



## **10 bartenders will compete to make the best Spanish cocktail of the year**

**The 14th National Cocktail Competition organised by the Orujos Panizo distillery already has finalists. A competition that recognises the talent and creativity of the best bartenders in the country when it comes to making a cocktail with the leading Spanish distillate: orujo, in any of its varieties.**

10 bartenders from different parts of Spain will compete to create the best Spanish cocktail of the year. In the qualifying phase, the Jury has evaluated each proposal according to criteria such as presentation, originality and balance between the different ingredients of the cocktail or ease of execution.

The grand final, in which the bartenders will prepare their cocktail in a maximum time of 7 minutes, will take place on Monday, 7 April, at 16:30h. on the Gourmets Stage (Pavilion 6. Ifema Madrid). The winner will receive a cash prize of €2,000, while the second and third place winners will receive €1,000 and €500 respectively.

The finalists of the 14th edition of the competition are:

- Eddy Benavides, with its cocktail "Milagro Alquímico" (Santa Cruz de Tenerife)
- Flavio Milá Lopes, with its cocktail "Apple Panizo " (Zamora)
- Roberto Aguirre, with its cocktail "Dressed to impress" (Guipúzcoa)
- Vladislav Zabrodskiy, with its cocktail "Oro de Arroz" (Málaga)
- Victor Manuel Suárez Mora, with its cocktail "Al Andalus" (Tenerife)
- Jonatan Macià Marlés, with its cocktail "El Camino" (Burgos)
- María Rodríguez Díaz, with its cocktail "Panizo in love" (Las Palmas)
- Daniel Rengel Ramos, with its cocktail "Gin Jockey" (Madrid)
- Cristian Monasterio García, with its cocktail "Recuerdos de mi abuela" (Gijón)
- Carlos Torras Jiménez, with its cocktail "Urraca, Reina de Zamora" (Barcelona)

The Jury is composed of Almudena Alberca, oenologist and first Spanish female Master of Wine; Juan Carlos Muñoz Zapatero, President of FABE (Federation of Spanish Bartenders Associations); Pablo Martín, President of Honour of UAES (Union of Spanish Sommeliers Associations); Nan Ferreres, Director of the School of Tourism, Hotel, Catering and Gastronomy CETT

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Barcelona; Mayte Lapresta, consultant and director of the School of Tourism, Hotel and Gastronomy CETT Barcelona. de Honor de la UAES (Unión de Asociaciones Españolas de Sumilleres); Nan Ferreres, Director of the School of Tourism, Hotel Management and Gastronomy CETT in Barcelona; Mayte Lapresta, consultant and journalist specialising in wine and gastronomy; Ramón Ramírez Fresneda, Vice-President of IBA; Pepe Dioni, FABE board member; Custodio López Zamorra, sommelier; Javier Pérez de Andrés, gastronomic journalist; Carmelo Pérez, former director of Zalacaín; Cristina Tierno, director of the AEPEV Spirits Committee and CEO of Efecto Directo and Marcelino Rodríguez, public relations.

- 14º Concurso Nacional de Cócteles Panizo, Lunes 10 de abril, de 16:30 a 19:00 hs. (Pabellón 6 de Ifema Madrid)

## **Del 7 al 10 de abril 2025 en Ifema Madrid**

# **SALÓN GOURMETS**