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*Country Club/Lima, an iconic
hotel in Latin America*

Table reservation at the Mérito /Lima

VINALU SPECIAL REPORTS/ PERU (PART III)

by *Liliane Turmes & Harry Montagnola*

Pictures by Julio Donoso

In Vinalu's last part of the special reports in Peru, we take you to some gastronomical restaurants and outstanding hotels in Lima, with the support of the wellknown Peruvian winemaker and connoisseur of the fine dining scene Pepe Moquillaza and the prominent Chilean photographer and top vintner Julio Donoso.



Country Club hotel by night

THE COUNTRY CLUB, A MAGICAL OASIS IN THE MIDDLE OF LIMA

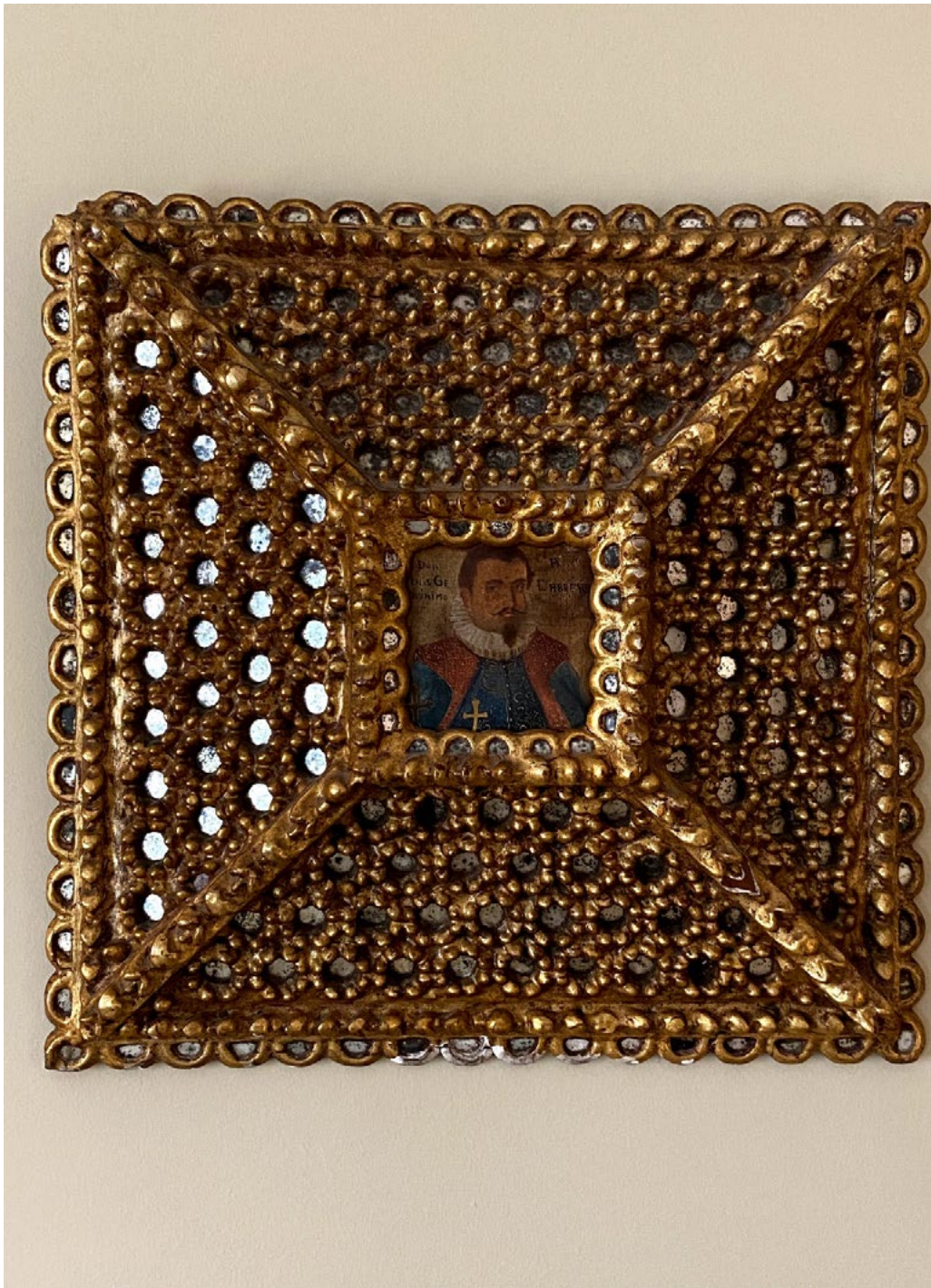
The Country Club was officially inaugurated in 1927 and the most distinguished representatives of the high society of Lima attended the great party; the Country Club became an obligatory reference. It was the Club House for the Lima Golf Club and served also as a tea house for the Polo players from Lima. Famous visitors as presidents and actors stayed at the suites of the Country Club and the hotel was linked to major events, such as fashion shows and celebrations at the highest level. In 1997 the complex was renovated and the 5 star 'Leading Hotel of the World', located in the center of the upscale San Isidro district, only a few blocks away from the Ocean and near to the Lima Golf Club, is since then considered as one of the most emblematic hotels in South America. A walk through the Country Club is like a walk through part of Lima's cosmopolitan history, as within its walls the hotel displays 300 original works of art, on loan from the Museo Pedro de Osma.



