

Somiatruites Hotel

PRESS KIT



New Somiatruites hotel, designed by architect Xavier Andrés, an example of sustainable architecture in the heart of an iconic industrial district

- Xavier Andrés finishes one of the most anticipated architectural proposals in Igualada: a sustainable architecture project inspired by the history of Catalonia's most iconic industrial district
- Materials including leather and wood are combined to create a space that turns a hotel stay into an experience, with convertible rooms, retractable beds, and a rooftop garden
- The Andrés brothers, a successful chef and architect, team up for a joint project that combines food and architecture to save a district
- The opening of these new accommodations will help alleviate the serious shortage of hotel rooms in the Anoia capital

The Somiatruites hotel, designed by Igualada architect Xavier Andrés, opened its doors this past March, presenting a sustainable architecture project that reclaims the nature of Igualada's tannery district, Rec. Andrés has finished one of the most anticipated architectural proposals in Igualada, which will also help alleviate the city's shortage of hotel rooms.

Starting with a 19th-century tannery located in Igualada's iconic Rec district, Xavier Andrés designed the Somiatruites hotel, a building that sits directly above the Somiatruites restaurant, another project designed by Andrés that was finished in 2013 and that he co-owns with his brother, the prestigious chef David Andrés.



Inspired by the history of Catalonia's most iconic tanning district, Andrés has finished an architectural proposal that draws on industrial aesthetics, seeking an understanding of the heritage of its surroundings through the design and materials used. The latticework covering the windows of the rooms is reminiscent of the tannery's drying frames, and the interior design, with leather as a decorative element and local woods (oak, pine, beech, walnut, and chestnut) as a covering and decoration, reminds us of how this space was used over a century ago.

However, Xavier Andrés has gone one step further to combine the industrial past with the district's origins, orchards, due to its proximity to the Anoia River. This is why the Somiatruites hotel's roof has a 400 m² garden, which covers the building, provides thermal isolation, and provides the restaurant with the most local ingredients possible. There is also a chicken coop on the restaurant's roof, the second element that plays a fundamental role in making the project sustainable. Reservations can be made online at somiatruites.eu.





The rooms, a versatile space

The hotel has seven rooms with a double bed, five facing Carrer del Sol (south) and two facing inward (north), all with a balcony. In a desire to transform the hotel into much more than a place to sleep, the rooms are intended to be a convertible living room where guests can get together, have breakfast, work, or rest. To achieve this flexibility, Andrés designed rooms with a retractable bed that can be raised to the ceiling thanks to a manual mechanism, leaving a spacious open area to make rooms versatile.

Every room has its own bathroom, an intimate and tranquil space, with a sunken bathtub, designed by the architect himself.



