

José Joaquín Cortés

Sommelier "The Golden Nose of Spain"



José Joaquín Cortés

Born and resident in Spain, he is a gastronomic consultant, expert taster and sommelier advisor of food and beverage companies, hospitality and event organization, in Spain and internationally. He has created a project of special selections of wines and gourmet food of quality brands together with his professional firm.

Best sommelier of Spain "The Golden Nose" 2012, and runner-up of the world in the "Habano Sommelier International Contest" 2010.

Degree in Law from the University of Valencia, diplomated in International Business Management from the E O I of Seville, entitled C A P from the University of Seville and diplomated in Olfaction Tasting Techniques from the Ferrán Adriá Chair of the Camilo José Cela University, among other degrees.

Trainer, with 18 years of experience, in food and beverage management, HR management in hospitality, gastronomic marketing, customer service and negotiation techniques and suggestive sales Expert in sensory analysis of wines, spirits, mixology, coffee, cigars and gastronomic products.

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He is the author of his gastronomic blog "Entre Copas" at www.josejoaquincortes.com, gastronomic advisor of cinematographic events and collaborator with numerous media, as in his time at MasterChef Spain on TVE.

In the field of hospitality, he was Human Resources and Food and Beverages manager in Modesto restaurants chain, as well as the management of the Hotel Doña Manuela in Seville between 2001 and 2012.

On the other hand, at the institutional level he was vice president for labor relations of the Association of Hospitality Entrepreneurs of Seville between 2002 and 2012 as well as member of the plenary and the commission of hospitality and tourism of the Chamber of Commerce, Industry and Navigation of Seville between 2002 and 2006.

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