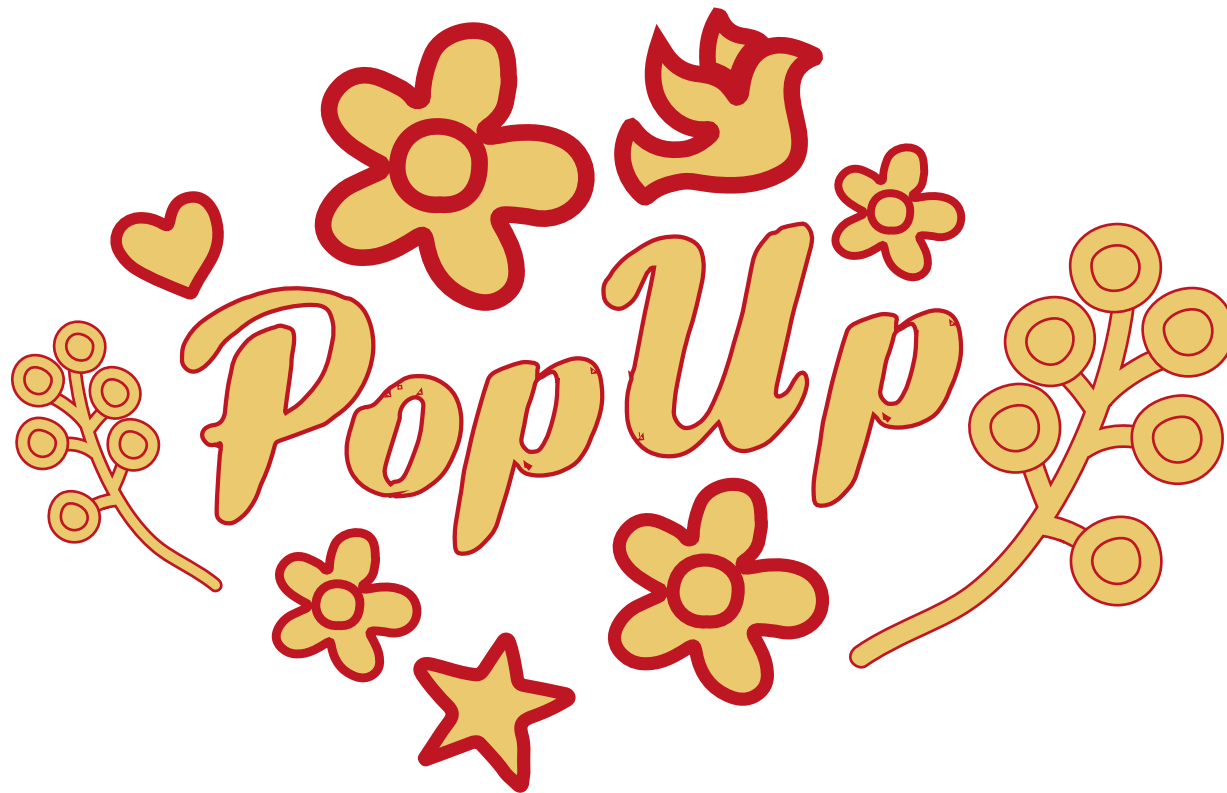


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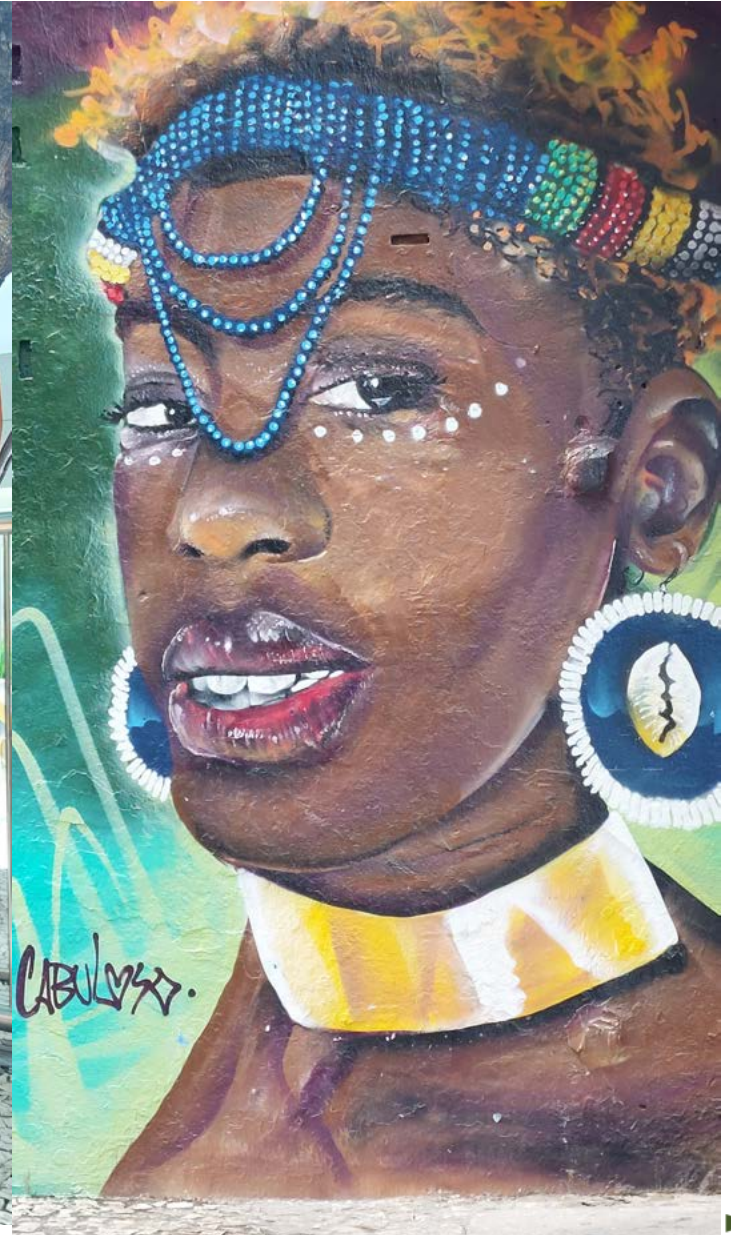
Glamorous Fera Palace

Pala7 & Claude Troisgros

*Vinalu Special Reports Salvador
da Bahia / Brazil*

VINALU SPECIAL REPORTS

SALVADOR DA BAHIA



Friendly welcome to Salvador da Bahia

SALVADOR DA BAHIA, THE MYSTIC CITY OF MUSIC, CELEBRATIONS AND GASTRONOMY

Salvador da Bahia, the city of spiritualism and sacred leaves, vibrant rhythms and celebrations, where the bells of Catholic churches mix with the sound of the Cadomblé drums, used in the Afro-Brazilian religion, honoring nature deities with music, dance and ritual offerings. Always with the exotic aroma of palm oil in the air..

Salvador, the capital of the state of Bahia, founded in 1549 to be the seat of the Portuguese government in Brazil, recognized for its baroque architecture in the Centro Histórico, the most antique part of the city, was declared World Heritage Site for its historical patrimonial and designated ‘ Creative City of Music ‘ by the Unesco.’

THE RICH BAHIAN CUISINE, ALWAYS WITH DENDÊ

The artisanal palm oil, dendê, a local, unrefined product from the fruits of the African oil palm trees, is essential to the Afro/Brazilian cuisine and to the religious rituals and vital as well for the preservation of culinary traditions and ancestral knowledge.

With its rich nutty flavor, a strong earthy smell and the bright orange colour, dendê is famously put in traditional dishes like Moqueca, the slow cooked stew and Bobó, the creamy shrimp stew with manioc and for colouring the food.

We like the rich Bahian cuisine from the simplest, yet delicious Acarajé, a signature street food snack, with deep fried black-eyed pea fritters, ground dried shrimps and onions and a hot sauce, the best fingerfood for a lazy Sunday afternoon on a super crowded beach with beautiful people, up to the gastronomic dishes in Pala7 of star chef Claude Troisgros.



