

 MBG VIP
LEARNING
EXPERIENCE

NOV 13-14

 **MBG**
MARITIME BLUE GROWTH
2025  **CÁDIZ**



As part of the second edition of the MBG International Blue Circular Economy Conference, we are offering an exclusive experience designed solely for shipowners and shipping companies, the undisputed leaders of change in the international maritime sector.

Come and immerse yourself in the province of Cádiz, where tradition and modernity coexist in perfect harmony. Cádiz will not only be the setting, but also the living soul of an experience designed to inspire, connect and transform.

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COMPLEMENTARY TO MBG
AN **EXCLUSIVE** EVENT
FOR THOSE SHAPING THE FUTURE OF THE SEA

Throughout the event, you will have privileged access to learning opportunities with international scientific leaders in Blue Circular Economy, unique sensory experiences, and dialogue spaces designed to foster high-value relationships.

Our goal is clear:

Promote a common strategy that facilitates a real and effective transition towards a circular, sustainable and profitable model for the sector..

For those who wish to extend their stay and enjoy the province of Cádiz, you can organise a tailor-made weekend break (contact the organisers; this is NOT included in the MBG VIP Learning Experience programme).

Once maximum capacity has been reached, no further attendees will be accepted. Therefore, if you are interested, we recommend that you confirm your attendance as soon as possible.

Includes all transfers at destination, hotels, and Experiences.

Dinner dress code: Informal. If you have any food allergies, please let us know by emailig us at: secretaria@maritimebluegrowth.com





BEAUTY AND NOBILITY ARE
DISCOVERED ON HORSEBACK



ROYAL ANDALUSIAN SCHOOL OF EQUESTRIAN ART JEREZ DE LA FRONTERA

On the evening of Thursday 13th, you will visit the Royal Andalusian School of Equestrian Art. In 1973, Álvaro Domecq Romero was awarded the 'Golden Horse', Spain's highest equestrian honour, by His Majesty King Juan Carlos I.

Before dinner, you will enjoy a guided tour and a private performance of 'How Andalusian Horses Dance'; an authentic equestrian ballet with traditional Spanish music and 18th-century costumes.

This will be followed by two prestigious talks by Juan Martín, biologist at the famous three-Michelin-star restaurant Aponiente, and renowned Harvard professor Manuel Maqueda, who will introduce us to the strategic potential of the Blue and Regenerative Circular Economy.

And to top it all off: meet Ángel León, 'the Chef of the Sea', owner of Aponiente restaurant – awarded 5 Michelin stars and 5 Repsol Suns – and renowned for reinventing seafood cuisine from a conservation perspective.

The day will end with a traditional Cadiz-style dinner.

GUADALQUIVIR MARSHES: WHERE LIFE BEGINS AND SUSTAINABILITY MAKES SENSE

On the morning of Friday 14th, the VIP Experience will transport you to the heart of an essential ecosystem: the Guadalquivir Marshes. From a historic salt house belonging to the Hidalgos family, dating back more than 200 years and located within the Doñana Natural Park, you will be immersed in the wisest and most generous natural environment.

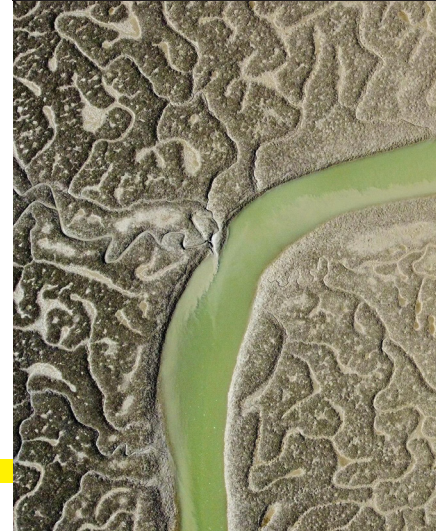
This unique wetland—crucial to the ocean's health—acts as a natural nursery for fish fry, an ecological purifier, a tide regulator, and a veritable shield against climate change. In this environment, tradition and science intertwine.

You will discover the ancient art of Atarraya, a sustainable and respectful manual fishing technique passed down through generations. You will also learn about *Limoniastrum monopetalum*, or 'salado', a native plant that the inhabitants of the marshlands used to light the embers where they roasted freshly caught fish.

Your experience will conclude by tasting a cocktail made with the products collected during the fishing trip, as a tribute to biodiversity and tradition.



THE WET
SOUL OF
ANDALUSIA





DELGADO ZULUETA WINERY THE LIQUID SOUL OF THE SOUTH

On the evening of Friday 14th, you will visit a treasure founded in 1744, Delgado Zuleta Winery is the oldest in the Jerez region and a living symbol of Andalusian wine excellence. Official suppliers to the Royal Household since 1876, they produce the famous Manzanilla, a unique dry wine produced only in this region and made from a single grape variety.

You will take a private tour of its centuries-old warehouses, followed by an exclusive tasting of solera wines dating back more than 150 years.

To conclude the evening, you will enjoy a private dinner in a wine cellar, surrounded by the passion and energy of an unforgettable flamenco show by the renowned director Raquel Villegas.



IN THE SOUTH,
HEELS CLACK AND WINE IS HISTORY



MANUEL MAQUEDA

Chef, owner and head chef at Aponiente restaurant, located in El Puerto de Santa María. Nicknamed 'the chef of the sea', he has been awarded five Michelin stars and three Repsol Suns.



ÁNGEL LEÓN

Chef, owner and head chef at Aponiente restaurant, located in El Puerto de Santa María. Nicknamed 'the chef of the sea', he has been awarded five Michelin stars and three Repsol Suns.



RAQUEL VILLEGAS

Flamenco dancer and cultural director who runs the flamenco tablao and dance school Bodegón A Contratiempo, a venue that has established itself as an important cultural landmark since 2003.



JUAN MARTÍN

Málaga-born environmental scientist and biologist with an outstanding track record in coastal and marine ecosystem conservation. R&D and Environment Coordinator at the Aponiente restaurant.

MEET THE EXPERTS

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