedrera', which in Spanish means 'open quarry', in reference to its rough exterior.

"Escofet worked closely with Gaudí," Marcos explains, "to create most of La Pedrera's stunning tiled floors, which were inspired by the petals on a flower. It's a beautiful piece of work." It cemented both Escofet's place in Barcelona's heritage and their intimate connection with this unique part of Spain and one of its favourite sons. "We have an amazing bond with Barcelona and the whole of Catalonia," Marcos continues. "It's such a big part of who we are."

Unsurprisingly the amount of work that goes into each Escofet piece is immense. "Our projects often take four years to complete," Marcos says. "Concrete is an incredibly complex material to work with, and it can be used in an extremely boring way. Our favourite projects begin with a designer's quest to do something new and exciting with their chosen material. This means their work is an investigation into what is possible through design and architecture, using the latest



Above: Escofet's general manager Marcos Lopez Antich.

This page: Escofet creates stunning products in architectural concrete and cast stone.



technologies and techniques to push the boundaries of what was thought possible, and to create a new point of reference."

They've taken this vision to one of their most recent projects, another of Gaudí's masterpieces, the Basílica Sagrada Família, where Escofet is now working on vital renovation and rebuilding work made necessary by the ravages of time, fire and the civil war. Construction on the Basílica Sagrada Família began in 1882 under the diocesan architect Francisco de Paula del Villar and then a year later Gaudí was commissioned to carry on the works, a task which he continued doing until his death in 1926.

From the outset the building of the Basílica Sagrada Família was made possible thanks to donations from the citizens of Barcelona, which led Gaudí himself to describe it as a church "made by the people and... mirrored in them. It is a work that is in the hands of God and the will of the people."

The Basílica Sagrada Família project has led to Escofet once again creating unique processes in which innovation and experimentation are behind the development of new construction solutions. Work which would until quite recently have taken centuries to complete is now expected to be finished in just over a decade.

Marcos explains: "Escofet is now one of the few companies in the world working with ultra-high performance concrete. This enables us to undertake projects which would just not have been possible in the past. Innovation is at the heart of everything we do."

Visitors to Barcelona are also likely to have walked across another of Escofet's creations, the stunning pavements in the Las Ramblas boulevard in the city centre, ever popular with tourists and locals alike. The tree-lined pedestrian mall, which connects the Plaça de Catalunya with the Christopher Columbus Monument was proclaimed by the great Spanish poet Federico García Lorca as "the only street in the world which I wish would never end." Other recent projects include the construction of the walls of the Barcelona World Trade Centre, which were designed to simulate a sense of a large moored ship with a central mouth swallowing up its passengers. They've also worked on the Magenta Station in Paris, Barcelona's Design Museum and many more.

However, it's not only great landmarks Escofet works with. In its mission to redefine design using concrete and cast stone, they also create original and stunning park benches, drinking fountains, and even litter bins. "Our standards are extremely high," Marcos explains, "and the same rigorous approach, care and attention go into everything we do. We're constantly pushing ourselves and the materials we work with, because you just can't cut corners when you're looking to create something special," he says.

 www.escofet.com

Into the hub: Where business and pleasure meet

The port of Barcelona and the area around Marina Port Vell support a vibrant ecosystem of business and commerce. Now, a new spirit of cooperation has emerged in the port under the banner of the Barcelona Nautical Cluster.



Olly Burn



Tim Cole

Above: Salamanca Group vice chairman Uri Nachoom is steering development of Marina Port Vell.

On the corner of Via Laietana and Pg Colom, just in front of Marina Port Vell, are some of the most lovely rental apartments in Barcelona, still owned by the family that built them in 1840. Manuel Vidal-Quadras, who manages the business 1840 Apartments, explains: "We like to treat our tenants as though they are living in our home, so we really take care of them. Some of our tenants have left our place crying because of the good times they spent here."

It's this sense of openness and connection that so enriches the urban space at the foot of Las Ramblas. Perhaps it's the ethereal power of the sea, or the grit and determination that characterises the Catalan business in this city, but at this intersection, part sea, part city, the spirit of Barcelona is at its most palpable.

A fresh energy is flowing through the port of Barcelona, already world renowned for art, food, architecture and its seemingly endless beaches and nightlife. Unlike other commercial ports that have moved away from their city's centre, Barcelona's commercial port is intertwined with the pleasures of a colourful beachside life. Now, with the development of Marina Port Vell, Barcelona is welcoming an influx of new companies and yacht industry professionals buying property for both business and pleasure.

At the centre of the new buzz in the port is the non-profit Barcelona Nautical Cluster, a gathering of city businesses with the aim of enhancing the city's maritime brand. Along with keystone partners Marina Port Vell and the superyacht refit yard MB'92, 30 other companies have chosen to work together

to find ways to increase employment, consolidate the sector's industrial network and attract new investments. The figures don't lie: there are 1,175 companies related to the nautical sector in Catalonia, and most of them are in the Barcelona area.

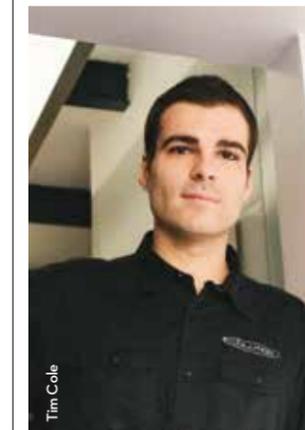
"For me, the creation of the nautical cluster was a natural step forward; it brings together both small and large businesses and acts as a platform for information sharing, networking and new business development," says Uri Nachoom, vice chairman of Salamanca Group, which owns and has been developing Marina Port Vell, including its latest offering of spaces to rent. "Since we bought the marina we have had an enormous amount of interest come from companies that had never considered having a business in Barcelona looking to open an office here. This is extremely positive for the yachting community, as well as the local economy. We will be creating a nautical hub inside the marina as we will be renting out offices inside our reception building for yachting businesses."

Antoni Vives, deputy mayor of Barcelona, agrees. "We have all the assets needed to become a leader in the marine industry worldwide," he said. "It is very important to join forces and work together as one with the City Hall, Barcelona Port, maritime companies and all the institutions linked to the sea."

The Barcelona Nautical Academy, another keystone partner of the cluster was founded and is run by Stephen White, an experienced superyacht captain and yachting industry stalwart. "Barcelona is really evolving into a global centre for yachting—not just for visitors, but as a real base, with all of the industry and talent here now coming together through the cluster," he says. "It's an ancient city with a young, vibrant atmosphere, with

Below left: Guillermo García.