Scenic view of Baía Todos os Santos



and on the yacht club & the Igreja S. Antonio



THE PALACETE, CREATING A CONNEXION BETWEEN ART & FOOD

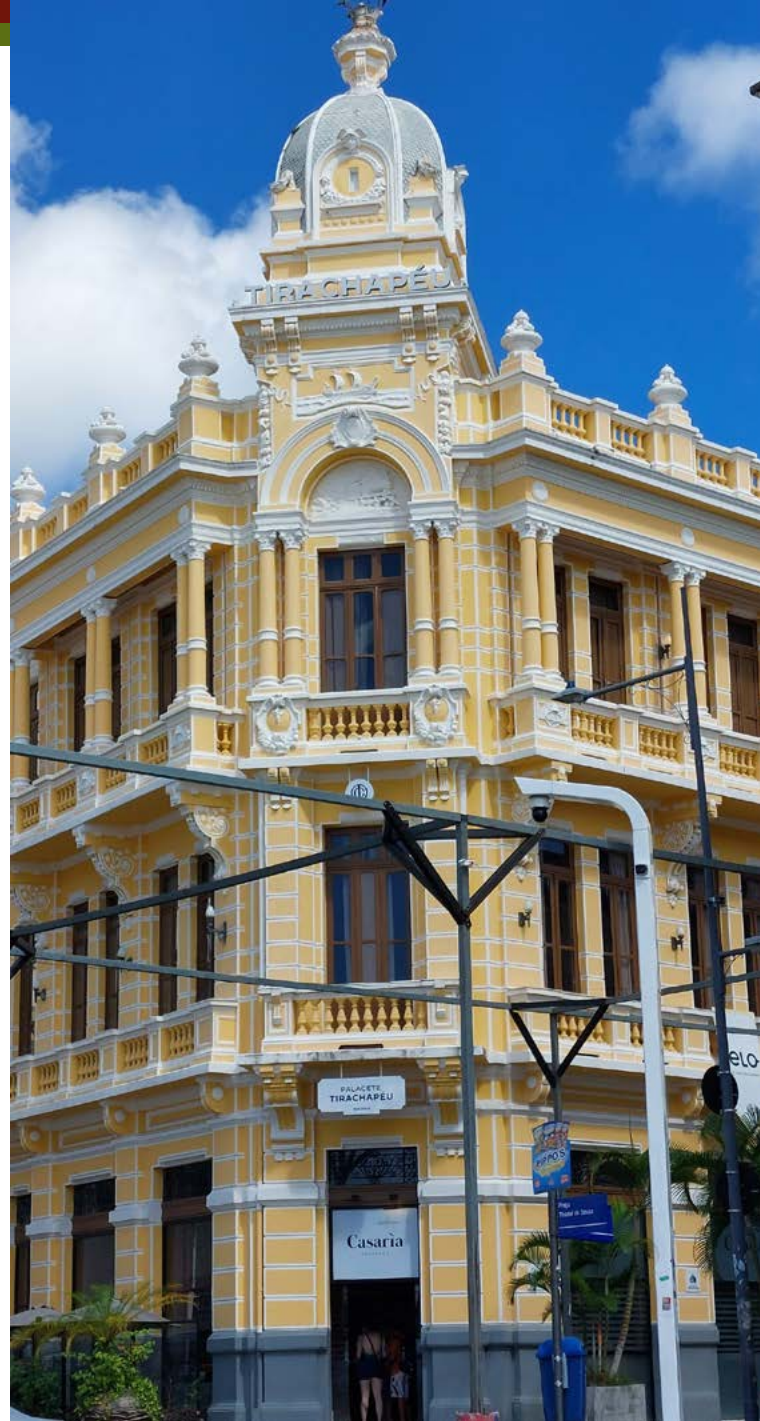
We meet Luis Marques, the CEO of Palacete, for a visit and presentation of the new project in the Palacete, with the idea of bringing people together on a high quality level, in a multicultural place of history, culture and art, combined with fine gastronomy.

As explains Luis, the Palacete Do Tira Chapéu, a historic landmark of Salvador, located in the rua de Chile, considered to be the first straight street in the heart of Salvador's Cidada Alta, with a view on the 'Bay of All Saints', used to be the place of the rich bourgeoisie.

Back in the time, the Palacete, constructed in 1903 by the Marquis Catharino and designed by a rich Italian architect, successful in the Brazilian rubber business, hosted famous guests for musical spectacles and great balls organized in the banquet hall.