Elegant lobby



*White calla lilies to welcome and
bring good luck*



Beautiful pieces of art...



from the Museum Collection

EL PERROQUET RESTAURANT

Jorge Chavez, the manager of the restaurant 'El Perroquet', introduces us to the delights of the Country Club's classic flagship restaurant, a four time Summum award winner for the best restaurant in Lima; the name being derived from the green parrots in the park of the hotel. Local families celebrate their anniversaries and marriages at the Perroquet and they come for the superb Sunday brunch and the famous 'buffet creole'.

We are captivated by a delicious ceviche, with calamari, avocado, chilies, garlic and celeri, prepared on the table and by a creamy seafood rice with shrimps, octopus and mussels in a paprika /chili sauce, topped with parmesan cheese and decorated with the famous limes coming from Piura, a city in the North of Peru, known for the best citric fruits of the country, they even say of the world...

As a pairing white wine, we are served the Oveja Negra Reserva 2022 from Maule Valley/Chile, an unusual blend of the white varietal Sauvignon Blanc and the red varietal Carmenère, vinified in blanco, fresh and fruity.

With the Lomo saltado, another signature dish of 'El Perroquet', juicy and tender stripes of beef, marinated in a soy /vinegar sauce and served with onions, tomatoes, garlic, corn and sweet yellow chili peppers, Rafael, the sommelier suggests the Épico Reserva 2022, a Malbec from Argentina, with ripe black fruits and soft tannins on the palate.

To finish, we enjoy a refreshing fruit platter at the elegant terrace.

Address:
Country Club Hotel & 'El Perroquet' restaurant, Los Eucaliptos 590, San Isidro, Lima 27 / Peru



El Perroquet restaurant



Stylish alcove



Rafael serves the Épico



Tender and juicy Lomo saltado

YES, we have a TABLE RESERVATION at the MÉRITO in Lima/Peru

The Mérito, number 13 on 'Latin America's 50 Best Restaurants' list, opened in 2018 in trendy Barranco, Lima's artists quarter. The guests are international hipster and locals. You enter the Mérito through an open kitchen/bar and when you are lucky, you have a seat at the kitchen counter, watching the chef preparing your dinner. Venezuelan chef Juan Luis Martínez studied gastronomy in Caracas, Paris and Bordeaux, before being trained at the 'Central' in Lima, elected World's best restaurant in 2023. He qualifies his kitchen as progressive kitchen, meaning that he uses new techniques in the preparation; he works mainly with local products, combining the cuisine of his Venezuelan roots with the flavors of the Peruvian kitchen and playing with the textures and the aromas. His strong statement at the end of our interview: 'Food saved me', makes us look at his culinary talent in another dimension...

Pepe Moquillaza, an habitué of the place, suggests the garnet red 'Tostadas acevichadas', prepared with quinoa, beetroot powder, topped with fish tatar and decorated with yellow marigold flowers, a brilliant eyecatcher, with sweet and earthy notes and with a pleasant texture on the palate and the 'Cangrejo Popeye', the 'Popeye Crab', with dehydrated potatoes, coconut, crabmeat and coriander, an exquisite combination of flavors, to start our dinner.



Busy working in the 'Open kitchen'



Concentration in the second kitchen



Still life on the plate



The chef Juan Luis Martinez



Colourful tostados



The following dish, the 'Conchas, sanki y jalapeño', delicate scallops with cactus fruit, jalapeño chilies and purple mushroom, with the cactus bringing in a light acidity and the chilies a hot aftertaste, is excellent with Julio Donoso's Montsecano 'Refugio 2021', a cold climate Pinot Noir from Casablanca Valley/Chile, with full fruits, cherries and red currants and with a nice freshness. With the 'Pulpo papas y pimientos', the octopus with potatoes and red peppers, and the green 'noodles', made of potatoes, mixed with avocado to give the colour and prepared with a sauce of sweet red peppers we taste Pepe Moquillaza's Mimo 2018, a blend of Moscatel Negro and Palamino Fino, with floral aromas and complex ripe fruits. The wine is also matching with the delicious desserts, El flan, a must-try, refined with honey and the 'Maiz, café, lucuma y macambo'; the lucuma is a fruit with a sweet flavor, reminding of maple syrup and macambo is a high altitude fruit from the cocoa family, tasting like white chocolate. A heavenly happy ending!

