

Vinalu®

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BEST WISHES
FOR 2026



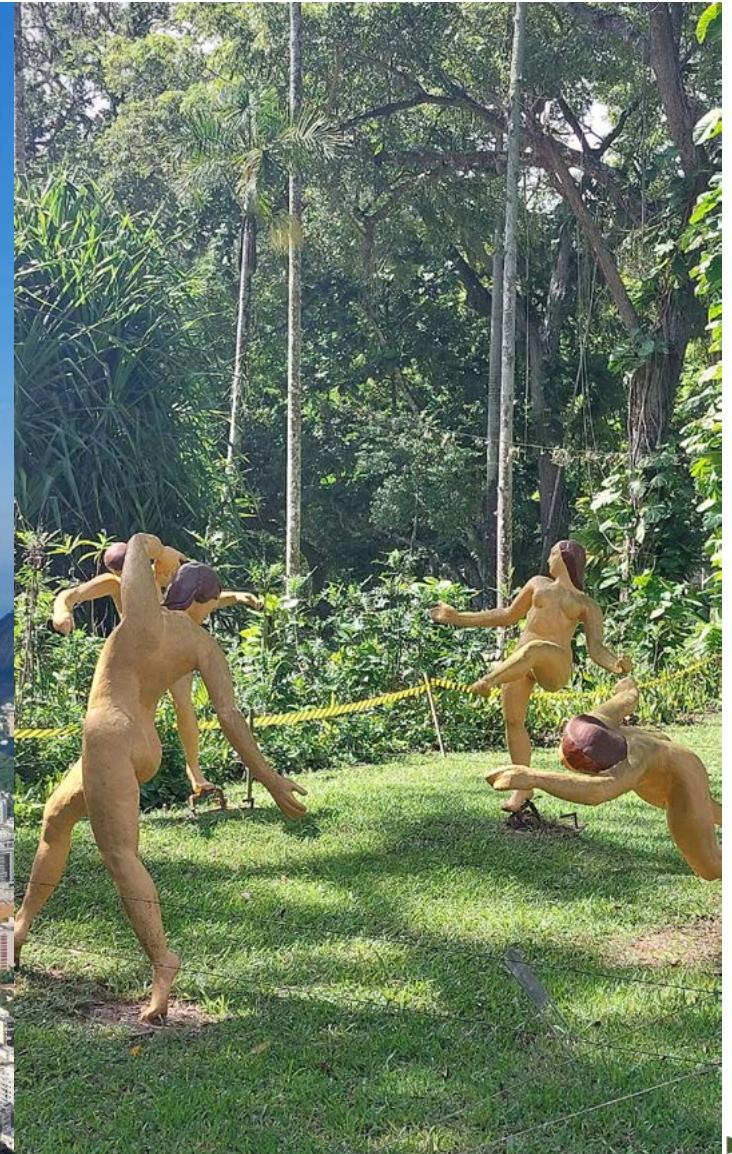
Emil, modernist
dining in Rio de Janeiro

Hyundai Ioniq 9
Test drive

VINALU presents
vibrant Rio de Janeiro

VINALU PRESENTS VIBRANT RIO DE JANEIRO

by Liliane Turmes and the Good Friends



Rio de Janeiro, Copacabana

Sugarloaf mountain

Artful expression of joy in the Jardim Botânico

RIO DE JANEIRO THE MARVELLOUS CITY

Rio de Janeiro, the marvellous city, is standing as a symbol of Brazilian identity with its famous golden beaches Copacabana and Ipanema, with iconic landmarks like the monumental statue of the 'Cristo Redentor', one of the New 7 World Wonders, the Sugarloaf Mountain and the legendary Maracaná football stadium, once the biggest in the world. And recognized in 2010 by the UNESCO as a cultural World Heritage Site for its culture & its landscapes.

THE HISTORICAL JARDIM BOTÂNICO

One of the outstanding 'green landmarks' in Rio de Janeiro is without any doubt the Botanical Garden, situated at the foot of the Corcovado mountain and lined by the impressive 'Imperial Palm Allée'. The historical garden, on a 137 ha ground, founded in 1808 by the Portuguese and classified as a Biosphere Reserve is home to a huge collection of Brazilian and exotic flora, to a 'Museum of Environment', a project to develop public awareness on the urgency on contemporary environmental problems, and furthermore to an important research and conservation center with Brazil's largest botanical library, including collections of dried fruits and rare Brazilian plants.

Apart of its cultural and natural attractions, Rio de Janeiro boosts a dynamic culinary scene, with a blend of indigenous and African influences, keeping traditions, combined with sunny innovations and highlighting the quality of local products with modern techniques.



... with beautiful giant waterlilies

and with a view on the statue of Christ



Legendary Maracanã football stadium



and superstar Pelé

THE MODERNIST EMILE

Hotel Emilio, one of the small luxury hotels, on the Copacabana promenade is an eyecatcher with its stunning pierced facade, stylish modernist interiors, with wall paintings of famous artists and with a spectacular view on the Copacabana Fort and on the Atlantic from its roof top bar , super enchanting on fullmoon with the reflection of the shining moon in the Ocean...

In its restaurant 'Emile', in a sophisticated Copacabana setting, with a fantastic green living wall, giving you the feeling of dining in a forest, Chef Camilo's contemporary cuisine is showcasing a creative and delicate cuisine with organic products, always with ingredients from across the country & always very colourful.

