

# Maro Rennella

Photographer



Brand Storyteller

I have been passionate about travel and in love with photography since i was a teenager. Today, more than 25 years later, both are a fundamental and inseparable part of my life.

I would define myself as a 'Brand Storyteller'.

I am passionate about documenting my particular vision of reality with my photographs. Beyond the brand in question, I am interested in portraying the sacrifice, commitment and love that lie behind a beautiful dish, a spectacular cocktail or a wonderful wine.

In this dossier you will see some of my work for different brands, such as the book Zokoinómanos for the Zoko Group, which was shrink-wrapped with Tapas Magazine in its April 2019 issue, a report on Armagnac, 'El Camino del Cóctel', a book about Luis Inchaurreaga, best spanish bartender 2021, to name a few.

I am at your disposal.

I know we can work very well together.

Maro

You can learn more about my work at my website [www.marianorennella.com](http://www.marianorennella.com) and/or my IG @marofoodpics.

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Zokoinómanos book

















Armagnac, trip to the land of the world's oldest brandy





Armagnac, trip to the land of the world's oldest brandy









Armagnac, trip to the land of the world's oldest brandy



LUIS INCHAURRAGA

Un viaje al origen de la inspiración a través de 49 cócteles únicos

# MÁS ALLÁ DEL CÓCTEL

Fotografías de Maro Rennella







## ESCOLLERA SUR

**Perfil de sabor del cóctel:** ácido/amargo, marino-tostado

**Momento de consumo:** aperitivo

**Tipo de vaso:** nautilus

**Método:** agitado

**Ingredientes:**

30 ml fino Tio Pepe infusionado con plancton

30 ml Claeryn Jenever

10 ml vermouth La Copa Blanco

10 ml fluido kombu

7.5 ml sirope de azucar Sanz

22,5 ml zumo de lima

### PROCEDIMIENTO:

Batir todos los ingredientes con hielo y realizar un doble colado en un nautilus previamente enfriado. Agregar 5 *pellets* de hielo seco y servir.

**IMPORTANTE** nunca beber el cóctel hasta que el hielo seco se haya desintegrado por completo. La ingesta de hielo seco puede causar daños irreversibles.

**Decoración:** hielo seco

### PARA EL FINO TIO PEPE INFUSIONADO CON PLANCTON

700 ml Fino Tio Pepe

0,5 g plancton

Colocar ambos ingredientes en una bolsa apta para *sous vide* sellada a máximo vacío, infusionar al baño maría durante 30 minutos a 60 °C. Pasar la bolsa por un baño maría en frío, colar y embotellar. Guardar refrigerado.

### PARA EL FLUIDO KOMBU

500 ml agua fría

20 g alga kombu deshidratada





'Más allá del cóctel' book



Macallan Experience  
Cocktail Pairing  
Mixolosense - Foodie Idea Lab







Macallan Experience





Macallan Experience



# Nobel

## Cocktail menu for Reina Sofia museum's restaurant









'Galiza Calidade'  
Gastro trip to Galicia by Terras Gauda winery







'Galixza Calidade'







'Galixza Calidade'



## London Cocktail Bars







London Cocktail Bars









London Cocktail Bars







Fish Farm Lubimar, Barbate Spain











Fish Farm Lubimar, Barbate Spain