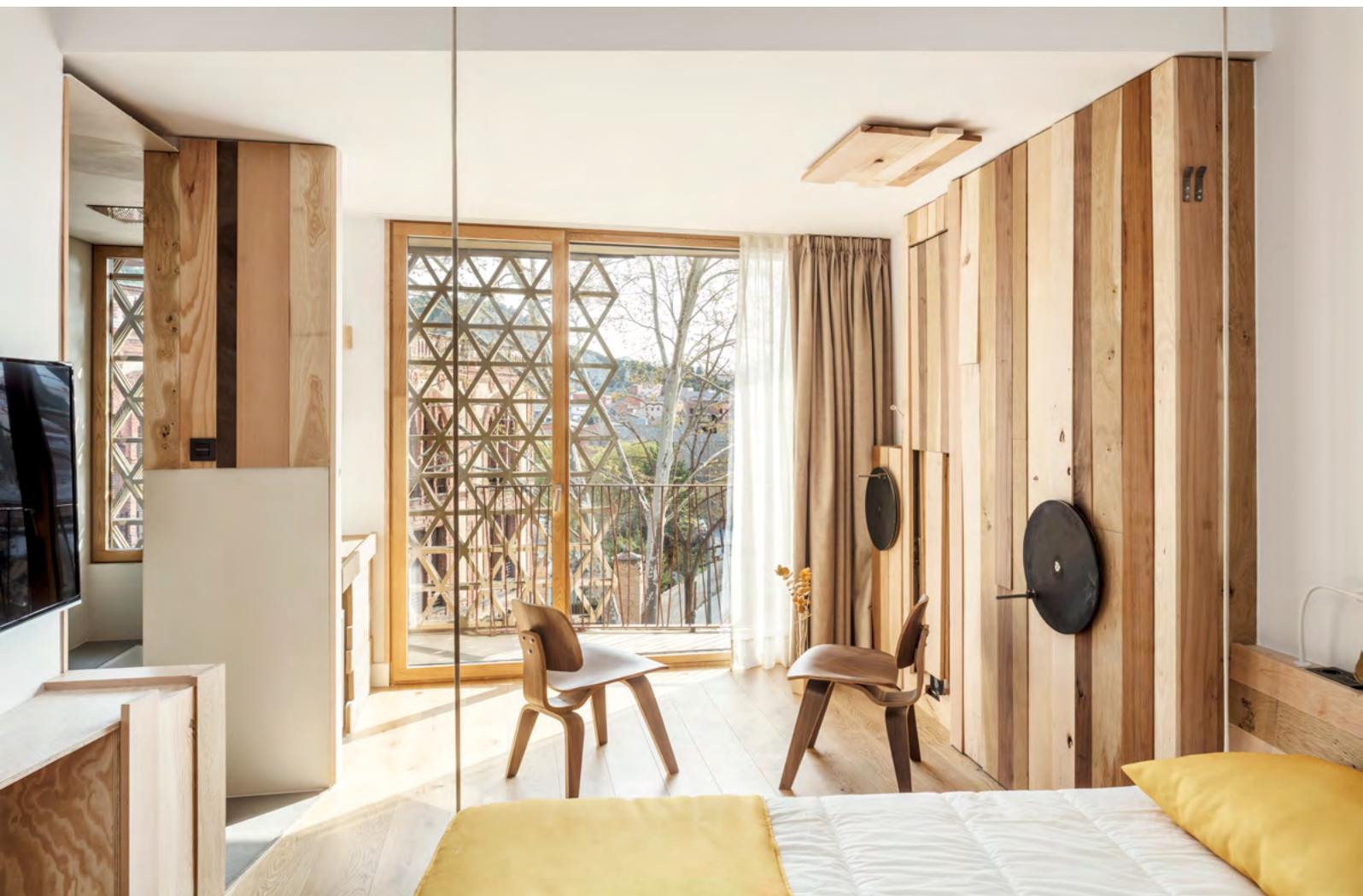


A commitment to sustainable architecture

Beyond aesthetics, the Somiatruites project—which includes the restaurant and the hotel—is committed to sustainable architecture, based on self-sufficiency. On the one hand, in terms of energy, the rooftop garden provides thermal insulation, and on the other, it produces vegetables that make up a good part of the raw material needed for the dishes prepared in the restaurant. The plants are irrigated with the district's groundwater, and leftover vegetables and bread from the restaurant are fed to the chickens, which in turn produce fertilizer for the garden. Thus, Andrés has created a closed-loop system that produces zero waste.

The project's sustainability is also emphasized in the way natural lighting is used in the rooms. Light enters each of the seven rooms through skylights and a large window, which the architect has chosen to cover with the latticework typical of the tannery's drying frames, triangular lattices that let light, and thus heat, in during the winter, when the sun is lower, and provide shade during the summer, when the sun is higher, thus keeping rooms cool. This means huge energy savings in both summer and winter.

The choice of this method to provide natural lighting is not by accident; tanneries used this type of latticework for their drying frames so that the sunlight would come in during winter and dry the leather, whereas the leather would not get so much sunlight during summer that it would crack.



The architect, Xavier Andrés

Xavier Andrés has a degree in architecture from the Barcelona School of Architecture (UPC). His projects include Mas de Pedrafita in Rubió, the winery at the ABaC restaurant in Barcelona, the interior design of the Ribe Clinic skin care clinic on Passeig de Gràcia in Barcelona, and the Somiatruites restaurant and hotel, which he co-owns.

His architectural style is based on understanding the heritage of the surroundings and the space, highlighting the heritage of each area, and committing to sustainable architecture. You can see some of his projects at www.xavierandres.cat/en.



The Somiatruites restaurant

The Somiatruites restaurant is located in a former tannery in Igualada's iconic Rec district, renovated by architect Xavier Andrés. The food is created by chef David Andrés, trained at the prestigious Hofmann Culinary School and currently the head chef at the three-Michelin-starred ABaC restaurant in Barcelona. The Andrés brothers founded this restaurant, which opened its doors for the first time on July 15, 2013.

Since then, Somiatruites has established itself as one of the premier restaurants in the county of Anoia, offering modern and fun menu options based on tradition and affordable for any budget. Its chef, David Andrés, made the Forbes 30 Under 30 Europe list in 2017 and been named the best young chef in Spain and Portugal three times.