Below right: Evolution Yachts owner John Shinske, his wife Belén with their dog Anouk.



Tim Cole



Tim Cole

“

I believe that the yachting industry is the next sector that will have a major impact on the city.

” GUILLERMO GARCÍA, EVOLUTION YACHTS



yachting life is concentrated around Port Vell. We've got the marina in build, one of the world's best shipyards, new offices and realistic prices. It's easy to get in and out and the government wants to make this all work... you can't ask for a more fabulous opportunity than to be here, working in this industry right now."

Guillermo García of local yacht agents Evolution Yachts has worked in the port for over twenty years, and says he's seen the unique success afforded from the port's embrace of new business evolve over the years. "I believe that the yachting industry is the next sector that will have a major impact on the city." García believes the knock-on effect of the cluster will be good for Evolution and other companies like it. "As is happening in other parts of the world, the professionalisation of our industry is a welcome result after years of hard work by the yachties that have come before us!"

Remy Millot, a Brit who launched superyacht service and supply firm Pinmar in 1992, thinks the port is alive with potential, and supports the idea of the cluster. "It's a good idea; it'll bring more focus to Barcelona as a yacht destination. It's already a world-class place that the owners, guests and crew love, with easy access to the city, culture and nightlife. The cluster could just help it get even better."

At MB'92, Pepe Garcia, the superyacht refit shipyard's managing director sees the port of Barcelona as a nautical equivalent to California's Silicon Valley. "We have so much talent and expertise and passion for marine technology and enterprise here and in the surrounding area," Garcia says. "As the nautical cluster grows, we will be able to do things here like no where else in the world."

Hunter Cwalinski's mother launched the successful yacht crew clothing brand Smallwood's in 1981 in Fort Lauderdale, and today, he's set up shop in Barcelona, expanding from their Antibes base which opened in 2010. "Barcelona is a world-class city, and being here, where the very largest yachts (with the biggest crews) come in for repairs at MB'92 was the right decision for us," says Cwalinski. "It's full of energy, and though I just moved here, I'm loving it already." When he arrived, he found a fantastic place to stay - at Manuel Vidal-Quadras' 1840 apartments. "I was out for a few beers with him last night," he says. "He's a really great guy, and just seems to know everybody!"



Above: A Spanish-Mexican dish at FOC.

Through his wonderful restaurants FOC and MAKAMAKA, Sander van Dissel has been catering to both the yachting and local cultures alike in Barceloneta since 2005. Run by a passionate and diverse team and serving an international crowd, his restaurants serve food that's distinctly international, and offer a vibe that embraces a variety of visitors—perfect for the easygoing attitude of a superyacht visitor on holiday.

LOVING THE YACHTING LIFE

The staff at our restaurants always get along well with the yacht guests and crew. It has to do with the international flair and sense of adventure that mixes so well here in Port Vell. I've had a few staff fall in love with the yachting life, actually, then get a job on a superyacht. It's a smooth switch, I think, from a superbar to a superyacht.

CULTURE DASH

As Dutch who emigrated to Barcelona, we have adapted to the more languid sense of timing and schedules that makes this place so pleasant. We're now used to the wonderful weather here, and can't imagine returning to Northern Europe in winter. The city is clean, fast, safe and picturesque every single day of the year.

DOING BUSINESS

The culture for business and entrepreneurship here is impressive: There are opportunities everywhere (if you can stand the distraction of the summer breeze). People who come to work here succeed. The financial pressures have served to stimulate creativity; Barcelona is emerging as a centre of new ideas on par with places like San Francisco and Melbourne.

WHAT'S NEXT?

In 20 years, Port Vell and Barceloneta will be thriving with local establishments and restaurants. The Catalan spirit is strong here and the identity of the place will endure, even as the port develops and grows with new investment and attracts new and more visitors. This is a unique place with a unique vibe. In 20 years, I know we'll still be here, in one of the best places in Spain.

New flavours in Port Vell: Sander van Dissel

Below: MB'92 managing director Pepe Garcia.



“

We have so much talent and expertise and passion for marine technology and enterprise here and in the surrounding area. As the nautical cluster grows, we will be able to do things here like no where else in the world.

”

PEPE GARCIA,
MANAGING DIRECTOR AT MB'92



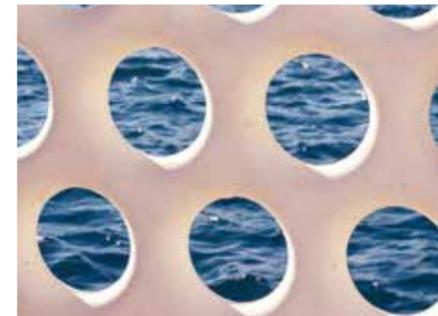
Right: Sander Van Dissel owns both FOC and MAKAMAKA.

RISING FROM THE SEA

Like so much in the region, Catalan cuisine is never frightened to redefine the rules, to surprise, to entertain, to give sheer joy.

It's entirely fitting that Marina Port Vell's exclusive wine bar and restaurant has been named Sèsam - Catalan for 'sesame' - which is a quintessential part of so much of the region's strikingly original dishes. "In Barcelona, eating isn't something you just do," explains Marina Port Vell's Commercial Director, Anella Alcott. "It's an experience. A way of life. And Sèsam is certain to become an essential part of Barcelona life." Alcott says the restaurant will become a "fabulous melting pot of people". "By day there will be local business people enjoying a leisurely lunch. And in the evening there will be a completely different crowd. Locals, boat owners, captains and other visitors to this great city, coming together in this fabulous location. Some will be relaxing with a drink on the balcony, taking in the view or just watching the world go by. Others will be eating in the restaurant, enjoying its sumptuous Catalan-Mediterranean fused cuisine."

Top: Sèsam's striking white lattice exterior.
Right: The restaurant will be situated right on the water at Marina Port Vell.



Sèsam's striking white lattice exterior is a landmark in its own right, and the building was created by Barcelona based architects, scob. "The first time we visited the marina," scob's Sergi Carulla explains, "it was a sunny day, in late July. And this inspired us to create something that draws on how historically people on the shore of the Mediterranean and southern Europe have been protected from solar radiation, and how shade and natural ventilation have been used to climatise buildings. In particular how fishermen collect poles to create shaded areas in which they can work. Our design seeks to integrate with the other architectures of the marina, whilst at the same time understanding its place within the city of Barcelona."

