



10TH ANNIVERSARY OF THE BAR VELÓDROMO

- Over the past 10 years it has served 360,999 litres of beer and prepared 176,020 plates of *patatas bravas*.
- Moritz wanted to restore and reopen this iconic literary café that stands on Carrer Muntaner and is part of the city's architectural heritage, while staying true to its original spirit and making it one of Barcelona's meeting places once again.

Barcelona, 10th July 2019. It is 10 years since the Moritz brewery reopened the legendary Bar Velódromo, a place that blends tradition and modernity. During this time, the Bar Velódromo has become one of Barcelona's favourite meeting places for locals and visitors alike, as it was in the past.

Over this decade, the Bar Velódromo has been open 3,652 days and served more than 360,999 litres of beer and over 1 million coffees. It has prepared 176,020 plates of *patatas bravas* and 84,633 Russian salads and welcomed more than 2.5 million customers.

The bar hardly ever sleeps: it is open 365 days a year with non-stop service from 6am until 2.30 and 3am (depending on the day). Its range of dishes is supervised by Michelin-starred chef, and Moritz's culinary manager, Jordi Vilà. The kitchens produce an endless array of dishes and tapas that relive Catalonia's gastronomic heritage. "Our obsession with combining the Catalan tradition with the quality of all the products and the personality of the dishes has remained unchanged since we started out," Vilà says. The chef's favourite dishes served up over the past 10 years include shredded salt cod salad, smashed eggs with ham, beef cheek stewed in Moritz Epidor beer and stuffed squid.



The culinary offer is accompanied by the entire range of Moritz beers. Some of them are served fresh and unpasteurised straight from the microbrewery on the premises of Moritz Barcelona.

Moritz and the Bar Velódromo

Moritz's interest in Barcelona's historic heritage prompted it to purchase the Bar Velódromo in the year 2000 with the aim of restoring and reopening it and preserving its distinctive character. From the very outset, the Moritz Brewery sought to restore the original art-deco interior to make the Bar Velódromo a meeting place for Barcelona's cultural milieu, as it was in the past, through its culinary offer.

Bar Velódromo is one of the city's few surviving examples of a typical 1930s café. The building and many of the fixtures and fittings have survived, including the iconic staircase and bar. The Moritz brewery presented the restoration project as part of the scheme to recover Barcelona's architectural and cultural heritage, retaining the original appearance of a space that has remained unchanged for almost 90 years.

ABOUT MORITZ BARCELONA

Moritz was the first beer brewed in Barcelona and is still on the market today. It was created more than 160 years ago by Louis Moritz who set up the brewery on the Ronda Sant Antoni where it continues to be one of Barcelona's favourite meeting places and part of its history. The fifth and sixth generation of the family are still working to make Moritz into one of Barcelona's iconic brands. Food, culture, design, history and, above all, beer come together in two places that combine tradition and modernity: the Fàbrica Moritz Barcelona and the legendary Bar El Velódromo.

Housed in the original premises founded by Louis Moritz in the centre of Barcelona (39, Ronda Sant Antoni), the brewery produces fresh, unpasteurised beer 365 days a year. The space is also home to the Moritz Beer Lab, the brand's R + D space that helps the brewery innovate and create seasonal beers that change on a regular basis.



Moritz Barcelona offers a wide variety of beers. Its flagship lager, **Moritz Original**, is made from 100% natural ingredients, including Saaz hops that lend it its distinctive aromatic flavour. It also produces **Moritz Epidor** (a premium toasted beer which undergoes long fermentation and is made with natural ingredients, including caramel malts), **Moritz 0,0** (alcohol free), **Moritz Red IPA** (Moritz's first high-fermentation beer and Red India Pale Ale), **Moritz Radler** (beer with natural lemon juice) and **Moritz 7** (100% malt).



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