

# news release

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## MANDARIN ORIENTAL, BARCELONA OFFERS EXCLUSIVE CAVA EXPERIENCE

**Hong Kong, 5 December 2017** -- [Mandarin Oriental, Barcelona](#) is offering guests an opportunity to discover Catalonia's cava region with its new luxury accommodation package. Guests will receive a bottle of *Aire*, a delicious cava produced especially for the hotel by leading Catalan winery, L'Origan, as part of the exclusive *Cava Experience* accommodation offer.

By booking the two-night *Cava Experience* package, guests will enjoy a private cava-tasting tour of the historic L'Origan cellars at Sant Sadurni d'Anoia, near Barcelona, followed by a visit to the vineyards, where they will be served a traditional meal in a local restaurant. On returning to the hotel in the evening, guests will savour a dinner tasting menu with wine pairing at the stunningly beautiful Blanc restaurant.

With a medium-to-high intensity aroma of fresh fruit, vegetables, flowers and citrus notes evocative of lime peel, *Aire* has a fresh, fruity palate with notes of apple, and a balanced acidity that gives it a good structure, bringing vitality and that sense of "air". The perfect cava to pair with starters, fish and fried seafood, *Aire* complements octopus with onions, Mediterranean rice, baked vegetables and desserts of fresh citrus and other fruits.

The [Cava Experience](#) package is priced from EUR 2,624 for two people sharing, and includes:

- Two nights' luxurious room or suite accommodation at the hotel
- Welcome treat and bottle of *Aire* cava made exclusively for Mandarin Oriental, Barcelona
- Daily buffet breakfast for two people at Blanc restaurant or in guests' room
- Private tour of L'Origan cellars, including cava tasting and visit to the vineyards
- Lunch with wine pairing in a traditional local restaurant in the Penedès area
- Car with driver to take guests on round-trip to L'Origan, vineyard and restaurant
- A dinner tasting menu with wine pairing at the hotel's Blanc restaurant

The package is valid from November 2017 to December 2018, subject to availability.

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Mandarin Oriental, Barcelona is one of Spain's leading gastronomic destinations. Headed by the hotel's culinary advisor, seven Michelin-starred Chef Carme Ruscalleda, Blanc prepares simple, traditional Catalan dishes with local, fresh seasonal produce.

For reservations and information please visit [www.mandarinoriental.com](http://www.mandarinoriental.com).

### **About L'Origan**

Built in 1906, the cellars where L'Origan produce their wine are the oldest in central Sant Sadurní d'Anoia, the capital of Catalonia's cava-producing region. Measuring 1286m<sup>2</sup>, the cellars include three levels of subterranean corridors, with half-vaulted ceilings, covering 928m<sup>2</sup>.

Providing ideal conditions for producing high quality cavas and other wines, the cellars have an ambient temperature ranging between 18 and 20 degrees centigrade without the need of refrigeration, are in total darkness and suffer minimal noise and vibrations. One corridor is used for aging single grape and blended vintages in magnum bottles, while the remainder of the cellar is devoted to fermenting wines in wooden barrels.

A professional producer of cava and other vintages for more than 32 years, Manuel Martinez is a confirmed "artist, technician and enthusiast" when it comes to wine. L'Origan is his latest project, which he started with his son, Carlos.

### **About Mandarin Oriental, Barcelona**

[Mandarin Oriental Barcelona](#) is an exclusive hotel situated right on Barcelona's Passeig de Gràcia. The property has 120 bedrooms and suites with an exquisite and elegant interior design by Patricia Urquiola. Its carefully considered gastronomic offering currently consists of two restaurants: [Blanc](#) restaurant and the signature restaurant [Moments](#), providing neo-traditional Catalan cuisine under the auspices of the multi-Michelin starred chef Carme Ruscalleda.

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Mandarin Oriental, Barcelona appeals as a meeting point for guests and local residents alike, and offers enticing spaces such as the [Mimosa garden](#), the [Terrat](#) with exceptional panoramic views and the [Banker's Bar](#), with its extensive cocktail menu and a cosmopolitan atmosphere. Mandarin Oriental, Barcelona also has a 1,000 m<sup>2</sup> over the Mandarin Oriental, Barcelona also has a 1,000 m<sup>2</sup> [Spa](#) where guests can enjoy an innovative range of holistic treatments. Facilities include a 12 metre long, heated swimming pool, eight treatment rooms and steam baths infused with essential essences.

### **About Mandarin Oriental Hotel Group**

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 31 hotels and eight residences in 21 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, and is a member of the Jardine Matheson Group.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at [www.mandarinoriental.com](http://www.mandarinoriental.com). Further information is also available on our [Social Media](#) channels.

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