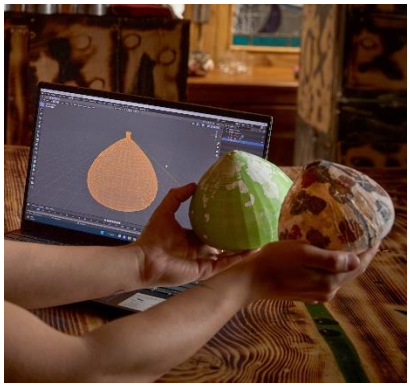
PRESS RELEASE

Mariposa Negra


- SIGNATURE AND ARTISAN COCKTAILS CREATED WITH A DISRUPTIVE CONCEPT -

- Mariposa Negra is the **first cocktail bar in the world** to use **3D printing** technology, **moulding** and **ceramic techniques** in-house to create each cocktail.
- It has numerous awards: With 3 awards in **Best Innovation** during 2023 and 2024, it has also been selected in the **top 5 of the coolest cocktail bars** in the world and was awarded the **Best Night Life** award.
- The name and the place are inspired by the dark world of Marina's novel, written by the great Spanish writer, Carlos Ruiz Zafón.

After a long wait during the pandemic and the restrictions imposed by the state of alarm in Spain, Mariposa Negra opened in Barcelona in June 2021, and has become the first cocktail bar in the world to use 3D printing, moulding and pottery techniques to create each of their signature cocktails.

Their concept is based on what they have called "Mind to Reality", channelling what you have in your mind by using the right tools and technology to finally get the desired result or reality. They first create the cocktail with well-balanced craft ingredients made inside the bar, and according to the type of drink it is and based on the colour, aroma and flavour that it has, it will require a certain type of glass. For example, an aromatic cocktail requires the glass to be more open so that the aromas come out and can mix well with your nose as you taste it. Then you will be able to look at the colours and decorations of the cocktail that are perfectly matched while you hold the glass and feel the crafted irregularities while having good beats in the background, activating all your senses and creating an immersive and totally balanced experience. Everything has its reason for being within this cocktail bar!

Once they know the type of glass they need, it is drawn digitally, they print a 3D prototype with their 3D printer, then a mould is taken out of it and using clay the glass is created, it is deformed a bit so it can be unique and can resemble to the creatures in the book in which they are inspired, let it dry and put it in the kiln at 1,300º for 48 hours, take it out and let it cool, then paint it by hand with the colours of the ingredients and decorations and is returned to the kiln for another 48 hours at 1,000º. Their kiln is inside the cocktail bar itself. Customers who would like to take home a unique glass with Mariposa Negra seal, they have them for sale inside the cocktail bar and in their ceramic workshop right next to it. They also accept orders.

In a short time, they have won numerous awards, the last 3 awards have been for Best Innovation, under National and Regional categories by Generalitat de Cataluña, Barcelona City Council, and Lux Magazine. They were also selected in the top 5 of the coolest bars in the world in the list compiled by Time Out International, only behind four bars located in Hong Kong, Los Angeles, Melbourne and Paris. And they were awarded "Best Nightlife" award too among others.

This project has taken more than 3 years to develop. The two partners, Luca Corradini and Jose Carlos Infante made it possible. Luca already has a long professional career as an international mixologist working in some of the best cocktail bars in the world, and Jose Carlos is a well-known businessman with a great reputation in the hospitality sector in Barcelona. "3D printing helps us to expand and not limit our imagination," says Luca Corradini.

Mariposa Negra Bar is located in Plaça de les Olles, in the heart of the Born neighbourhood in Barcelona, a neighbourhood known for its gastronomy, art and its streets full of life, which matches perfectly with what they do.

Mariposa Negra is an artisan and artistic cocktail bar that has been built entirely with recycled materials:

- It is **artisanal** with its own workshop/store next to the cocktail bar where ceramic workshops are also taught. Everything that is created is made with their own hands without having to depend on any commercial routes, such as their own liqueurs and other artisan ingredients prepared or macerated daily such as homemade “horchata” made with tiger nuts, natural orange liqueur, homemade vermouth, homemade ice cream, homemade chocolate sheets and even their own amaro liqueur, just to name a few. Besides, they also make their own glasses, plates, decoration, lamps, the bar, tables, ceiling... This helps to create a unique image of who we are and our product. We are authentic and followers of our beliefs. We create a km0 product, helping to reduce the carbon footprint, and what we cannot do from km0 we connect with local products.
- And it is also an **artistic cocktail bar** because all their signature cocktails look like mini works of art. The decoration is always very cared for and combines perfectly with the glass. Everything is always well thought and connected thanks to the concept "Mind to Reality". Every detail has its reason for being. All the designs are made under their own artistic criteria that fit with the brand and following our artistic inspiration from the Marina novel, written by the great Catalan writer Carlos Ruiz Zafón.

This novel is set in Barcelona in the 1970s, where Michail Kolvenik, a clandestine doctor obsessed with death, discovers a special serum that is extracted from the blood of black butterflies (mariposa negra in Spanish) in his hidden workshop located in El Born, Barcelona, same as where this bar is.

Michail Kolvenic reconstructs various inert bodies with materials that, in the eyes of that society, were imperfect due to their deformities or lack of limbs after wars. With this mystical serum he is able to give life to his half-human, half-monster creations that will haunt the nights of an authentic and enigmatic Barcelona.

In this peculiar, dark and mysterious space, Mariposa Negra wants to recreate this clandestine workshop from Kolvenic, where nocturnal, imperfect and unique creatures are housed.

PHOTOS & CONTENT can be downloaded here

Web: https://mariposanegrabar.com/

Youtube Channel: https://www.youtube.com/@mariposanegra2961

Instagram: @mariposa_negra_bar

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