Scob knew only the latest building technology could fully realise their vision, so they teamed up with Barcelona based Escofet, one of the few companies in the world able to work with high-density concrete. "Escofet," Sergi explains, "have become the reference point for this type of high performance work."

Sèsam's breathtaking interiors have been created by Barcelona-based El Equipo Creativo, whose Pakta Restaurant,

commissioned by Michelin-starred chef Albert Adria's, recently won three prestigious international design awards. "Space, like food, tells stories," explains El Equipo Creativo's Oliver Franz Schmidt. "It creates sensations and experiences. Sèsam is a fusion between the sea and the marina. You're literally sitting on the water, it's a unique experience, and we've carried this theme throughout our design, using reflective materials to create a timeless, modern, classical feel. For us sitting in the restaurant should be like sitting on the deck of a yacht gazing at the beautiful sunset."

When it opens in October the reservation-only restaurant will include valet parking. And with the city now home to many world-class events, it's certain to be popular with companies looking for somewhere special for corporate events and photo shoots. "Built on poles, there's nothing like Sèsam anywhere in Barcelona," Alcott explains. "It's literally rising out of the sea and inviting Barcelona to come in and join the party. Its location, its food, its design. Its unique ambience. Sèsam will quickly become the place to go, and to be seen. Whether you're visiting for the city for few days, or you've lived here your whole life," she says.

“Our design seeks to integrate with the other architectures of the marina, whilst at the same time understanding its place within the city of Barcelona.”

” SERGI CARULLA, SCOB



A FRIEND IN THE CITY

Peter Beavis

When Esther Levy was living the fast-paced lifestyle of a New York fashion journalist, she would get away

from it all on weekends to the Hamptons, thinking all that traffic trauma and a \$5,000 per month price tag for a small holiday house she shared with friends was all worth it.

Having settled in Barcelona for the past five years, Esther now sees the pursuit of that former getaway as 'crazy' rather than ideal, and she now embraces the quality of life Barcelona has to offer.

"Here for \$5,000 I can have a summer rental apartment that has three bedrooms, and I get to enjoy the best beach for myself!" says Esther excitedly.

Her exuberance for Barcelona helps make Esther extremely good at what she does - running her personal guide service called A Friend In The City for visitors to Barcelona who want all the latest advice and tips on personal shopping for fashion, and experience the city's world-famous art and culture.

Now when Esther has time for a short break away, the Hamptons just cannot compete. On a weekend in Barcelona, she may take a ride down south to Sitges, a privileged little town with its own history and charm just 30 minutes from Barcelona by car or train, or perhaps go skiing in the Pyrenees to her favourite spot La Cerdanya, 90 minutes away.

"At the same distance you can find more beautiful beaches, the precious Costa Brava - my favourite summer town being S'agaró or Empordà, with a surrealistic Escapade into (Salvador) Dalí's world in Figueres," says Esther.

Not to mention a memorable meal out just a short drive away to Girona in Catalonia at 2013's 'World's Best Restaurant', El Cellar de Can Roca.

Yes, Esther is in love with Barcelona and has found her niche.

The idea for A Friend In The City began when she was living in America, had graduated with a Masters in Costumes, and become a fashion correspondent for Marie Claire magazine to predict trends - a column she would write for 16 years, during which time she learned her wit - her 'most precious tool to keep ahead'.

"I created 'Friend In The City' in New York where I realised a lot of Marie Claire clients were contacting me to introduce them

“

By chance, the apartment we live in has a walk-in closet in my bedroom ... or did I choose this apartment because of the walk-in closet in my bedroom?

”

ESTHER LEVY

into the city, all looking for ideas, all eager to maximise their stay, see the latest shops, brands, places to see, dine, drink or dance and my specialty - privileged circuits sharing my press advantages, shows, openings, friends, contacts and beautiful homes," says Esther.

"It is different now though because in Barcelona I host people in the music, media, fashion and technology businesses, and I help families relocate and introduce guests into privileged circuits which are all very rewarding experiences."

Esther has an innate talent to track trends and pinpoint style and she loves many established Spanish designers and labels from Balenciaga, Loewe and Angel Schlesler to Duyos, Josep Font, Amaya Arzuaga, Elena Benarroch and Custo. She is also impressed with upcoming designers such as Vanessa Lorenzo and, of course, accessories also have a special place in her heart ... and her wardrobe.

"By chance, the apartment we live in has a walk-in closet in my bedroom ... or did I choose this apartment because of the walk-in closet in my bedroom?" laughs Esther.

"I also proudly wear my brother-in-law's handmade skin bags, Brulev, spelled after his and my sister's last name."

But Esther is also a big believer in a bargain and as she will advise her clients, 'if you don't need to buy anything, look, scout and when you really need it you'll most probably find it on sale'.





Clockwise from top left: Spanish designers Duyos are among Esther's favourites; bold symmetry from Angel Schlesser; Amaya Arzuaga's collection showcases at Hong Kong Fashion Week earlier this year.

"At the end, the best bargain is the one you wear the most. It's the perfect cut jean, the ideal white shirt, the cosy cashmere sweater, the comfy nude sandals, the ultimate black boots ... at any price these can be the best bargain, if you make good use of them."

And her favourite? "I have a denim cape bought in Barneys on sale that is as versatile as a denim jacket but with that sophisticated touch."

On this day she's wearing a timeless, Oriental-inspired velvet blue jacket by Lio de Faldas, over jeans, and finished off with 'very cool navy boots that I found recently at a pop-up shop in Calvet Street', accessorised with funky Thierry Lasry reading glasses spotted in bright colours like they've been dipped in confetti.

Esther admits she's sometimes a bit more colourful than the locals, but it's that rich aura of self-expression and confidence that her clients are drawn to.

"My goal is always to offer my clients a different emotion every day, to upgrade their sensations and make sure they return with many conversation pieces ... the best memories."

“

At the end, the best bargain is the one you wear the most. It's the perfect cut jean, the ideal white shirt, the cosy cashmere sweater, the comfy nude sandals, the ultimate black boots ... at any price these can be the best bargain, if you make good use of them.

”

ESTHER LEVY

Her love of her surroundings is evident, with Esther talking with admiration of the city's highlights, from the sweetest boutique to the boldest building, adding that Barcelona is today among the three capitals most visited in Europe, behind London and Paris.

