

Cognoscenti

magazine

Because life is short

LAS NUBES
NEAR GUADALAJARA, SPAIN

How can we describe the view from **Las Nubes**? It is said that a picture is worth a thousand words, but in this case, a thousand words might be better than the picture, because a camera lens can hardly absorb the full expanse of the sun-drenched vistas seen from this special guest house's panoramic windows and terraces. Below lie fields—rectangles of pale and dark greens and light and dense yellows where cultivation is underway, and shades of brown where the fields are lying fallow. Here and there, knolls covered with olive and poplar trees dot the landscape. Finally, the River Tajo divides the region like a bright turquoise ribbon.

Above all this, hotel guests are suspended at such a height, they can observe the aerial antics of birds by looking *down*.

First built in 1995 as a millionaire's playpen, the property changed hands in 1998 after the original owner lost heavily during the Russian default crisis. The current owner, Carlos Sanchez, first used it as a place to entertain friends. In 2000, he decided to turn it into a hotel. "I like the idea of sharing, of having people here," Mr. Sanchez explained to **Cognoscenti Magazine** editors.

Las Nubes (meaning, "Clouds") is set in 250 acres of farmland. It features a very nice swimming pool bordered on all sides by a manicured lawn. In a well-equipped games room, the walls are adorned with



Las Nubes perched above the world

the faces of Marilyn Monroe and Humphrey Bogart.

Evenings, before dinner, drinks are served from a bar placed at one end of the stunning living room. In the center, there is a unique fireplace with seating for guests all around it—and, of course, the awesome views again, sweeping a full 180 degrees over the river valley the lies far beneath.

At dinner, we enjoyed an excellent series of dishes, beginning with an impressive range of locally-inspired appetizers, including *Queso Manchego curado en aceite de*

oliva, Judias verdes salteadas, Pisto manchego, Huevos fritos con migas, and Espáragos trigeros a la pancha.

As main dishes, we went on to *Merluza a la romana*, and *Chuletilas de lechal a la pavilla*—amazingly tender lamb. An appealing red wine, *Cueva de los Judios (Moudéjar, Guadalajara) Reserva*, accompanied the meal.

For dessert, we had *Tarta de café, Bizcocho defrita, and Flan.*

Openness and spaciousness is what Las Nubes is all about. If you're looking for that hard-to-find feeling, plan a visit.

This article was written by contributing editors to *Cognoscenti Magazine*.

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Breathtaking view from Las Nubes

Las Nubes

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