

# Vinalu®

'Luxembourg's first Online Wine Magazine'

Issue Nr 86  
January 2026

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 Maracanã 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.

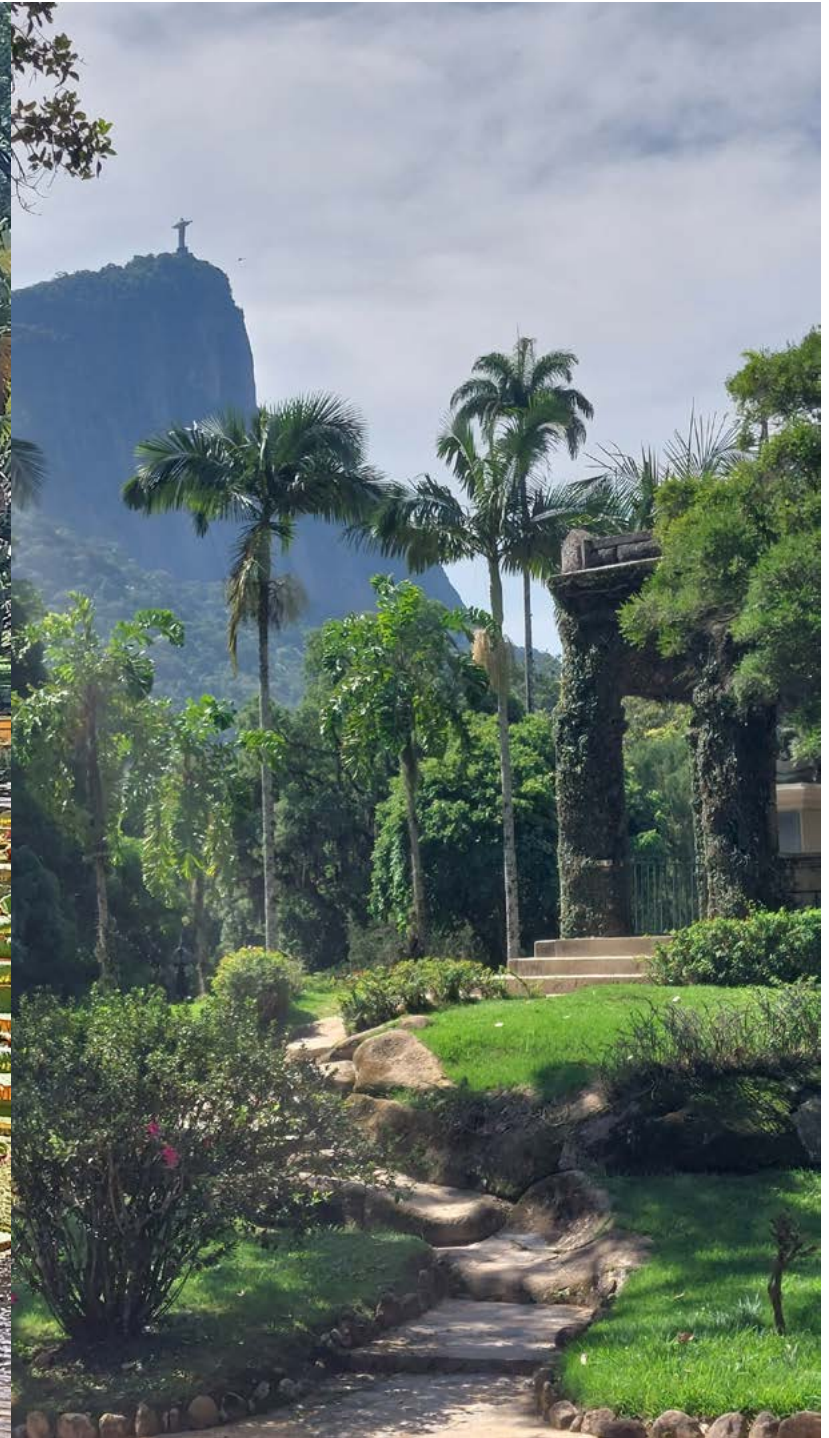
### ***THE HISTORICAL JARDIM BOTÂNICO***

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 boasts 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 Emiliano, 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 aperitiv*





*Green living wall at the restaurant Emile*



*Modernist design at Emiliano*





*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 António 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 persistent 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 António 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 António 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*





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



Vinalu ©, Luxembourg's First Online Magazine for Wine and Lifestyle, online since 2010, is focused on wine, wine producing countries, wine travel, wine tastings, gastronomy and culinary reports. Additionally, automobile tests are a regular feature in specific issues.

## Editor in Chief and Management:

Liliane Turmes

Phone: +352-691 438 454

Email: [info@vinalu.lu](mailto:info@vinalu.lu)

## Layout & Web Implementation:

Philippe Jentgen

Regular Contributors to the

VINALU Editorial Team: Helene Latour,

Harry Montagnola, R.W. Schneider.

## COPYRIGHT

*Our website and web content are a project by Romain Batya, Wilfried Moselt and Liliane Turmes.*

*© since 2010 in all freely available editions. All rights reserved. Texts and pictures and their modifications are subject to copyright.*

**NO AUTHORIZATION FOR LEGAL WARNINGS WITHOUT PRIOR CONTACT VIA DETAILED EMAIL**

*If any part of the content or technical design of the magazine violates legal provisions or the rights of third parties and/or brings about any form of competitive issues, we request immediate, sufficiently explanatory notification without a cost note, based on Luxembourg law.*

*Rightfully objected passages or parts of this website will be removed or adjusted to meet legal requirements without the need for third-party legal assistance. Costly legal warnings whose primary motive is cost generation violate Luxembourg law, particularly the obligation to mitigate damages. Consequently, the statements and quotes from freelance authors and published information not originating from our editorial team only represent the opinions of those individuals or institutions.*

*The VINALU editorial team emphasizes that the consumption of alcohol is not permitted for minors under 18 years of age according to applicable legal provisions.*

*If you don't want to continue, receiving our magazine Vinalu, please inform us at [info@vinalu.lu](mailto:info@vinalu.lu) and you will be unsubscribed from our reader's list.*