Today the beautifully renovated Palacete includes art galleries, three gourmet restaurants, like Casaría, Preta and Pala7 and Jamm, a cigar bar, offering a stylish experience for the aficionados of a premium selection of cigars and whiskies in an elegant atmosphere.

The 'Casaría', with the flair of a French café, is specialized in breakfast, with homemade cakes and sweets. In Preta, the chef Angeluci Figueiredo, known as Preta, combines her creative culinary expertise, with her photographer background in an ambiance full of charm.

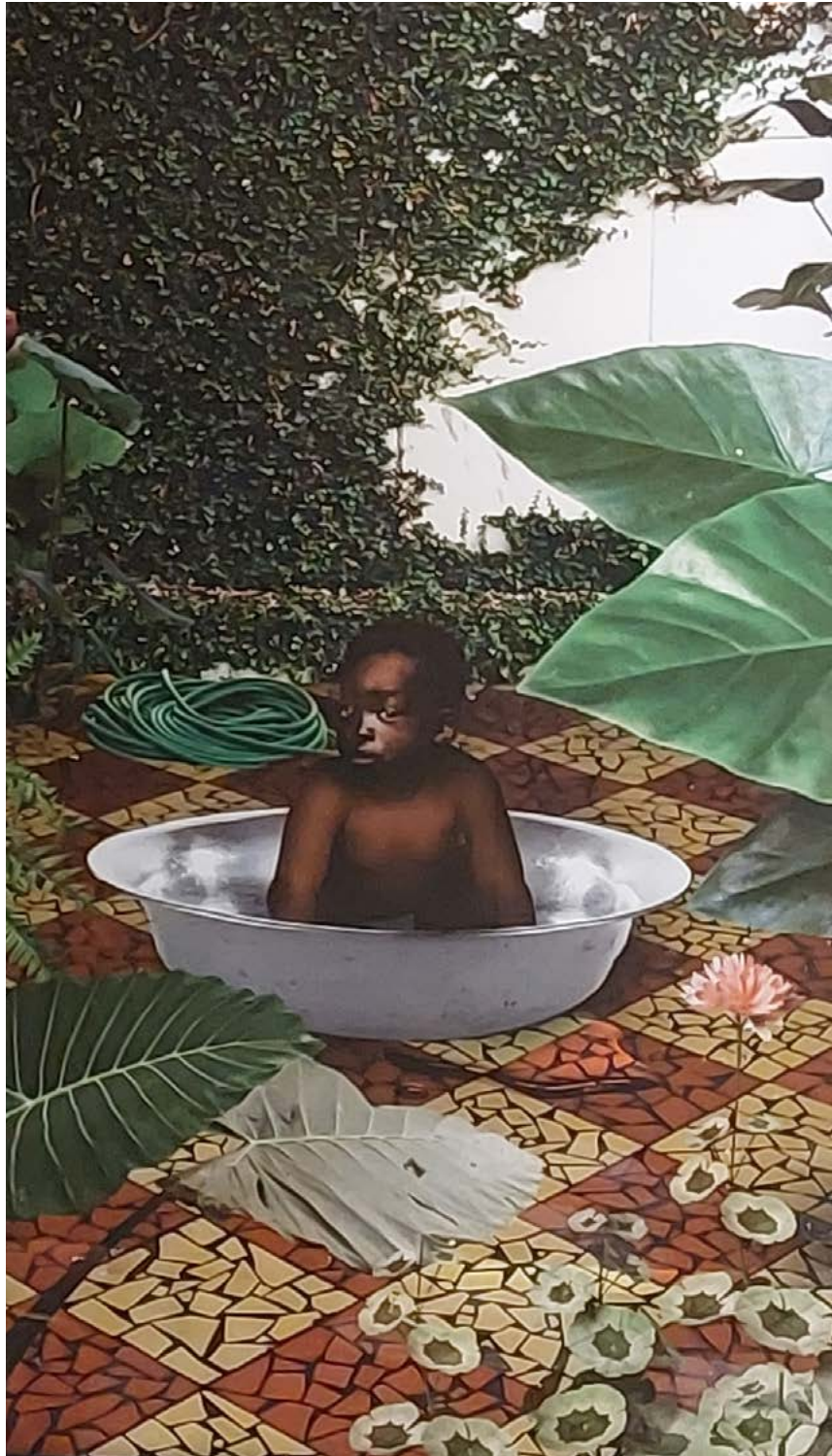


Palacete Tirachapéu



Pure minimalist interior design...

