TRUTH IN TRAVEL

CONDÉ NAST

JULY/AUGUST 2018

Tave er

CRUISE



ECCENTRIC STYLE
SETTER AND
HOTELIER
ALAN FAENA FINDS
HIS GREATEST
INSPIRATION IN
JOSÉ IGNACIO, A
PLACE HE HELPED
TRANSFORM
INTO URUGUAY'S
MOST EXCLUSIVE
AND GLAMOROUS
BEACH TOWN



text and photographs by CHRISTOPHER BAGLEY



THREE

decades ago, when Alan Paena decided to buy a plot of barren land along a remote stretch of coastline near the village of José Ignacio, Uruguay, his friends were divided into two distinct camps. There were those who thought he was crazy, and those who thought he was really crazy.

"Everybody said, 'This place is so uninteresting, and there is no highway to get there, and nobody will ever visit you,' "Faena recalls. "But I knew what it had the potential to become. And anyway, I wasn't looking for approval."

Feena's possibly South America's most five-thinking entrepreneut, known not only for his silk turbans and quirky hats but also for his determination to go his own way, sours in the knowledge that lots of people will eventually follow him. They did so in his hometown of Buenos Aires, where in 1999 he began transforming some abandoned docklands into the even-buzzing Puerto Madero district, and more recently in Miam), where he recruited the firms of the liles of Rem (Roolhass and Norman Foster to help him dream up another residential-retail-cultural complex, anchored by the Beena Hotel Miam) Beach. (The hotel earned the number one spot among U.S. properties in this tragazine's latest Readers' Choice Awards.) For his José Ignacio retreat, Paena envisioned a hish ossis of coebushes and pine trees, despite the fact that this chosen plot, several miles west of town and across the street from a petroleum depot, was all sand dunes and sortio. He tells me this as we sip yerbo mate on his expensive beckpatio, now framed by what seem like 1,5 gazdillon pink and pumple hydringge blossoms. In the decades since his purchase, José Ignacio has become one of the most exclusive and glamorous beach towns anywhere, but Reena says he doesn't think much about that.

If you've been to Argentina or Uruguay during the Southern Hemisphere's summer months, you've probably been told that Punta del Exte is the Hamptons of Exenos Aires, and that Tode (gnacio—a smaller and more discrete enclave so mike up the coast—is the regions Montauk. In reality, Tode (gnacio is simultaneously more) boltemian and more fancy than its Long is land counterpart. Dist roads lead past understated as million cottages toward exquisite beaches, where multilingual South Amedicans and Europeans flut and play paddieball and discuss their or exclining such evils as tall buildings, shopping malls, night clubs, and condox) Peaksesson here lasts about three weeks, from late





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FOLLOWING

ERENI

From Buetos Aires or Montecideo ittakes less than an hour to fly to the small international airport northwest of Furta del Este. Rent a car there and you'll be in Jossi Ignacio in another hour.

WHERE TO STAY

WHERE FOSTAL

WIRE RETURNED and of the botel market, with three well-cun and very different properties Eghia Viz (basedy), Eduncia Viz (horsey), and plays Viz (horsey). Aless pricey optioning his into vanisthe lack-sex both o Posada Brandho-For vacation mala, it yet hold to be seen and the common of an internet tools platform as the a VERO.

THE FOOD SCENE

Come for the sumets, stay for the flawlessly grilled fish: After a few meals in José Ignacio, you'll wonder

en From left: Playing fetch on the sand be hind Fae na's house; Fae na, on a morning walk

how this tiny town managed to hog somany of Uruguay's dreamlest settings, freshest products, and most gifted a sado masters. Fa ena's restaurant picks indude the seafood mecca la Huella and candlelit, sandy-floored <u>Marismo</u>, where Federico Desseno, a bearded chef-aurfer-carpenter, hand-built every piece of furniture using wood from trees on the property. Further inland, Restaurante Garzón isa showcase for Francis Mallmann's famed experiments with hot flames; the dessert dish of seasonal fluits: quemadas (burned fruit) is a simple mirade. For late-night drinks, try the cocliteils and local craft beers at newly opened La Excusa, off the village square. Note that many restaurants and shops are open only during summer.

OFF THE BEACH

Book a strayers class at the <u>Shade</u> Yoga or pole lessons on the world-class field behind. Betanca VIX with its faraway sews of the Abantic For the ideal day-mp, drive reland through, gas cho country to the former staging post of faragrap, in addition to Mallmann's restaurant, there's now a deak winner, Ending Garrida, and a new international artistic colony, Campo, which hosts events and exhibiting Jammers c. B.