"The city is so well planned that it's easy to move around - even traffic is no hassle. Barcelona is a cool, cosmopolitan forward-thinking city when it comes to architecture, interior design, graphics, clothes and shoes!" explains Esther.

"The city offers good quality at reasonable prices, which is also good news for visitors."

That sits well with Esther's daughter too, a bright eight-year-old named Mila with her mother's broad smile and a growing love of style and trends who often glances at fashion magazines with her mother's guidance.

While Mila has more designer labels in her closet than her own mother (thanks partly to adoring label-loving grandparents with a penchant for Ralph Lauren and Chloe), Esther is balancing her daughter's appreciation of

receiving with schooling her in the act of giving. "Mila and I dedicate every Thursday afternoon as our time to create acts of generosity. We have done so many fun activities to raise a nice sum of money to sponsor UNICEF and school charities."

Although Esther admits she's been a major influence on her daughter's love of clothes.

"We travel often together and I took her to her first fashion show at the age of two, with her backstage pass, teddy bear and sponsored bottle water. She really enjoyed it," says Esther.

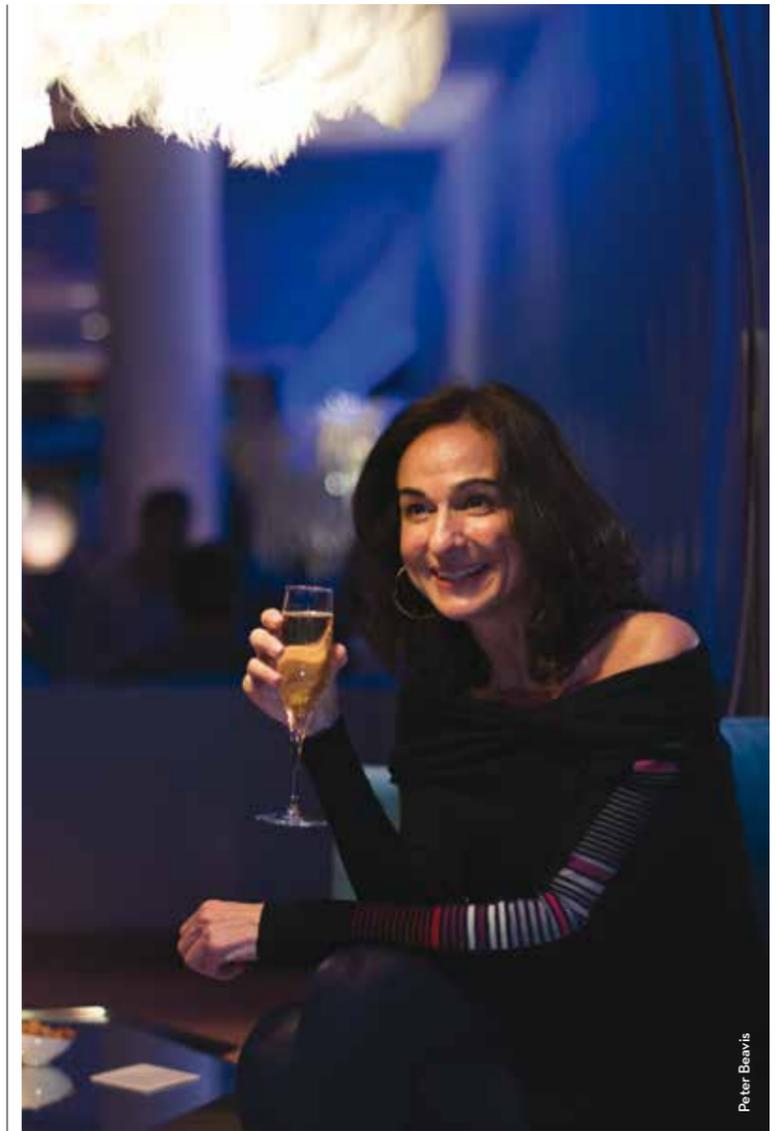
Somehow Esther has also found time aside from motherhood and befriending visitors to become involved in the communication and concept design of a new luxury hotel to be opened in Barcelona mid 2015.

"It is a five-star luxury hotel with approximately 110 rooms and suites located in the heart of The Eixample, Barcelona's fancy centre, with views to La Pedrera, Gaudí's masterpiece," says Esther.

"I was invited to participate in this project a couple years ago - I was introduced to a foreign investor builder who was looking for a property big enough to refurbish into a hotel. My enthusiasm, persistence and contacts provided him with the right team of experts to fulfil his objective and together, we created a project, a brand, a new innovative concept that has been successfully presented to other investors. The experience has been wonderful, the speculation even more exciting."

No doubt the finished product will be yet another highlight for Esther to showcase in her guided tour for visitors to Barcelona, only enhancing what Esther hopes for clients is 'a magical trip worth repeating every year'.

esther@therockinghouse.es



Above: Fashion journalist and treasure finder Esther Levy loves to indulge her guests around the city of Barcelona. She is pictured at the W Hotel.

Below: The prestige shopping strip, Passeig de Gràcia.



For women who love fashion?
Passage, Santa Eulalia and QK

The hottest Barcelona-based fashion designer?
Teresa Helblig and Estrella G

Your favourite place to dine out in the city?
Xiringuito Escrivà

Where do you go to enjoy a cocktail and people watch?
Bocachica

If you're a buyer of modern art or sculpture?
Vinçon and Objeto de deseo

The most amazing art gallery for inspiration?
Sala Pares and N2

In the market for precious jewellery?
Bagues Mas Riera

The store for serious shoe lovers?
Alvarez and Castañer

Where is your favourite place in the city to stroll?
Passeig de Gràcia

A DREAM COME TRUE

Martin Bellamy, founder, Chairman and Chief Executive of Salamanca Group, tells Erik Brown about recent developments at Marina Port Vell.

Martin Bellamy is excited, you can see that. After three years of hard work, Marina Port Vell in Barcelona is nearing completion. By the time you read this it will be almost finished. "You know, going through the process we've been through these last three years: getting the permissions; building the platforms that the buildings are going to go on to - well, that's long and complicated stuff," he says. "I think we've just turned the corner from dream to reality. Now, it's just fine tuning that dream."

