



PRESS RELEASE

**DO Cava is preparing a virtual charity dinner
harmonised with Cava, and hosted by the
Torres brothers and François Chartier**

- **The twin brothers from Barcelona, holders of two Michelin-stars, along with the author of "La Cocina Aromática" (Aromatic Cooking), have come together to prepare a virtual charity menu as part of the fight against COVID-19.**
- **The event is in aid of the #PorUnAbrazo (ForAHug) campaign led by the Hospital Clinic de Barcelona, one of the leading centres in the fight against the pandemic.**
- **The money raised by DO Cava will help the multidisciplinary approach to fighting COVID-19, from research to providing care for patients and their families.**



The Torres brothers and François Chartier, hosts of this unique charity dinner



Barcelona, 19 May 2020.- Imagine dining at home in the company of three of the biggest names in gastronomy, and also helping to fund research into coronavirus. DO Cava brings it all together in one exclusive event: ‘a virtual charity dinner harmonised with Cava, with the Torres brothers and François Chartier’.

Amidst this social and healthcare crisis, DO Cava wanted to help with the difficult task of ending the COVID-19 pandemic and the search for a vaccine, and to this end, is organising a very special dinner. DO Cava organised the unique virtual charity event with the Torres brothers, holders of two Michelin stars and owners of the Cocina Hermanos Torres restaurant in Barcelona.

The exclusive event, which promises to raise spirits, consists of a live online dinner on Zoom, during which the Torres brothers will design and propose a unique menu of four dishes: aperitif, starter, main dish, and an exquisite desert. This culinary initiative has been harmonised with different types of Cava by prestigious Canadian sommelier and author of “La Cocina Aromática” François Chartier, who conducted a pioneering study for DO Cava to show how perfectly different types of Cava can be paired with cuisines from across the world.

The Torres brothers and Chartier will create a special menu for this virtual dinner, a menu which will be shared beforehand with the participants so that they can get ready for the big moment. The dishes selected are designed around seasonal produce and the findings of François Chartier’s organoleptic scientific study. In the study he developed a world map of ingredients, inspired by his book “*Papilles et Molécules*” (Taste Buds and Molecules), ingredients which are ideal for harmonising with Cava.

The online dinner will take place between 8 and 10 pm on Saturday 30 May. Each guest can create the menu at home, under the guidance of the three master chefs involved in the event. The minimum donation for participating in this unique charity dinner paired with Cava is €20. Those interested can register and make a donation at <https://www.cenaporunabrazodocava.es>. After registering, participants will receive an email with a link to access the event, along with the recipe and a list of ingredients, materials and procedures, as well as a list of the different types of Cava chosen by Chartier for the occasion, so that all participants can confirm their attendance and have everything prepared in advance.



All the money raised by this charity dinner will be donated to the Hospital Clínic de Barcelona, one of the leading centres in the fight against COVID-19, and which has launched the #PorUnAbrazo campaign, a project that DO Cava has been thrilled to join (Activity validation code: HC-R-2020/116).

From the beginning of the pandemic, frontline healthcare professionals and those involved in research at the Hospital Clínic de Barcelona have been hard at work in the fight against coronavirus, working to look after patients and find a cure that will help slow the spread and fight against the disease as quickly as possible. DO Cava recognises that research is essential and wanted to pay tribute to the healthcare professionals who are leading this campaign, by organising a unique charity event, paired with the delicate bubbles of Cava so that we can raise a toast to the future.

Shall we dine together for a hug?

Hermanos Torres

The Torres culinary philosophy is based on getting the best performance out of the product with the minimum amount of handling. The design and creation of the dishes is defined by the search for simplicity and follows a long process of reflection, well-honed technique, know-how and research. The aim is to offer seasonal, produced-based cuisine that is full of personality.



François Chartier

François Chartier is the author of the best-selling books “*Papilles et Molécules*” (Taste Buds and Molecules), and “*La Cocina Aromática*” (Aromatic Cooking) as well as conducting pioneering international research into recipe creation and food and wine pairings. Ferran Adrià and Juli Soler at elBulli described him as “the number one expert in flavours”.



#PorUnAbrazo

Link to registration:

<https://www.cenaporunabrazodocava.es>



DO Cava

With over 60% of international sales, Cava is the Spanish DO with the most exports. It includes over 38,000 hectares of vineyards and more than 6,800 wine producers. It has 370 associate wineries in more than 100 countries. Cava creates universal culinary harmonies and is made using traditional methods and with dedication and commitment to origin, territory, and sustainability.

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