*with powerful
art in Pala7*



*Jamm, the
stylish cigar bar*



***PALA7 & CHEF CLAUDE
TROISGROS***

We tested the Pala7 on the top floor of the Palacete, a sophisticated roof top restaurant and bar with panoramic views on the city and with a menu, signed by famous chef Claude Troisgros, the son of iconic French chef de cuisine Pierre Troisgros, the pioneer of the 'Nouvelle Cuisine Française'.

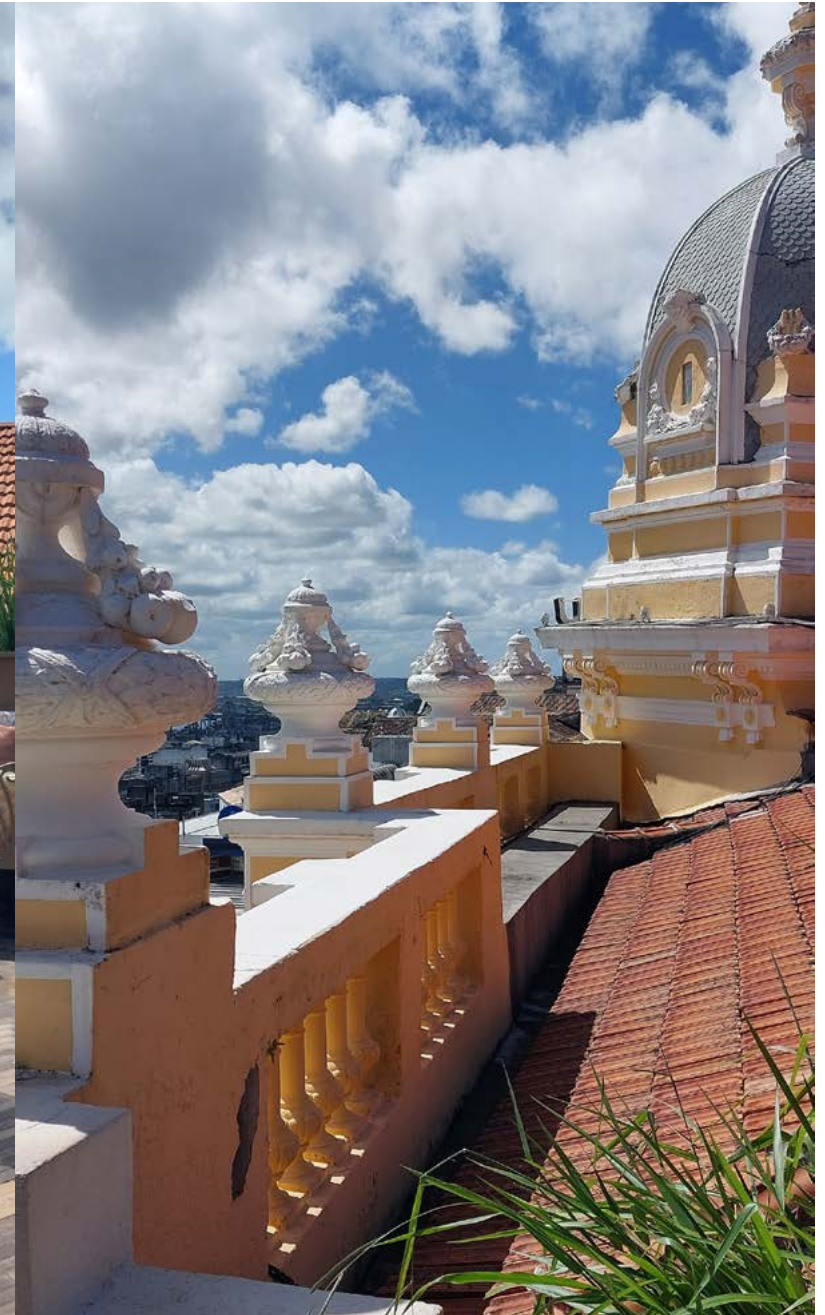
The mediterranean cuisine at Pala7 is mostly prepared over charcoal and always with savory 'sauces citriques' and lemon juice, one of the characteristics of Troisgros' philosophy, always looking for a nice acidity and freshness in his dishes, considered as the masterkey, a kind of passepartout, fitting to any style of cuisine. His fusion gastronomy, the classic French cuisine with typical Brazilian ingredients is matching amazingly with the high altitude wines of Vinicola Uvva. The winery from the Vale do Pati, located in the Parque Nacional da Chapada Diamantina, at more than 1000m altitude, produces fine wines with a lively freshness.