December to mid-January. Outside of that you're less likely to run into Elon Musk or Shakira, but you can still soak up plenty of the salty, surfy chic that the place is known for.

I firstvisitedfouryears ago, when the delicate balance of fabulousness and rusticity was already under threat by the growing crowds. This time around I was glad to see that José Ignacio's elusive brand of magnetism-which has many firsttimevisitors spendingthe last few days oftheir trips shopping for real estate—is still intact. At the Shack Yoga, a popular studio not far from the 19th-century lighthouse, it's just as hard as everto guessthat the person in crow pose next toyou flewin on a private jet. Still, n ofewerthan 10 new restaurants opened in the area last season, including a branch of a faux-50s dinerchain on the main square. "Somegrowthis in evitable," says Ignacio Rujbal, one of more than a dozen real estate agents in a village whose year-round population is 300. "The important thing is that new businesses understand and respect the low-key, personal vibe here. If they don't, many of them will fail and go away."

For now the scene continues to revolve around a handfall ofgroovy syots run by a tight clan of longtime insiders. Rena's favorite store intown, the eclectic housewares-and-clothing boutique Santas Negras, is co-owned by Paula Martini, whose husband, Martin Pittaluga, is apartnerat everyone's favorite beachside canteen, La Huella Good food has been the socialglue in these plats since a young Francis Mallmann turned up in the late yos; the Michelin-starred chef still has a restaurantin the town of Garcion, and his former protégés can be found at theirown restaurants cooking fresh-caught brótola or locally raised lamb inside wood-fired ovens.

Faena, who returns to José Ignacio every year at Christmastime, is known around town as a kind of eccentric icon, a mystery man who he ped put this place on the map but is rarely spotted in the flesh (All the local chefs can tell youexactlyhow manytimes Faenadinedattheir placesin each of the past fewseasons.) A visit to his compound, which he narmed Tierra Santa (Holy Land), malkesit easytounderstand why he rarely feelst the need to leave it. Faenasees himself not as a real estate developer but as a conjurer of utopiss, and Tierra Santa is clearly his most

FAENA

personal creation. Hegently restored the property's modest original house, adding a couple of minimalist guest rooms, and later built a three-bedroom wood casit aloo thimself closer of the ocean. Inside, the living groom has a few antique incense burners, baroque mirrors, and ceremonial garlands, but Reena mostly spends time on the spare patios that overlook his wide, empty lawn and his even wider, emptier beach. "When you'resitting there listening to the sound of the waves, you meditate without even trying." he says.

is a tall man who moves slowly and talks quietly. His speech is sprinkled with the philosophical pronouncements of a Zenteacher, albeit one who's far more interested in self-expression than self-denial "Hyou're in an environment that draws out your emotions," he says, "then you're always much more in the present moment. And that is life." Staying with him this week are his 8-year-oldson, Noa, and his cousins bebastian Reana, a photographer and filmmaker. Sebastian tells methat in their native Argentina, where conformism and machismo often hold sway, his cousin was always a paragon of bright, ballsy glamour. "At my barmitzvahin Buenos Aires, Alan showed up wearing floral leggings," he recalls: "He handed me a check, and then he left. I mean, fora teenager, that's perfect, right?"

As Faena himself tells it, his life and career have been all about being true topassions, some of which took root right here. He went on a multiyear sabbatical to cultivate his rose garden, defying landscapers and logic as he found a way to make 3,500 in dividual plants thrive in inhospit able terrain.

Hislatest pastime: singing Spanish-language love songs. Reena had never sung a word until last year, when he discovered the cathartic powers of crooning after a painful breakup with long-time partner Ximena Carminos, who is Noa's mother. Since then he's been recording in a studio and plans to perform publicly in the coming months. "Now, singing is what I do," he says. "For me it's not about entertaining, it's about expressing emotions."

Many guests of Faena's can't help but fixate on the fact that he paid a mere 180,000 for his property, which is currently worth untold millions. And everyone's always asking him which forgotten part of the world he plans to transform into the next must-visit spot. But if he has a place in mind, he's not letting on. When I last saw Faena, he was dressed in a long Japanese robe, sitting on a shaded bench and admiring a hibis cusblossom. •





Opposite: Fae na

strolling his property in an outfit that

includespantstrim:

with fabric from Mexico's shamanic Huicholpe ople. Below.