

.. Sessions .. Three Stars and
a Pariah in The Sensi
Buenos Aires



Has something changed in the bars of Buenos Aires in the last ten years?

Yes, it has definitely changed, not only in Buenos Aires, also in major cities like London, New York, Barcelona, Tokyo and Amsterdam. After the movie "Cocktail" with Tom Cruise, we began to see much flair (juggling with bar elements). There was a boom in direct drinks with lots of colors at the nightclubs. Later came the age of mixology that even today seeks to find its place in our country did not get to have great impact. The most dramatic change came about in 2006, thanks to internet forums, where historians like Ted Haigh (Dr. Cocktail) or David Wondrich began to rescue classics that had been forgotten and claimed their rightful place in the bar charts. With the help of communications the bartenders began to share bar knowledge worldwide and gave place to revival of the classics and their variations. Fortunately more and more people are betting on such kind of proposals with good quality in their final products.

What are the current trends regarding bar cocktails?

Drinks today are made to ensure that guests enjoy an experience and the trend is to make them lighter, fresh and smooth. Personalized menus or families of drinks, in which each customer to choose between different options the mixture of ingredients that they would like in their cocktails. It excels in the authorship of the cocktails menus and many great bars in the world set creations of the most famous bartenders that "donate" their creations for a specific bar such as "Galante" in London or "Old Rotten" in Ituzaingo. Great local bartenders go out to show their work at different bars participating as guests, or even in other countries when traveling. To give shape, aroma and even color to the ice. Number one bar in the world ("The Artesian" according World Best Bars) places over your drink bag filled with scents and compressed air which is released in front of you to create a complete sensory experience. The pairing of cocktails with food. Following the local bartenders through social networking. Homemade preparations like syrups, bitters, falernum, beer or ogreat (mainly because they do not get to enter our country, which encourages local bartenders to make their own productions). The use of cutted bottles, marmelade jars and even metal or ceramic mugs as glassware.

Which ones would be three main stars that you can't miss in a bar.

- You can not miss a good service attitude, but you have to have good tools, the basic is shaker, mixing glass, trowels, strainers, bottle opener. A more complete kit includes everything from silver to fruitpicks micro-torch to caramelize sugar or gourmet spices to burn and provide aroma. A good bar should have a well designed and functional workstation, it is almost a luxury to have so today in Argentina.
- Ice quality is essential, as well as seasonal fruits. Glassware is also a key element, some bars to carve your logo on it.
- As for spirits a range from the standard to the ultra-premium. A basic bar should have vodka, whiskey (bourbon and soctch), rum, gin, vermouth (dry and sweet). Most professional bars have an extensive range of spirits, tequila and high-end liqueurs (St. Germain, Pama, Chambord, Chatreause, Domaine du Canton) and even absinthe or bitters.

How can we know if we are off to a good bartender?

For his technical skills, security in himself and knowledge. Also any bartender who

serves its customers should be a good host. He must have the ability to step into the shoes of their guest.

Tell us a tip or technique to know , if a bar this good without necessarily having gone through the cashier.

It is very important that you observe staff service, if the place is clean, the kind of customers that it gets. Today mouth-to-mouth really helps people decide for a place, especially with the rise of social networks. Being a professional makes me have in mind things that the public usually does not see, as if the staff knows what to serve celiac, they touch the ice with his hand or if the bar actually respects the minimum standards of health and safety . But just to see if people treated well and paying attention to details is enough to realize if it is good, beyond the proposed offering.

Would you recommend us a bar in Buenos Aires that has these characteristics currently?

The Sensi is facing many of these trends, mounted on an old house completely renovated in 1930, it is divided into two floors and a terrace. Part of the decor of the bar is inspired by great artists of black music, with pictures and posters of the "most flashy" soul and funk artists such as George Clinton, Bootsy Collins, James Brown. It also has a dedicated rum bar with more than 50 imported labels. Its menu serves as suggestion, but the cocktails can be defined and customized by the customer himself . Of course you have the inevitable classic drinks and martini section, but it is worth highlighting the personality and taste that give those classics. Coming soon will also feature live music.

Why do many people end up asking for a beer or a milkshake gancia rather than risk a more sophisticated cocktail , is a matter of taste or people in general is that there is no good quality in cocktails?

Today cocktail quality is very good, people are much more informed about the world of drinks and know better what they want to consume .

Although much asks what you are used to take, should approach his barman friend and accept suggestions. The problem is that in certain places unscrupulous entrepreneurs may adulterate alcohol ("spike" in the culinary jargon) or use low quality products. Many people who had bad trips with tequila suffered it as a result of not taking good quality products, the quality of their residual alcohols produce a strong hangover. If you see something strange in a bar such as a pourer in a bottle that should have a built-in regulator choose a beer, if not, go for a good drink!

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Tres Estrellas Definición de Mundinix en resumen

Mundinix es un grupo de amigos que invertimos, compramos empresas y/o negocios y los administramos y/o vendemos una vez mejorados, siempre son sociedades anónimas por acciones, en alguno de los países donde tenemos cobertura.

Definición de como lo hacemos

Organizamos un evento anual, que llamamos "Simposio Anual de Mundinix" en una ciudad diferente cada año.

En este evento participan los expositores que explican en público cuales han sido sus logros durante el año, y sus planes para expandir su empresa. Los inversores no juegan un rol pasivo, sino que terminada la conferencia ofrecen soluciones y se llega a un acuerdo donde se comprometen a comprar una cierta cantidad de shares (paquete accionario) de la empresa, señalándola con NxB en el momento.

Durante los meses siguientes, se formaliza la compra de paquetes accionarios bajo el marco legal del país donde se encuentra la empresa

Como hago para viajar a otro país y establecer un negocio ahí ?

Debes ser accionista de alguna de las empresas de Mundinix en primer lugar, el equipo de Mundinix te asesora de manera personalizada.

Como protege Mundinix a mi Empresa?

Los miembros actuamos en bloque cuando se trata de tomar decisiones que le convengan a todo el grupo, siempre está el grupo por sobre los individuos, y de esa manera Mundinix protege a las empresas del grupo.

Si no quiero comprar acciones, puedo vender las acciones de mi empresa ?

Claro. Lo primero es que tu empresa sea una S.A., que se encuentre en algún país operativo, que presente al menos dos balances anuales y que se encuentre en la lista de empresas de Mundinix. A continuación puedes ofrecer tus acciones a la venta a otros miembros en el próximo simposio

Cual es la diferencia entre ser Miembro y ser Seguidor o Componente ?

Los miembros son accionistas de empresas del grupo. Los componentes pueden ser colaboradores que son compensados con nuestros bonos (NixBond) y los amigos y seguidores pueden ser un abanico de posibilidades entre otras, seguidores o divulgadores en redes sociales, tenedores y traders de NxB, gente que asiste a algunos de nuestros eventos, lectores y adherentes de nuestras ideas, etc.

Como son las categorías de componentes y cuantas son

Por ejemplo si trabajamos con un estudio contable en Miami, este es un componente, pero no es un miembro del grupo.

En total hay 18 categorías. Todos los componentes trabajan o hacen algo a favor de la sinergia y es ahí- donde obtenemos resultados a favor de los miembros. Los componentes también obtienen beneficios gracias a esta dinámica de sinergia.

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