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# INSIDER—



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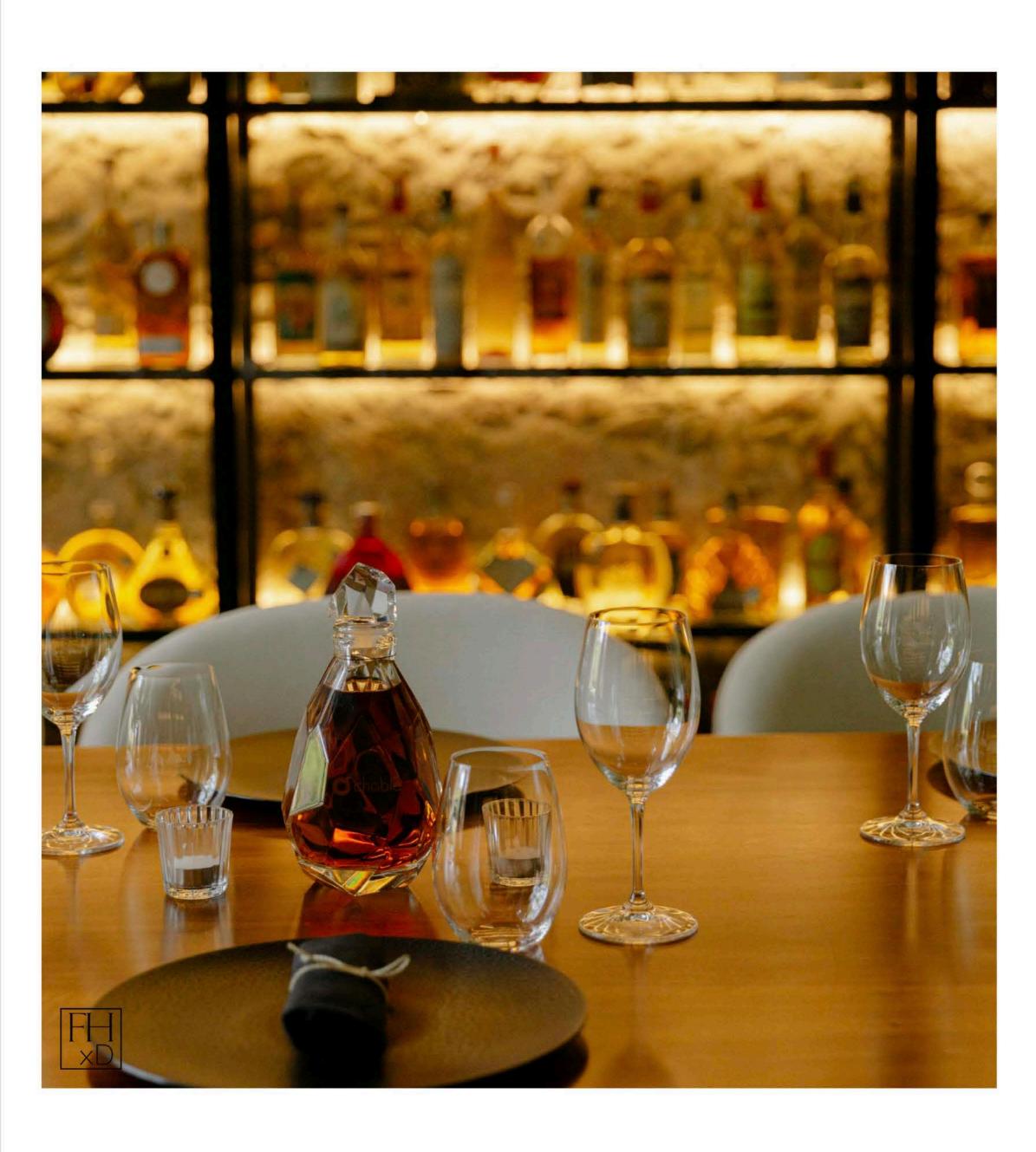
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# CHOCHOLÁ, YUCATÁN -

I f there is a drink that identifies Mexico worldwide, it is tequila. Ixi'im restaurant, which received the 2018 Prix Versailles as the most beautiful restaurant in the world, features a stunning glass structure with more than 3,500 tequila bottles. While the number is surprising, so too is the rarity and age of their labels.



CHABLÉ YUCATÁN

# LARGESTE GULAS



"Picture this: I arrange a shot alongside coffee beans in a flute glass, letting them meld together for a half hour. As my guests lean in, the aroma whispers tales of cherished bakeries or conjures the bold essence of a carajillo.

Captivated, they're eager for the secret. That's when I share the magic behind the blend."

Jorge Bargas

RESTAURANT SOMMELIER
CHABLÉ YUCATÁN