Address: Mérito, 28, De Julio 206, Barranco 15063
Lima/Peru



Conchas, sanki y jalapeño



Kyra, the wine director



Fine potatoe presentation





The sommelier Joan serving the Mimo 2018



Maiz, café, lucuma y macambo dessert



THE flan

Tasting of the 'Inquebrantable' Pisco

We introduced Pepe Moquillaza as a connoisseur of the fine dining scene in our Lima restaurant presentations.

Besides he is a producer of natural wines, elaborated with the same varieties as used in his piscos and producer of the distinguished 'Inquebrantable', the 'Unbreakable', with his cherished grape Quebranta, which he tributes on his labels 'like the faith, like life, like love, like friendship and like the temple of the Ica people'. Yes, Moquillaza is also, as some of his friends use to say a liquid story teller..

In a private tasting in his boutique hotel in Lima, we had the pleasure to savour the outstanding 'Inquebrantable' 2012, late harvest, a 'puro' with the 100% single varietal of Quebranta, hand picked from 40 to 50 years old vines, from a single vineyard at an altitude of 400 meters, near to the Pacific Ocean, with violets and morels in a complex bouquet, with spiced, preserved fruits, sultanas, dried apricots, with a nice acidity, in a harmonious balance and a long aftertaste on the palate.

Hereafter a short picture report about Pepe, the wine and food 'ambassador' of Peru.



*The roof terrace of Villa Barranco
by Ananay*



Eye catching shield



*Pepe Moquillaza presenting
his piscos*



Waiting for the...



Pisco Torontel 2012

Elegant classic ,La Gloria‘

The guests of the gastronomic restaurant , La Gloria‘, a classic since 1994, located in the center of Miraflores in Lima in a historic mansion, with an elegant interior and with a collection of modern and colourful paintings on the walls, are mainly business people and habitués of the place. Óscar Velarde, the chef, owner and gastronom is a pioneer of the gastronomic success in Peru as he trained many of Peru’s best chefs., La Gloria’s‘ mediterranean cuisine with a Peruvian flair ranges between the top 5 best Peruvian restaurants in the Summum International Gastronomic guide. Velarde is also an expert in wine matters and on the restaurant’s extensive wine list he has a wide variety of Argentinian, Chilean and Spanish labels.

With our gourmet menu, the delicate marinated silverside, prepared like Spanish boquerones (anchovies) in an amazing presentation, the delicious scallops, topped with lemonbutter and crispy garlic, the tasteful red tuna fish tartar , La Gloria‘ with peppery ginger and soy oil, one of the signature dishes, and with the slowly oven roasted tender mountain lamb, we enjoyed a Sauvignon Blanc Intípalka 2022 of the Valle del Sol / Peru, with apple and citrus fruits on the nose and with ripe fruits and creamy on the palate.

Address:

La Gloria, Calle Atahualpa 201, Miraflores, Lima/Peru



with a classic elegant style



Restaurant'La Gloria'



Menu card with tempting options



*Scallops topped with
lemonbutter*



Red tuna tatar



Marinated silverside



Intipalka 2022

Intimate neo-bistro Awicha

Awicha, located in Barranco quarter in Lima is a modern neo-bistro restaurant with Peruvian cuisine, based on the Peruvian origins of the chef Jason Roman. Jason's idea was to have an intimate place, where the guests are sitting close to each other in a family like atmosphere, with only a few tables and with an open kitchen. The name Awicha, meaning grandmother in Quechua language, is chosen in honour to Jason's grandmother, who cooked in Huacho, North of Lima, on farms and for big events and taught him the traditional huachana cooking.

In earlier years Jason travelled to New York, where he worked with Pino Luongo, a wellknown Italian chef in the US, before he continued his culinary studies in Paris at the Ferrandi School of Culinary Arts, a leading school in gastronomy and hospitality, and he cooked in the team of Guy Martin at the 'Le Grand Véfour', a 2 star Michelin restaurant and with Alain Senderens at the 2 star 'Luca Carton'. After these top experiences, he decided to go back to Peru to realize his plan of opening his own restaurant in Lima.

We tried two of the most popular plates of the Awicha, the 'Pulpo a la plancha with papas nativas, crema de rocoto and salsa anticuchera', the octopus prepared with potatoes, with the perfect 'picante' of the red Peruvian pimientos 'rocoto' and with the salsa anticuchera, a peppery sauce with chilies, herbs and garlic, giving the dish a hot and spicy twist and the tasteful duck confit.

The Mimo 2016 de Ica with 50% of Quebranta and 50% of Moscatel Negro, with red berries in the bouquet and red currants on the palate, with soft tannins and a nice acidity, matched with the menu and with the delicious dessert, a salted caramel icecream on a crunchy peanuts crumble.

ADDRESS: AWICHA
Jirón Domeyer 296
Barranco 15063, Lima/Peru





Duck confit



Pulpo a la plancha



Chef & owner Jason Roman



Mimo Tinto de Ica 2016



Tasteful salted caramel icecream

Impressum

Based on an idea by Romain Batya



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