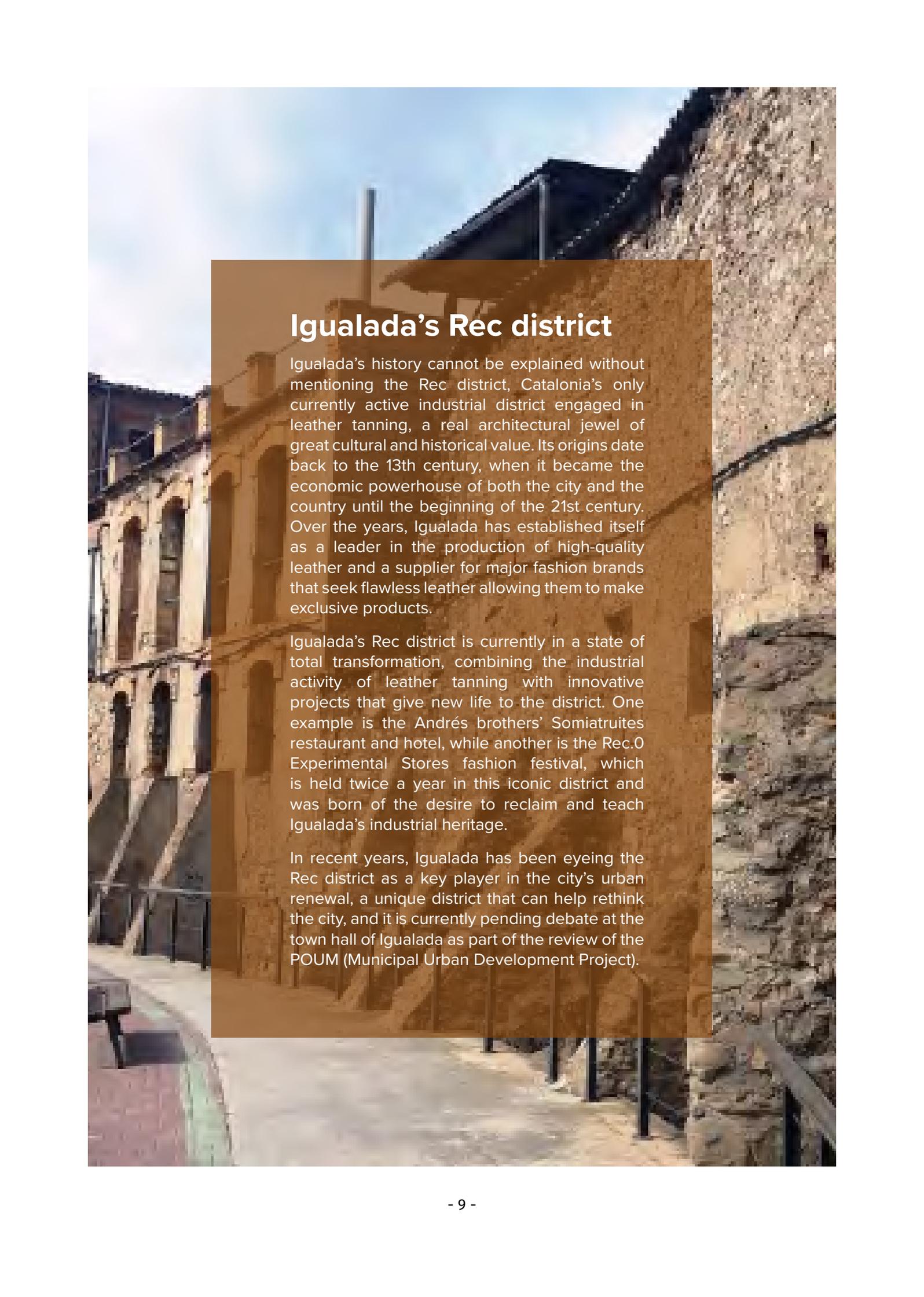
However, Somiatruites is not only a culinary project but also an architectural one; this former tannery renovated to accommodate the restaurant has an interior with industrial aesthetics, with exposed stone and brick walls, designer furniture, and cuts of leather hanging from the ceiling, alluding to the building's history.

The Michelin Guide recognized the uniqueness of this space and the quality of its food in 2017 and 2018, when the Igualada restaurant received the Bib Gourmand status, a recognition for restaurants that offer "exceptionally good food at moderate prices."

In January 2018, Somiatruites appeared in the guide of the best 100 restaurants in Catalonia, a guide put together by the culinary experts at La Vanguardia and Cuina magazine, sharing these pages with some of the country's most prestigious restaurants, including Jordi Cruz's ABaC, Carme Rusalleda's Sant Pau, the Roca brothers' El Cellar de Can Roca, and Mateu Casañas, Oriol Castro, and Eduard Xatruch's Compartir and Disfrutar restaurants, among others.

In 2019, Somiatruites expanded with the opening of the new hotel, a project that creates synergy with the restaurant and gives life to a historic district.





Igualada's Rec district

Igualada's history cannot be explained without mentioning the Rec district, Catalonia's only currently active industrial district engaged in leather tanning, a real architectural jewel of great cultural and historical value. Its origins date back to the 13th century, when it became the economic powerhouse of both the city and the country until the beginning of the 21st century. Over the years, Igualada has established itself as a leader in the production of high-quality leather and a supplier for major fashion brands that seek flawless leather allowing them to make exclusive products.

Igualada's Rec district is currently in a state of total transformation, combining the industrial activity of leather tanning with innovative projects that give new life to the district. One example is the Andrés brothers' Somiatruites restaurant and hotel, while another is the Rec.0 Experimental Stores fashion festival, which is held twice a year in this iconic district and was born of the desire to reclaim and teach Igualada's industrial heritage.

In recent years, Igualada has been eyeing the Rec district as a key player in the city's urban renewal, a unique district that can help rethink the city, and it is currently pending debate at the town hall of Igualada as part of the review of the POUM (Municipal Urban Development Project).

PRESS INQUIRIES

Somiatruites restaurant and hotel

premsa@somiatruites.eu

93 126 34 92 / 602 211 337

(Xènia Castillo)