



NOTA DE PREMSA

## **Cinc d'Oros, the Cava creation from the Majestic Hotel & Spa Barcelona, becomes the Barcelona Cocktail**

**Between 14 and 24 November, the cocktail festival of Passeig de Gràcia, Cocktail Boulevard, conducted a search for the cocktail that best represents the city of Barcelona, and whose main ingredient is Cava.**

**Boca Chica and Mandarin Oriental, Barcelona were the finalists, along with the winner that received the top prize. The decision was the result of a public survey circulated on the event's social media pages.**



**Barcelona, December 2019** – The Cocktail Boulevard festival, which was held in Passeig de Gràcia from 14 to 24 November, has announced the cocktail that best represents the city of Barcelona after a popular vote circulated on social media. The winner was Cinc d'Oros, the entry of El Bar de Majestic, in the Majestic Hotel & Spa Barcelona, with 61% of the votes. Boca Chica and Mandarin Oriental, Barcelona, were the other two finalists in the running.

Cocktail Boulevard is the first festival organised by Passeig de Gràcia to boost the talent of its bartenders, offering Cava cocktails with and without alcohol at affordable prices. This is one of the many initiatives promoted by the Passeig de Gràcia Association to advertise everything that's happening in Barcelona's most cosmopolitan boulevard.



Luis Sans, president of the Passeig de Gràcia Association, says that “initiatives like this one help us show how lively the Passeig de Gràcia is. And it makes us extremely happy to have the Barcelona Cocktail in a place as iconic for the city as the Majestic Hotel & Spa”.

The Majestic Hotel & Spa Barcelona, in its constant effort to reinvent tradition, had its bartender, Alessandro Quinzi, blend traditional ingredients that are deeply rooted in our city, like Cava, with others that are more cosmopolitan and that perfectly reflect the personality of the City of Barcelona.

In the words of Alessandro Quinzi, “I want to thank Majestic Hotel & Spa Barcelona and the Passeig de Gràcia Association for giving me the chance to create the Barcelona Cocktail, Cinc d’Oros. This was a great opportunity to showcase the art of cocktail-making, which has become so popular in recent years. The cocktail is inspired by the classic Barcelona of yesteryear, merged with the innovative Barcelona of today”.

#### RECIPE FOR CINCO D’OROS:

##### Ingredients:

10ml Lillet Blanc

10ml Mandarine Napoleon

25ml Yasabela Reina

½ lump brown sugar

Cava

Edible gold sprinkles.

##### Method

Put the sugar in the bottom of a glass, separately mix the Lillet Blanc, Mandarine Napoleon and Yasabela Reina and pour into the glass. Finish filling the glass with cava, decorate with the edible golden sprinkles and stir to give the cocktail a moving gold effect.



More information at: [www.cocktailboulevardben.com](http://www.cocktailboulevardben.com)

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