



Nespresso Professional is the official coffee of 36 Salón Gourmets

Quique Dacosta and Damián Seijas, ambassadors of the brand, will surprise with their innovative creations at [36th Salon Gourmets](#), from 17 to 20 April at Ifema Madrid.

Chef Quique Dacosta 7* Michelin, accompanied by Damián Seijas, Nespresso Professional coffee ambassador, will once again delight visitors to the Gourmets Stage (Hall 6) with exclusive live recipes using the new coffee variety Reviving Origins Congo Organic, which the brand has just launched on the market.

This is the first Reviving Origins coffee in the Nespresso Professional range, which joins Peru Organic and Colombia Organic. The Reviving Origins program aims to drive higher quality coffee production from the world's most disadvantaged regions, helping Congolese farmers to rebuild their lives and their communities.

Organic, smooth, 7 intensity, with notes of sweet roasted cereals, dried fruit aroma and a slight fruity nuance that, when brewed with milk, highlights the sweet notes of cereals and biscuit. The box design was inspired by traditional Kitenge motifs, a colorful African fabric printed with wax, to pay homage to the local Congolese communities.

With this new launch, Nespresso Professional offers the professional sector a new variety of differentiated coffee that respects the quality and values that define the brand.

- Tuesday 18 April Gourmets Stage (Hall 6)

[Nespresso Professional](#) will have a much more interactive stand (4C12) in hall 4 where its ambassador, Damián Seijas, will offer visitors masterclasses and delicious creations of his own, where they can taste the brand's 18 varieties of coffee and discover the different models of Nespresso Professional machines during the four days of the event.

#SG23

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