



Contact: [Dolce Media](#)

FOR IMMEDIATE RELEASE

September 14, 2024

Mark Certonio
Donna Shields

1-800-474-4319

Oaxaca Food and Wine Festival to Celebrate Mexican Wines, Mole, Mezcal & Chocolate in the Culinary Capital of Mexico, February 20-23,2025

OAXACA, Mexico — Tickets are now on sale for fans of fine food, wine, mezcal and other local indigenous fare at the inaugural Oaxaca Food and Wine Festival. The experience is scheduled Thursday through Sunday, Feb. 20-23, 2025 with many events held outdoors at historical landmarks to take advantage of Oaxaca's typically balmy winter weather.

Attendees can expect gourmet wine-pairing dinners, mole and mezcal experiences, brunch at a Michelin noted restaurant, a chocolate and cacao workshop, the best street food in town and artisanal activities that spotlight Oaxaca's rich cultural heritage as well as its talented chefs.

The event's kick-off event "Bienvenida a Oaxaca" is the welcome reception planned for 5-8 pm at Sur A Norte Thursday, Feb. 20, with magnificent rooftop views overlooking Oaxaca's most historic landmarks.

On Friday, February 21, attendees will sample their way through the local markets, used for everyday shopping by Oaxacans, with lunch in the vibrant "Hall of Smoke". In the afternoon, guests will enjoy "The Mezcal Experience" at the *Centro Cultural Del Mezcal*, part museum and part restaurant offering educational mezcal tastings. Evening dinner will focus on mole, the quintessential Oaxacan culinary staple, at *Ancestral Cocina Tradicional*, a Michelin guide restaurant.

Saturday, February 22, starts with a hands-on cacao and chocolate-making workshop, paying homage to the ancestral methods used to process and create these products. An alebrije artist workshop visit will give attendees a first-hand look at how this indigenous folk art craft is still being produced today. With a view overlooking the entire city of Oaxaca, at *Cruz Cocina Mixta at Flavia Luxury Hotel*, guests will enjoy sunset while sipping Mexican sparkling wines followed by a multi-course dinner each appropriately paired with Mexican wines.

The festivities conclude on Sunday with a Mexican brunch, at Criollo, an outdoor Michelin restaurant nestled in an UNESCO heritage building. Under a canopy of trees, guests will savor a selection of innovative and local, ingredient-driven brunch dishes along with Mexican wine-based sangrias.

For those arriving before or staying after the official festival schedule, customized pre and post tours will be available through a trusted tour operator, Where Sidewalks End, that will focus on additional culinary topics and artistic crafts indigenous to the neighboring villages.

It is important to note that the Oaxaca Food & Wine Festival is utilizing locally-owned Oaxacan businesses, local Oaxacan residents and artisans, and is making every effort for the event to be financially and culturally positive for the community.

The Oaxaca Food & Wine Festival is a new addition to the Dolce Events Group, producers of the 15-year running Key West Food & Wine Festival which has been awarded "Best Food & Wine Festivals", three years in a row, by USA Today 10 Best Reader's Choice Award. The Key West event has also won awards from Lux Life, a division of AI Global Media, in 2022 and 2023.

Festival information and ticketing: oaxacafoodandwinefestival.com or 1-800-474-4319. ###