

# SO/

## WHEN HIGH-END MIXOLOGY MEETS ANDALUSIAN LUXURY: THIS IS SO/SOTOGRADE X ANGELITA MADRID

The collaboration brings the creative spirit of Madrid's cocktail scene to IXO Tapas & Bar with a liquid proposal that includes three of its classics and a new limited-edition creation.



Sotogrande, 7<sup>th</sup> May 2026. SO/ Sotogrande Spa & Golf Resort, the five-star hotel located in one of the most exclusive areas of the Costa del Sol, presents a very special collaboration with Angelita Madrid, a global benchmark in the world of wine and creative mixology, recognized in the prestigious list The World's 50 Best Bars and the Top 500 Bars ranking. Thanks to this collaboration, IXO Tapas & Bar, the resort's high-end cocktail space, will incorporate three of the brand's iconic cocktails—led by the Villalón brothers—bringing their essence and creative spirit to the region.

From now on, guests, locals, and visitors will be able to enjoy this exclusive alliance, available until the end of the year, through an enticing menu featuring the cocktails: Melon & Ham, made with Pisco Italia Mosto Verde, melon amazake, melon peel and seed cordial, orange blossom water, and ham foam; Raspberry & Basil, with raspberry rosé wine, gin, basil cordial, lavender bitters, and fresh cheese foam; and Peach & Almond, crafted with peach white wine, whisky, chamomile cordial, and almond milk foam.

### Limited Edition Cocktail by Angelita Madrid

In addition, SO/Sotogrande x Angelita also includes the creation of a Limited Edition Cocktail inspired by the hotel and its KMO gastronomic concept 'From Garden to Table'. In this new combination, called Al-Andalus, Mario Villalón and his team propose a recipe that

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incorporates malt whisky, amontillado sherry, date and fig syrup, and an infusion of fig leaf and barley.

“Working with SO/Sotogrande is a unique opportunity for us to develop our mixology in a different environment, allowing us to explore new forms and flavors for an audience and setting—both physical and emotional—very different from what we are used to,” explains Mario Villalón, bartender and co-founder of Angelita.

“This alliance between SO/ Sotogrande and Angelita Madrid stems from a natural affinity based on excellence, admiration, respect for the product, and a contemporary vision of liquid gastronomy. Beyond being a one-off proposal, it represents a shared vision of contemporary hospitality, where mixology is integrated as an essential part of the gastronomic experience. The inclusion of Mario Villalón and his team’s talent not only elevates the resort’s beverage offering but also consolidates SO/ Sotogrande as a dynamic destination where tradition, creativity, and terroir coexist in perfect harmony.”

This project reinforces the resort’s commitment to surprising and offering both guests and visitors unique experiences, deeply rooted in the land and the destination. Without a doubt, this unique collaboration contributes to energizing the leisure scene of the Costa del Sol and positions SO/Sotogrande as a vibrant hub where gastronomy, trends, and lifestyle come together.

### Acerca de SO/ Hotels

#### About SO/

SO/ is a coveted collection of hotels, rooted in the world of fashion. Making its stylish debut on the global hotel scene in 2011, SO/ continues to command attention with its avant-garde design and creative approach to the world of luxury. SO/ is renowned for its signature fashion collaborations, having worked with some of the world’s most celebrated designers, including Guillaume Henry, Christian Lacroix and Viktor&Rolf to create spaces, uniforms, amenities and experiences that feel sartorial and polished. SO/ Hotels and Resorts are a dynamic hub for the creative industry – from fashion and design collaborations to art and cultural events.

SO/ is located in some of the world’s most vibrant and sociable destinations, including Berlin, Bangkok, St. Petersburg, Paris, Dubai, the Maldives and most recently Ras al Khaimah.

SO/ is part of Ennismore, a creative hospitality company rooted in culture and community, with a global collective of entrepreneurial and founder-built brands with purpose at their heart. Ennismore is a joint venture with Accor, formed in 2021.

<https://so-hotels.com/es/sotogrande/>

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## About Angelita Madrid

Angelita celebrates its tenth anniversary, firmly established as a global benchmark.

The project by Mario and David Villalón marks its tenth anniversary as an international reference in wine and creative mixology. Over this decade, Angelita has stood out for a model based on creativity and excellence, integrating gastronomic, liquid, and social sustainability in a space that combines a wine bar, restaurant, and gastro-cocktail bar.

With a philosophy inherited from the family business and focused on respect for the product, its growth has been exponential, ranking among the best bars in the world (#51 in The World's 50 Best Bars and #24 in Top 500 Bars).

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