As is our starter, an octopus vinaigrette with red goji berries covered with honey and sprouts on a green apple carpaccio, an appetizing combination in taste and in colours.

We continue with a rich seafood Bobó, a traditional dish from Bahia, a tasty chowder with octopus, shrimps, vegetables and coriander in a purée of manioc, soft in the texture and spicy in the mouth, accompanied with a sweet coconut rice and a delicious crispy and nutty cassava bread.

Knowing, that Brazilians are experts in 'puddings' we cannot resist to savor a superb crème brûlée, garnished with a para nuts crunch.

The Chandon Réserve Brut from Argentina, with fine bubbles, fresh citrus aromas and ripe yellow fruits on the palate matched perfectly with our menu.

CONTACT: EMILIANO,
av. Atlântico 3804 Copacabana
RIO DE JANEIRO



Argentinian sparkling



*Chandon Réserve Brut,
served for aperitif*



Green living wall at the restaurant Emile



Modernist design at Emilio



*Octopus with green apple
carpaccio*



Seafood bobó with coconut rice & almonds



Crème brûlée & para nuts crunch

THE TRADITIONAL ELEGANT 'CARIOCA'



Elegant Carioca restaurant



Welcome with a sparkling of the house



an excellent brut natural from Serra Gaúcha

Chef Antoniо Amaral , deeply rooted in his homeland Minas Gerais, serves a refined traditional cuisine in the 'Carioca' restaurant at luxurious JW Marriott, focusing on the diversity and the abundance of Brazilian products and celebrating Brazilian food from the different regions of the country.

He chooses an excellent fresh and fruity sparkling, with a persistant perlage from Serra Gaúcha, labelled especially for JW to accompany our dinner. Starting with a classic tasteful Parma ham, a creamy burrata and grilled figues with Mandassaia honey from Bahia, a rare honey with a pleasant acidity, delicious in the combination with the saltiness of the ham.

The main dish, the delicate namorado, a precious white fish with no bones, covered with the 'manteiga de garrafa', butter in the bottle, a clarified butter typical from the North East of Brazil, with a nutty taste and topped with a layer of garlic and nuts is dressed on a purée of beans, prepared with olive oil and French Maillet mustard, sprouts and a cilantro vinaigrette. A delicious signature dish.

The crispy roasted chicken with creamy polenta and semi- cured cheese is served with mild and earthy bitter Ora-Pro-Nobis leaves. As Antoniо explains, these leaves are Plantas Alimenticias Não Convencionais (PANC) meaning not conventional plants, a Brazilian term for edible plants, originating from the poorest regions. The popular Quindim, a rich backed custard with coconut, based on egg yolk and sugar closes our fine dining experience.

CONTACT: JW MARRIOTT, Avenida Atlântica, 2600 Copacabana RIO DE JANEIRO/BRAZIL



*Parma ham with grilled figues
burrata & mandassaia honey*



Chef Antoniо Amaral preparing



... the flavorful namorado, topped with nuts & garlic



Crispy chicken with ora pro nobis leaves



Delicious Quindim dessert

Hyundai Ioniq 9 Performance:

Ahoy, passenger ship!

Text by Sully Prudhomme, originally written in German language, pictures by KGM

LIFESTYLE - THE TESTDRIVE



Hyundai has dedicated itself particularly intensively to electric mobility in recent years, as around one third of the vehicles sold from its South Korean factories are equipped with an electric motor. Now, the clever engineers are delivering a top model after the popular Ioniq 5 and Ioniq 6, which is almost spacious enough for an entire soccer team in terms of passenger transport, but also gets pretty close to ambitious sports cars.

The spaceship catapults its total of 7 passengers from 0 to 100 km/h in 5.2 seconds in the top version we tested — completely without warp drive, but with two electric motors and a total of 428 hp, fed by a 110 kWh battery. If the enthusiast of such all wheel drive values makes full use of it, a portion of the theoretical maximum range of up to 620 km will be left on the road, but the 700 Nm of torque are extremely adrenaline-boosting... And finally, thanks to 800-volt technology, the battery can be recharged to 80% in just under 25 minutes at a suitable charging station.

Unlike the Kia EV9, the overall 5.06-meter-long electric SUV appears soft and rounded and reveals no brutal or martial body shapes, but instead clear and pleasing design with flowing lines and skillfully concealed dimensions.

The interior is dominated by luxurious practicality, and although the white interior of our test car would probably not be ideal for a hunting trip in muddy terrain, it looks elegant and ambitious. Designed as a seven-seater, the spaceship can also be had for an extra charge as an elegant-looking six-seater with comfortable captain's chairs.

The cockpit offers a good overview and doesn't feel overloaded, even though classic buttons are available for various actions. Naturally, a record-breaking touchscreen is installed as the central focal point and source of information. We consider it positive that most acoustic assistance systems can be simply silenced with a button press.

Although the Ioniq 9 is a real tamed battle horse, its handling on the road can be described as quite good-natured. You search in vain for air suspension, but on the conventional steel chassis without electronically controlled dampers, you're quite comfortable, yet firm enough not to get seasick from rocking movements in corners.

We thank the Belux importer Astara and Autopolis for providing the vehicle for a test drive along the Luxembourgish Moselle. The Hyundai Ioniq 9 is available in various versions; the all-wheel-drive top version Performance we drove starts at 68,652 euros, including VAT. More information is available at Autopolis.



Impressum

Based on an idea by Romain Batya



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