The sommelier in Pala7 pours the Microlote Chardonnay 2022, aged 6 months in oak, with a brilliant yellow greenish colour, golden delicious apple and pear aromas, yellow stone fruits and with a pleasant acidity on the palate. A perfect pairing with our menu.

We start with a classic 'Pastel de Queijo da Serra da Canastra', crispy pies, accompanied with a confit of spicy chillies and filled with cured cheese from the Canastra region, renowned for their tasteful cheeses with full, unpastorized milk.

You could even order a 'St Marcellin en croûte' or a 'Foie Gras with geleia de pimenta' from the menu card. Troisgros oblige...

We choose the 'Polvo Braseado' with an aioli dendê, Troisgros' signature dish, as a main course, a fresh, mild octopus from the Atlantic, with a great quality and



Roof top Pala7

smokey notes, naturally grilled, with a mustard-dendê sauce, refined with fresh leaves and sweet tomatoes. Delicious! Of course, we couldn't leave without tasting the 'O Melhor Pudim de Leite do Mundo with caramelo de Maracujá'. The creamy milk with sweet vanilla giving the structure and the smooth texture to the best pudding of the world... What a combination of the 'burned sugar' notes and toffee undertones of the caramel with the intense, incredibly aromatic passion fruit... excellent!



Bar & restaurant



The Uvva Chardonnay is served



Microlote Chardonnay 2022





Crispy Pastel de Queijo da Serra da Canastra



Delicious Polvo Braseado



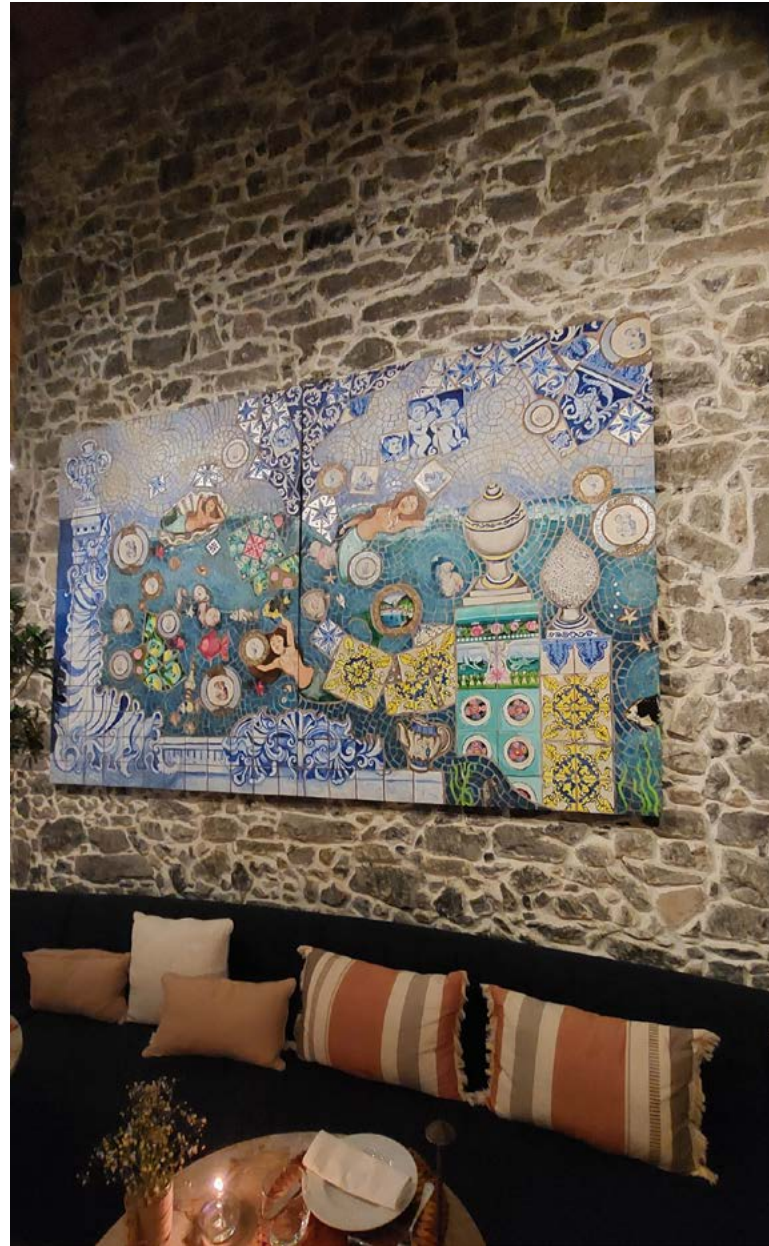
O Melhor Pudim de Leite do Mundo



DELICATE CRABROLLS WITH NATIONAL COCKTAIL CAIPIRINHA AT PRETA

After our rich gastronomic lunch, we opt for light amuse-bouches at Preta in the evening, with delicate crabrolls and banana flower, served with a flavorful trio of dips, with salted and spicy shrimps, hot yellow chillies and a sweet tamarind jelly. A perfect pairing with a Caipirinha, mixed this time with maracujá, the exotic version of the classic famous cocktail in Brazil, based on cachaça and rewarded as the country's cultural heritage, highlighting its national importance...

Contact: PALACETE, Rua Chile, 1 Tira Chapéu Mansion, Historic Center Salvador-Bahia



Restaurant Preta with a beautiful mural



Renowned national cocktail Caipirinha

THE GLAMOROUS FERA PALACE