Bellamy, a former British army captain and Atlantic rower, founded Salamanca Group in 2002. The group bought the run down Marina Port Vell in 2010 and began a programme of works that was initially invisible to passers by. Now, Bellamy says, "the shape of the new marina is completely defined". The old pontoons have gone; the new pontoons have

been built and the fruits of Salamanca Group's labour - which has been mostly at sub-sea level - can now be seen on the ground.

It hasn't been easy. A new 430m quay has gone in alongside an existing quay - an expensive and complex engineering challenge in itself - and there were major structural problems to be addressed on other quays, including "concrete cancer". "Most of the work we have left to do now is the more visible stuff," Bellamy says. "We still have to put the landscaping in - and there are two buildings that need to be built, that's pretty straightforward."

The aim at Marina Port Vell has been to create a world-class home for super yachts and, so far, the response from the yachting community has been extremely positive. "The amount of interest from the yachting community is magnificent," Bellamy says. Sales are already picking up at Marina Port Vell, with around three enquiries for every single berth on offer. "We have been pretty overwhelmed with demand for quotes on the berths,"



Above: Chairman and Chief Executive of Salamanca Group, Martin Bellamy.

- 1 MAIN ENTRANCE
- 2 UTILITIES AREA
- 3 SÈSAM RESTAURANT
- 4 RECEPTION
- 5 GYM & TREATMENT AREA
- 6 BUSINESS CENTRE
- 7 MARINA MANAGEMENT & SALES SUITE
- 8 MB'92
- 9 PINMAR
- 10 BARCELONA WORLD RACE
- 11 CREW TRAINING CENTRE
- 12 BARCELONETA FITNESS CLUB
- 13 SEAFOOD RESTAURANT
- 14 PANORAMIC RESTAURANT TORRE DE ALTA MAR
- 15 BARCELONETA BEACH
- 16 FRESH FOOD MARKET
- 17 IMAX CINEMA
- 18 LAS RAMBLAS
- 19 GOTHIC QUARTER
- 20 BORN DISTRICT
- 21 HISTORY MUSEUM
- 22 SHOPPING MALL MAREMAGNUM
- 23 W HOTEL
- H HELIPORT
- 🔒 SECURITY POINT
- 🛢️ FUEL DOCK
- 🚗 CAR PARKING
- 📦 STORAGE PODS



Left: A map of Marina Port Vell.

Bellamy says. These are major acquisitions, he says, and people take their time to make a decision. But the fact is that there are few large berths on offer elsewhere in Europe - and none within ten minutes walk of a bustling business and cultural centre like Barcelona.

The development of Marina Port Vell has been boosted by the easing of matriculation tax regulations, which meant that charter yachts had to pay 33 per cent tax. For charter yachts over 15m, this will now be brought back to 21 per cent VAT, which repositions Spain as a competitive charter destination. Bellamy described the repeal of the tax as "very, very significant". "Was the redevelopment of Marina Port Vell, the right thing to do? Yes," he says. "Were we lucky that the repeal happened at the time it happened? Yes. It is a material change. It's big news for yachting in Spain, it's very big news for Barcelona and it's very big news for Marina Port Vell."

Another, major breakthrough has been the formal creation of the Nautical Cluster at Barcelona under the chairmanship of local entrepreneur Tony Tió. "Salamanca Group and Marina Port Vell played their part in promoting the Nautical Cluster," Bellamy says. "It brings together all of the different elements in the nautical world in Barcelona, whether it be the university, the museum, Marina Port Vell, the yacht club, MB'92, Pinmar or any of the other associated businesses that sit within the Port Authority's area. "Put all of that together and the offer to the marine community is very powerful. I don't think you will find anything like it anywhere else in Europe." The Nautical Cluster Charter has now been signed by all parties including the City of Barcelona and its port authorities and an independent body with its own board has been set up to foster growth and boost the local economy. "It's a collection of businesses that are very like minded and very motivated towards excellence in the marine sector," Bellamy says. "The mission is to promote Barcelona as the number one maritime cluster in Europe."

Bellamy is an enthusiastic advocate of Barcelona although he says, it's also one of Europe's best kept secrets. "A day doesn't pass without coming into contact with someone who is, has been or is just about to go to Barcelona and is completely intoxicated by it," he says. "It's a tremendously exciting city and it seems to me that it's a bit of a secret as well. Yes, there are a lot of people who've been to Barcelona, but there are a lot who haven't. And you often hear people saying "we must go to Barcelona for a long weekend, everybody's talking about it, we should go."

www.marinaportvell.com

AN INTERVIEW WITH TONY TIÓ, CHAIRMAN OF THE NAUTICAL CLUSTER



What do you think the Nautical Cluster will do for Barcelona and Marina Port Vell?

The Nautical Cluster is an entity that supports and promotes the growth of the nautical industry within the city. The idea for it was born after identifying the yachting sector as a highly interesting project for the city, not only in financial returns but also social ones. If you look at Marina Port Vell and MB'92, the location actually already makes them a cluster and all we are trying to do is formalise it and allow existing and future marine businesses to participate and have a voice in its future. The strength of these two businesses alone is enough to attract and lead the sector, and we have clearly identified that the superyacht industry is one that we want to capture and consolidate in the city. We identified various areas that need to be developed:

a. It is paramount that we provide qualified workers who in the future can work in the sector and this, in turn, will create employment within the city.

b. We are working hard to create the ideal environment that will make it as easy as possible for yachts to visit. We need to adapt border laws and make tax laws that are interesting for the sector, laws that facilitate a yacht here. The last thing we want to do is discourage them from coming. Every legal requirement, whether it be visa entry, tax regulations or maritime traffic rules, should be improved to make us more appealing.

c. We also need to promote the Nautical Cluster worldwide. Barcelona is already an established brand and we need to use this to help us to consolidate the city as a yachting destination.

d. We are looking for new business ideas and would like to see both local and international investment in terms of services for the superyachts. We also hope that one day local companies can grow their businesses internationally. Barcelona is a city that strives for excellence, as does the Nautical Cluster.

What is your goal as chairman?

I've sailed all my life and I love my city. My objective as chairman is for the sea to be a major player in this city's economy and that we must strive for excellence.



Above: Chairman of the Nautical Cluster, Tony Tió.

How is the Nautical Cluster's board set up?

