

#### LA RIOJA WEEK AT THE SPANISH PAVILION

## <u>15<sup>th</sup> to the 21<sup>st</sup> AUGUST 2005</u>

During next week, from the 15<sup>th</sup> until the 21<sup>st</sup> of August, the Spanish Pavilion will celebrate LA RIOJA's region week. On the 17<sup>th</sup> of August, La Rioja will be celebrating its official day. For this special occasion the Spanish Pavilion is honoured to receive the Official Delegation from this region headed by their Vice President Aránzazu Vallejo Fernández.

Spain is divided into seventeen autonomous regions, each of them with its own government. During EXPO Aichi 2005 the Spanish Pavilion will have the participation of its regional governments and autonomous cities to show Spain's natural diversity and cultural pluralism. Each Spanish autonomic region will have the use of the Pavilion for an entire week in order to display its cultural roots as well as the most outstanding features of its land and peoples, through dance, musicians, theater, exhibitions, and an audiovisual projection in the Plaza.

Spain's regions will use this opportunity to show typical products and objects of their cuisine, customs, and craft traditions. The flag of each region will fly alongside the Spanish, Japanese and European flags over the main gate for a week. During its featured week, each region will have a special day.

The first thing that comes to our mind when we hear about La Rioja is probably the wine bearing the same name. It is produced here, in the smallest of Spain's autonomous region, located at the north of Spain.

Of major touristic interest is the Camino de Santiago a part of which leads through La Rioja. The monasteries along that way are not only of high artistic but as well cultural importance. Here was written the first text ever in Castilian Spanish.

Along Camino de Santiago are lined up monumental towns of great beauty: Calahorra, Arnedo, San Millan de la Cogolla, Santo Domingo de la Calzada, and Logroño, founded already by Romans and today the region's capital.



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Regarding its regional gastronomy, we come back to La Rioja wine, which exists in seven varieties, four of them red and three white. Anyhow one shouldn't forget about another speciality, Pimientos del Piquillo, a delicious and sweet kind of red peppers. Highlights of traditional cooking include lamb, and the marzipan of Sierra de Cameros, of high reputation in all Spain.

Millan de la Cogolla, birthplace of the Spanish San Language: La Rioja was registered in 1997 as a Mankind Heritage Site. The monastic community founded by San Millán in the middle of the 6th century became a place of pilgrimage and, in honour of this saint, a beautiful Romanesque church was built in Suso which is still standing today. Here is where the first texts in the Castilian language were written, from which one of the world derives. most spoken languages in the

All through out the week, visitors will find that the Plaza at the Spanish Pavilion has been transformed into a winery where they will enjoy the tasting of the magnificent Rioja wine. Fifteen barrels will be located at the Plaza for the public's wine tasting and the room will be impregnated with a wine aroma so they will feel as if they where in a real winery in La Rioja.



The Plaza at the Spanish Pavilion during La Rioja's Week

On the other hand, the Tapas Bar will be serving a special menu this week made of La Rioja's best products:

- Potatoes with chorizo, roasted peppers and crunchy chorizo
- Cubes made of cow's tail with Rioja red wine sauce
- Red Wine ice cream



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#### SCHEDULE FOR LA RIOJA WEEK

## TUESDAY 16<sup>th</sup> AUGUST

- 11:00 11:45 Tasting of products of La Rioja
- 17:00 17:45 Tasting of products of La Rioja

WEDNESDAY 17<sup>th</sup> AUGUST (LA RIOJA DAY)

- 11:00 11:45 Tasting of products of La Rioja
- 17:00 17:45 Tasting of products of La Rioja

# THURSDAY 18<sup>th</sup> AUGUST

- 11:00 11:45 Tasting of products of La Rioja
- 17:00 17:45 Tasting of products of La Rioja

## MAP OF LA RIOJA





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