

Gourmet Cinema will honour Victoria Pariente with the Honorary Spike Award at this year's 71st SEMINCI and will screen the films *Un tal Karlos* and *Isabel*

- Arantxa Aguirre's documentary offers an insight into the more personal side of the popular chef Karlos Arguiñano, whilst Gabe Klinger's film – which will also be in competition in the Meeting Point section – follows a sommelier who decides to open her own wine bar in São Paulo

Valladolid, 14 October 2026.—The Gourmet Cinema section of the 71st SEMINCI will once again bring together cinema and gastronomy with two films that explore the world of wine and the restaurant industry from different perspectives: *Un tal Karlos*, by **Arantxa Aguirre**, a portrait of the chef Karlos Arguiñano, and *Isabel*, by **Gabe Klinger** – a film also competing in the Meeting Point section – about a sommelier who decides to open her own wine bar in São Paulo. In addition, winemaker **Victoria Pariente**, founder of Bodegas José Pariente, will receive the Honorary Spike from Gourmet Cinema in recognition of a career characterised by the pursuit of oenological excellence, respect for the environment and a commitment to showcasing the versatility of the Verdejo grape variety.

A native of Rueda, Victoria Pariente grew up surrounded by vineyards and the passion for wine instilled in her by her father, José Pariente, a winegrower and producer of artisan wines. With a degree in Chemistry from the University of Valladolid and training in oenology and viticulture, she began her professional career at the Castilla y León Oenological Station before going on to advise various wineries in the region. In 1998, she founded Bodegas José Pariente, a project conceived as a tribute to her father, who had passed away the previous year, and as an expression of her own understanding of the Verdejo grape and the Rueda landscape. Since then, her work has combined tradition and innovation to explore the possibilities for the production, ageing and storage of this variety, turning the winery into a benchmark within the Rueda Designation of Origin.

An intimate portrait of Karlos Arguiñano

This award, presented by Seminci in collaboration with the Ribera del Duero Designation of Origin, will take place on Wednesday 28 October as part of the Cine Gourmet Gala, which will feature a screening of the film *Un tal Karlos* by **Arantxa Aguirre** – a personal portrait of **Karlos Arguiñano** that goes beyond his role as a chef and television presenter. The documentary, produced by Bainet, follows the protagonist in intimate settings and situations far removed from his daily routine, and incorporates the perspectives of those closest to him.

Aguirre has a long-standing relationship with SEMINCI, where she has presented documentaries such as *Dancing Beethoven*, which won second prize in the Time of History section in 2016, *Love and Death: The Story of Enrique Granados* (2018) and *Zurbarán and His Twelve Children* (2020). In *Un tal Karlos*, the director once again turns her attention to a figure renowned for their professional achievements to uncover the human being behind the public persona.

The Gourmet Cinema section rounds off its programme with *Isabel*, by the Brazilian filmmaker, critic and programmer Gabe Klinger, who sat on the Alchemies jury at the 69th SEMINCI. The film, also selected to compete in the Meeting Point section, follows a sommelier, played by Marina Person, who leaves her job at a fine-dining restaurant to open her own wine bar in São

Paulo, her hometown. With a warm tone that is attentive to the protagonist's doubts and mistakes, the film explores the challenge of starting afresh and the possibility of building a life in accordance with one's own decisions.

Gastronomic experiences

Audiences attending the two screenings in the Cine Gourmet section will be able to round off their cinematic experience with a tasting menu inspired by each film, paired with wines from Ribera del Duero. On 28 October, the restaurant Román 1924 – the second venture by chef Rodrigo Herrero, who heads up HacheQ – will pay tribute to tradition and local produce with a menu that evokes the figure of his grandfather, Román.

On 29 October, the Michelin-starred restaurant El Trigo will offer a brand-new menu featuring dishes that have not previously appeared on its menu, in keeping with the world of *Isabel*, the wine bar that gives its name to Gabe Klinger's film. Places for these experiences, which are limited in number and exclusive to film-goers, can be booked and paid for directly via the website when purchasing a ticket for the relevant screening.