The board is both public and private. On the public side we have the City Council and the Port Authorities. On the private side we have approximately 50 companies, but it is led by Marina Port Vell, MB'92, Nova Bocana, the Nautical Faculty of the UPC University, FNOB, El Consorcio al FAR, the Fishermen's Association and Pesca Turisimo. We have electronic companies, chandleries, agents and charter agencies. We meet once every three months, however, at the moment we meet monthly. The funding is from the public institutions and each member pays membership fees.

A Google search suggests that you are a sail maker. Can you give us a short biography of yourself?

From 1973 I've made sails, working in La Rochelle at Cheret Voiles then for North Sails in Germany in 1978. I created the first windsurf loft for North Sails in Zurich in 1978 and then created my own loft Tony Tió Velas from 1979 to 2010. For the past three years I've been technical and sales advisor for North Sails. My goal was to create the best regattas in the world, so I've participating in various industry events including three America's Cup races, three Sardinia Cup races and the Southern Ocean Racing Conference. I was part of the team that won the King's Cup (Copa del Rey), 2002 Swann World Cup winner in Port Cervo and 4/4 Ton European Champion in 1978. My sails have also won nine Olympic medals, so I can say that all my life I have strived for excellence like I am doing with the Nautical Cluster.

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Below: Skipper Nico Martínez races at full speed.

SAILING TO SELL BARCELONA AS A BRAND



Nico Martínez

The Barcelona World Race is so much more than just a sporting event, it's a uniquely Catalonian statement about our intimate relationship with planet earth. "We want to connect Barcelona to the world, and the world to Barcelona," explains Andor Serra, the race's Managing Director. "All the contestants see themselves as ambassadors for the natural world. They understand they're part of something far bigger than their individual struggle."

The race, which takes place every three years, begins again on 31 December 2014, is a gruelling double-handed (two crew) non-stop round-the-world regatta via three capes, covering approximately 25,000 nautical miles (46,300 km) and lasting around three months.

One of this year's favourites is British skipper Alex Thomson, who finished second when the race was first held in 2007/8, and is now determined to go one better. "The Barcelona World Race represents unfinished business for me," he reveals. "And I am really looking forward to getting my teeth into it. The thing about the Barcelona World Race and racing two handed, for me, is that you are physically pushing yourself and the boat to 100 per cent all the time."

There are many obstacles for the competitors to navigate, with particularly tricky parts seen as passing the 'Doldrums' in the equatorial zone, and navigating through the Cape of Good Hope to south Tasmania. These 5,000 miles will be brimming with treacherous squalls from the south, together with icy cold and stormy conditions from the Roaring Forties.

"It takes incredible psychological strength to complete," Andor continues. "But more than that, the Barcelona World Race is about sporting solidarity and ecological sustainability. It is about selling Barcelona as a brand. Not a commercial brand like Volvo, but portraying the core values of the city and its connection with the sea."

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A sea race. It is a statement. About Barcelona, about education, technology, the impact of climate change and our intimate connection with the natural world.

”

ANDOR SERRA,
BARCELONA WORLD RACE
MANAGING DIRECTOR

These values are well known to the world, and a big part of this is thanks to the city's first great modern sporting event, the 1992 Olympics. Not only did the Olympics help to create two miles of beachfront and a world-class marina, but it also led to the sports enthusiasts falling in love with Barcelona and its very individual ideology.

Andor was himself part of Barcelona's Olympic effort, working as its nautical director. "The whole concept of the Barcelona World Race started with the Olympics," he says. "It changed so much. We wanted to set about creating a unique sporting event that made a powerful statement about Barcelona today."

The race is organised by the Foundation for Ocean Sailing (FNOB), which was created to promote and boost activities related to top-level ocean sailing. And the organisation is far from just being about the Barcelona World Race, as the FNOB also organises a multitude of events directly and indirectly linked with it.

These include the International Ocean Research Conference, where this year the scientific community will once again come together to plan the coming decade of global collaboration in marine science and technology. Headlined 'One Planet One Ocean,' a series of lectures and workshops will focus on how ocean sciences have progressed in the last 20 years and explore ways of working even closer together in the future.

Other events have included tall ship races and the Barcelona Transoceanic Sailing Record, which in 2010 was carried out by two twin IMOCA Open 60 sailboats, the Estrella Damm and the W Hotel Nova Bocana. The crossing was developed to strengthen ties between New York and Barcelona through cultural, educational and sporting activities, and to set a world record in ocean sailing between the two cities. This was achieved by the Estrella Damm in 12 days, six hours, three minutes and 48 seconds, with Alex Pella, Pepe Ribes and Stan Schreyer as its crew.

And with a keen eye to the future the FNOB also carries out an extensive youth education programme, working with primary and secondary school pupils to encourage a respectful attitude towards the environment and the sea.

The programme has been an unmitigated success. The number of participating schools has swollen from eight in 2007 to 132, and this year more than 14,000 students will follow the race, with many also having the opportunity to video conference with the skippers throughout the event.

"This is so much more than just a regatta," Andor explains. "A sea race. It is a statement. About Barcelona, about education, technology, the impact of climate change and our intimate connection with the natural world."