The Fera Palace, an impressive building, inspired by the Flat Iron in New York City, a former casino and hotel, was home to famous writers and authors like Pablo Neruda. During our stay we are received by General Manager Ruben Leme for a conversation about the history of Fera Palace.

The vision to bring back the Palace's glamour of the 1930ies, with the crème de la crème guests and the charm of the old Rua de Chile and revive the historical center, started in 2015 with an opening of the hotel in 2017. Today an elegant interior in art deco style, with mirrored columns in the dining room recall the allure of the last century.

While interviewing the chef David Andrade, surrounded by the lively atmosphere of a captivating live music performance, we enjoy the 'Brazilian fresh side of life' ambiance and toast with an excellent Uvva nature with 60% Chardonnay and 40% Pinot Noir 2021, with a straw yellow colour, persistant small bubbles, herbal aromas, fresh and creamy in the mouth to the menu to come...



Check in at Fera Palace



with art deco style in the dining room

and with an elegant table near the wine library

SUCCULENT AROMATIC CUISINE IN FERA PALACE

Chef Andrada's gastronomy is inspired by the classic cuisine of the North East rich, with intense aromatic flavors. For us he prepares the octopus and the chorizo 'fumeiro', salted and smoked over wood, a traditional culinary speciality served with agrião, a kind of watercress, cheese and dried tomatoes. A surprising dish, full of different layers on the palate, matching with the high altitude, herbal Sauvignon Blanc, 2022 of Uvva winery, with gooseberry aromas, long and complex.

And a good pairing with the delicious Robalo on fregula of the sea, a delicate sea bass, on semolina, with a sauce of shrimps, squid and the skin of the shrimps. To close our top menu, we enjoy a 'Cocada', a mouthwatering baked coconut candy with Farofa, the toasted manioc flour, condensed milk, passion fruit sauce and spicy basil oil, topped with a smooth tapioca ice cream.

CONTACT: Fera Palace, rua Chile, 20-Centro Histórico, Salvador da Bahia



Uvva sparkling brut nature



served with the delicate Robalo on fregula of the sea



Chef David Andrade

and with a mouthwatering Cocada

Impressum

Based on an idea by Romain Batya



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