

39th Salón Gourmets 2026: Europe's Leading Fine Food Fair ready to kick off

The 39th Salón Gourmets, Europe's premier Fine Food & Beverages Fair, returns April 13-16, 2026 in Madrid, celebrating Grupo Gourmets' 50th anniversary with top gastronomy, wine, and agri-food professionals.

The 39th edition of the leading International Fine Food and Beverages Fair in Europe arrives with a special celebration: Grupo Gourmets marks its 50th anniversary as a pioneering force and benchmark in the gastronomic revolution. This milestone edition will bring together the most influential figures in the gastronomic, wine, and agri-food sectors. From April 13 to 16, 2026, Salón Gourmets will once again occupy six halls of IFEMA Madrid, showcasing the finest national and international products.

For five decades, Grupo Gourmets has been at the forefront of gastronomic and wine publishing in Spain through *Club de Gourmets* magazine; it has become a true reference in the wine world with 40 editions of the Gourmets Wine Guide. Since 1986, it has promoted quality wines, regions, wineries, and exceptional products through the Gourmets Wine Club, and above all, through Salón Gourmets, the most exclusive gourmet product fair in Europe.

A new edition full of novelties

Salón Gourmets (SG) is preparing an edition packed with innovation, honoring both its history and its forward-looking spirit. As the world's leading International Fine Food and Beverages Fair, SG will once again transform Madrid into the epicenter of premium gastronomy. Over the course of four days, more than 55,000 national and international products will fill six halls of IFEMA Madrid—an unmistakable sign of the fair's unstoppable growth throughout its 40-year history. More than 2,000 exhibitors will

present the latest trends, while over 117,000 expected professional buyers from HORECA, retail, and hospitality sectors will gather to discover what's new.

Beyond exceptional products

Salón Gourmets is distinguished not only by the quality of its exhibitors but also by the dynamic program of activities that take place each year. From classic competitions to groundbreaking new demonstrations, SG offers a lively agenda that brings the fair to life. Last year, more than 1,000 activities took place across nine stages spread throughout the halls—including presentations, show-cookings, and competitions celebrating both producer excellence and chef creativity.

Among the highlights are classic competitions such as the Oyster Opener-Écailleurs / Sorlut / Grupo Gourmets / Spanish Championship, now in its 18th edition, which crowns the fastest oyster shucker in the country, and the 7th Art of Knife Meat Cutting National Competition El Encinar de Humienta / Grupo Gourmets, where contestants carve beef tenderloin and assemble the most innovative steak tartare. These unique, vibrant challenges are among the many reasons Salón Gourmets stands apart.

When excellence fills the glass

Wine has always been one of the defining pillars of SG, and 2025 will see wine as the most represented sector, reinforcing the fair's passion and commitment to the world of oenology. This edition brings together an exceptional array of wineries, regions, and producers, offering professionals an unprecedented opportunity to explore Spain's wine diversity.

Among the exhibitors, visitors will find names such as Bodeboca (online wine shop), Bodega Cuatro Rayas and Bodegas Alberto

(DO Rueda), Bodegas Altos de Torona and Bodegas Regina Viarum (DO Rías Baixas, DO Ribeira Sacra), Bodegas Arzuaga, Bodegas Carramimbre, and Epifanio Rivera / Erial (DO Ribera del Duero), Bodegas Baigorri, Bodegas Tierra, and Bodegas Ysios (DOCa Rioja), Bodegas Barrada (VT Castilla), Bodegas Campos Reales (DO La Mancha), and Bodegas Habla (VT Extremadura).

Other major participants include Bodegas Lan Sogrape (DOCa Rioja, DO Ribera del Duero, DO Rueda), Bodegas Manzanos (DOCa Rioja), Bodegas Marqués de Vizhoja (DO Rías Baixas), Bodegas Monteabellón (DO Ribera del Duero), Bodegas Osborne (DO Jerez-Xérèz-Sherry), Bodegas Romale (DO Ribera del Guadiana), Bodegas Sobreño (DO Toro), Bodegas Y Viñedos Pradorey (DO Ribera del Duero), CVNE, Diez Siglos de Verdejo (DO Rueda), Dominio Basconcillos (DO Ribera del Duero), Enate (DO Somontano), Ponte da Boga (Hijos de Rivera), and Familia Cirsus (VP Pago de Cirsus).

This year's fair will also welcome Familia Fernández Rivera (DO Ribera del Duero), Félix Solís (DO Valdepeñas), Ferrer Wines (DOCa Rioja, DO Ribera del Duero, DO Penedès, DO Rías Baixas, DOCa Priorat), Finca Rodma and Finca Torremilanos (DO Ribera del Duero), Fincas de Azabache (DOCa Rioja), González Byass (DO Jerez-Xérèz-Sherry), Grupo Valdecuevas (DO Rueda), Masaveu Bodegas (DO Rías Baixas, DO Navarra, VT Castilla y León, DOCa Rioja), Protos (DO Ribera del Duero, DO Rueda, DO Cigales), Recaredo (Corpinnat), Viña Pedrosa – Hnos. Pérez Pascuas (DO Ribera del Duero), Viñas Familia Gil (DO Jumilla, DO Rías Baixas, DOCa Rioja, DO Calatayud, DO Priorat, etc.), Yllera Bodegas & Viñedos (DO Ribera del Duero, DO Rueda), and Zamora Company (DOCa Rioja, DO Ribera del Duero, DO Rueda, DO Rías Baixas).

Alongside this outstanding representation, Salón Gourmets continues to offer exclusive tastings led by top professionals and winemakers. A standout example is the tasting organized by Grupo Gourmets with Remírez de Ganuza, where the acclaimed

Rioja winery will share the innovative vineyard and winemaking practices that have shaped its unique identity.

Alongside this outstanding representation, Salón Gourmets continues to offer exclusive tastings led by top professionals and visionary winemakers. Among the most anticipated is the master tasting presented by Grupo Gourmets with [Remírez de Ganuza](#), one of Rioja's most influential and respected houses. Founded in 1989 in the heart of Samaniego, Álava, Remírez de Ganuza has long been considered a creator of contemporary Rioja, crafting wines of precision, purity, and unmistakable identity. Their 80 hectares—spread across more than 200 micro-parcels in nine municipalities along the foothills of Sierra Cantabria—reflect a profound understanding of terroir and artisan viticulture. True to their pioneering spirit, the winery revolutionized traditional practices by introducing innovative vineyard and cellar techniques, including their celebrated method of separating Tempranillo clusters into “shoulders” and “tips.” The perfectly ripened shoulders are reserved for long-aging icons such as Reserva and Gran Reserva, while the tips bring vibrant expressiveness to their beloved carbonic maceration wine, Erre Punto. This tasting promises not only exceptional wines, but a rare insight into the philosophy and craftsmanship that have defined a new era for Rioja.

The celebrated Wine Tunnel, now in its 30th anniversary edition, remains one of the fair's major attractions—an essential space for exploring the full potential of Spain's grape varieties across all its wine regions. Last year, 358 wines selected by MAPA technicians and the Tasting Committee of the Gourmets Wine Guide were showcased throughout the event.

Many more novelties and activities will be announced in the weeks leading up to the fair. But as always—hearing about Salón

Gourmets is never the same as experiencing the fair: **Madrid, 13 to 16 April 2026.**

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