www.barcelonaworldrace.org

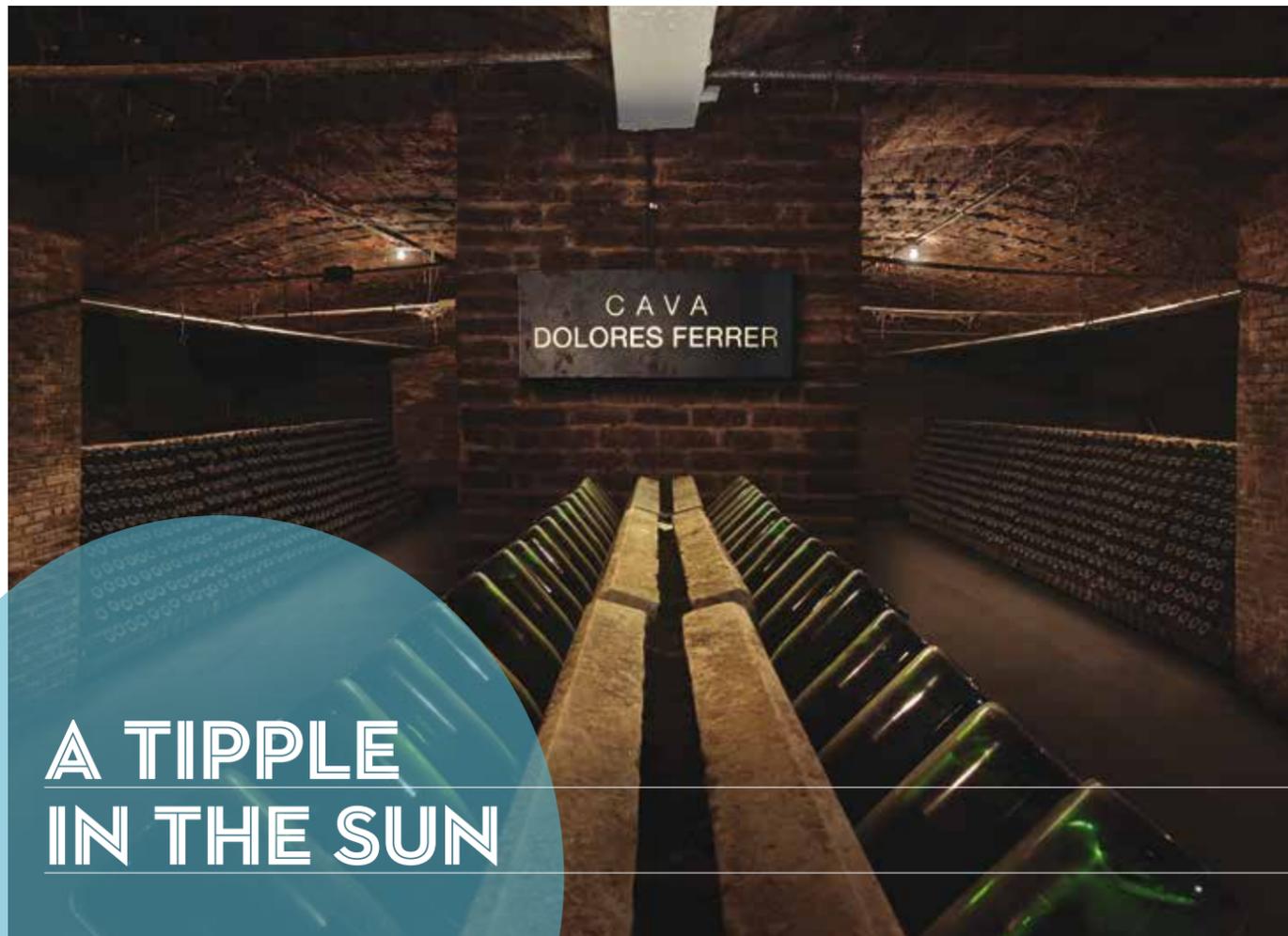


Left: The sailing yachts race past the site of Marina Port Vell and the Barcelona coastline.

Below left: Virbac-Paprec 3 were winners of the Barcelona World Race 2010-2011.

Below: The skippers of We are Water are given a warm reception by the Barcelona crowd.





A TIPPLE IN THE SUN

Since wine tourism became a popular way to see Spain – and have a tippie at the end of a winery tour – Penedès, one hour south of Barcelona, has boomed.

Words by Graham Keeley

To most people the Penedès region of Spain means only one thing: cava. Around 95 per cent of the country's sparkling wine is produced on its stony, sun-baked hills nearly 60km south of Barcelona. From the giants of the cava world like Freixenet or Codorniu, to the smaller family-owned bodegas, the region is bubbling over with bodegas making the fizzy stuff. Take Cavas Planas Albareda, for example. It is typical of the small, high-quality cava wineries which thrive in this area. Situated in the village of Vilobí del Penedès, it is a short

drive from Vilafranca del Penedès, one of the largest towns in Penedès. Joan Planas Cusiné, whose family set up the bodega in 1995, is the resident enologist, or wine expert. The company makes a classic cava, a young rosé cava and red and rosé wines.

"It is the perfect place for making cava because in summer it is hot but not too hot, especially at night. For cava you need less alcohol than with wine, but more acidity. So cava has about 11.5 per cent alcohol whereas wine has up to 14 per cent," he said.

Cavas are made with Xarel·lo, Macabeo and Parellada, three grapes typical of Penedès. Rose cava is made from Trepal grapes.

Planas explained winters in Penedès also favoured cava makers because they were not too cold. Tours are free around the bodega and last between 30 and 60 minutes before a tasting at the end. Thirsty visitors can sample the product before deciding if they want to leave with a bottle or two.

Another small bodega is Cava Torelló, which has been a family-run business for over 700 years, since 1385. For most of that time, however, the family made wine in bulk and it was bottled by others. In 1951, Torelló started

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It is the perfect place for making cava because in summer it is hot but not too hot, especially at night.

”

JOAN PLANAS CUSINE,
CAVAS PLANAS ALBAREDA



bottling its own cava and wines. Two 15th century masias – or country houses – called Can Martí de Dalt and Can Martí de Baix, dominate the company's 150-hectare estate. At harvest time, between the end of August and September, the grapes – Macabeo, Xarello and Parellada again – are picked by hand – an old-fashioned method that is rare today. Grapes are sorted before they go into the wine presses.

"We are one of the few places that still does this," said Toni Torelló, one of the directors of the business. "Many of the bigger bodegas collect the grapes by machine, which, of course, is cheaper."

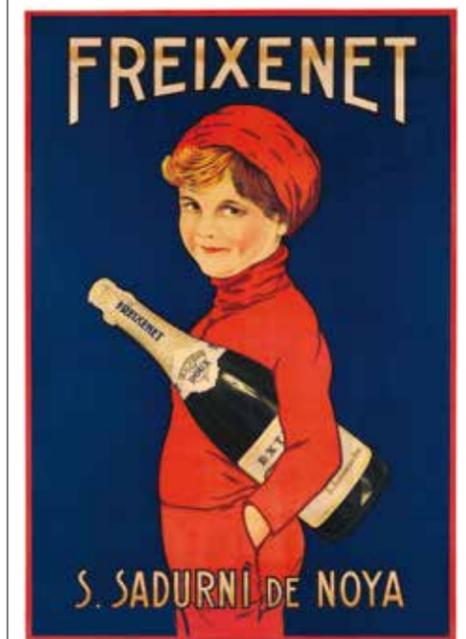
Once a month, visitors can hear how it is done. Book ahead, the tours are popular. Cavas Torelló now sells in 16 countries around the world and has been highly rated by the prestigious US wine critic Robert Parker.

Just down the road in the same small town of Sant Sadurn d'Anoia are two of the world's biggest cava makers, Freixenet and Codorniu. Freixenet, which marks its 100th birthday this year, has an enchanting old-world

charm about it. Arriving at Cavas Freixenet you are struck by two old-fashioned, bottle-shaped cars parked outside – a Chrysler Dorado and a Jaguar.

Once inside, visitors can choose how they want to experience the world of cava. Perhaps aware that some people want to take their time and, if you like, drink in the whole thing, Freixenet have devised a special a la carte tour. It gives you a chance to taste four cavas from 'emblematic' blends to Gran Reservas, depending on the price. A tour round the 1922 wine cellars is also part of the experience as is an aperitif of cold meats and pa amb tomàquet (bread with tomato), which is a Catalan staple.

Left: A tour of the 1922 wine cellars is part of the Freixenet cava experience.
Top right: Cava Torelló is a family-owned bodega that distributes to 16 countries worldwide.
Bottom: Grapes are picked by hand at Freixenet, an old-fashioned method that is rare today.
Bottom right: A poster from the 1900s created to promote Freixenet.





Left: Bodega Torres offers helicopter tours as the vineyards are so vast.
Bottom: Torres is renowned for its prize-winning Mas La Plana.



Not very far away is a company that put Penedès on the map by making it more than just a cava-producing region. Of course, wines have been produced here for hundreds of years, but they were mostly white and nothing exceptional. Bodegas Torres changed all that.

The company has long been known for quality, well-priced wines like Viña Sol, which is made from Parellada grapes, and Sangre de Toro, which is produced from a mixture of Garnacha and Cariñena grapes. But when Torres came out with its prize-winning Mas La Plana, it made wine lovers - and the critics - stand up and take notice. This rich Cabernet Sauvignon, won a series of prizes. It retails at €40 a bottle but its sheer quality made people realise Penedès was not just a cava or white wine region. It produces Tempranillo and Sauvignon Blanc wines.

Bodega Torres is a large series of vineyards - so much so that the company has taken to offering helicopter tours for the most serious wine buffs. The tour involves flying to two estates before breakfast in the Milmanda Castle. Then it is on to the Mas La Plana estate and a tasting, before lunching in its excellent Mas Rabell restaurant. Prices range from €1,500 to €2,600 per person. If your budget does not stretch to that, there is the VIP tour. Lasting over two hours, visitors are guided round the estate (€37). Cheaper tours are also available.

Miguel A. Torres, the company president, said: "Each year more than 130,000 people from all over the world combine their stay in Barcelona with a visit to Torres to see our bodega, vineyards and cellars."

Something of environmentally conscious innovator, Torres has introduced a novel way to see the bodega. "For the sightseeing tour through the vineyards we just introduced the first electric-solar train to be used for wine tours in Europe. The train makes it possible to cut CO2 emissions by 50 per cent compared to the emissions generated by the diesel train previously used." Torres said the electric-solar powered train was part of a series of initiatives which the winemaker introduced to help mitigate climate change.

Apart from alcoholic beverages, some bodegas offer calçotades in which spring onions are barbecued and dipped in romesco sauce - a mix of tomato, pepper, almonds, vinegar, olive oil, garlic, bread and hazelnuts.

A comprehensive guide to tours on bodegas, museums, accommodation, and other useful information on the region can be found at www.enoturismepenedes.cat/en

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Each year more than 130,000 people from all over the world combine their stay in Barcelona with a visit to Torres to see our bodega, vineyards and cellars.

” MIGUELA TORRES,
BODEGA TORRES

IYBLUE



SUPERYACHT NEWS:

An industry update by Will Mathieson

A new app set to help marine ecosystem

While there has been welcome legislative progress for Spain, the industry's most overarching regulatory change, and the debate surrounding it, continues to rumble on. The introduction of the IMO's MARPOL Annex VI, Tier III regulations, which would impose strict exhaust emissions limits on any vessels entering Emissions Control Areas, and would adversely affect the future of the superyacht fleet under 500GT, has been vetoed by the organisation's Russian delegation. The Russians object to the 2016 imposition date and have tabled a five-year delay. This has caused consternation among other members and highlights the challenge the superyacht industry faces in balancing environmental sustainability with the enjoyment of yachting.

It is a Spanish company however, that is tackling the environmental conundrum head on. Asociación Ondine has launched a crowdsourcing app, which the organisation hopes will serve to protect the Balearic Islands' marine ecosystem. Users submit information about marine debris and the state of their surroundings via GPS, with the amassed data 'painting a picture' of the marine landscape. Even as a nascent project it has already seen uptake from the captains of superyachts Aglaia, Vava and Beaugeste.

A change for the better

It appears the fortunes of Spain's yachting industry are finally changing for the better. Following a crucial reform of the country's matriculation tax on yachts in 2013, there has been another fortuitous legislative change that will further bolster the country's renewed status as a superyacht destination.

Under measures introduced within the 2014 General State Budget Law (22/13) commercial superyacht owners will now be able to use their vessels for personal use, despite their 'charter' status. For Tax Marine Spain's Alex Chumillas this decision "is a very important change to the previous situation, which did not allow a single use of the yacht by the ultimate owner".

Furthermore, the terms of the matriculation tax relief have been extended under these rules. Yachts chartered by Spanish registered companies or domiciles that operate for a period of less than three months will be exempt from incurring the matriculation tax. And for those vessels that are active for a longer period that duty incurred will reflect the time amassed in Spanish waters: a three per cent rate for the first 12 months, two per cent for the next 12 months and one per cent over 25 months. This piece of legislation has been hailed by Miguel Angel Serra of Garrigues Abogados as the elimination of "one of the greatest obstacles to conducting charter business in Spain".

New target for global order book

The superyacht industry can let out a collective cheer for what has been an encouraging start to 2014. The industry as a whole benefits from the growth of the superyacht fleet and, according to data provided by The 2014 Superyacht Annual Report, there is evidence of increased activity in this area.

As the year begins the number of new orders placed globally has outstripped the number of launches by almost two to one, or 12 compared to seven at the time of writing. If this trend is sustained throughout the 12-month period it will equal the growth of the global order book, which is good news for everyone who works in the industry. And as an interesting aside, 2014 could also be the year that we see the 5,000th superyacht hit the water. As the year began the fleet totalled 4,832 so it would require 168 deliveries. And although this is more than were managed in 2013, it is plausible.



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