

Manny Hinojosa representing CAZADORES and CORZO tequilas



Photo Shaun Fenn

Manny Hinojosa

Manny Hinojosa is a national award winning mixologist who creates his own syrups, juices and garnishes, and pours as if each drop were liquid gold. When Manny pours a drink, you can feel the passion. Manny grew up and was educated in Mexico City, and is fluent in both English and Spanish. He is extremely charismatic and enthusiastic about his craft and about Mexico's national pride, tequila. Manny is an amazing addition to the brand team because his spirit for tequila coupled with his magical mixology ability makes him the ideal Tequila CAZADORES and CORZO Tequila Brand Ambassador. Read on, and find out what Manny can bring to your market.

A Valuable Asset

From cultivation to bottling, Manny has an in-depth knowledge of tequila production – and an expert understanding of Tequila CAZADORES and CORZO. He has the passion and expertise to bring the core values of CAZADORES and CORZO to life.

- Certified by the CRT (Consejo Regulador del Tequila)

A Profitable Resource

Manny's activations can benefit any account. He can educate retailers and staff about the tequila industry which will strengthen the retailer's credibility and authenticity and lead to higher spirits sale

Manny Hinojosa Credentials

2011 Highlights

- Participated in The James Beard Celebrity Chef Tour, cocktail and food pairing dinner, with celebrity chefs Micheal Symon and Jonathan Waxman, Hawaii, January 2011
- Cocktail Consultant for Guy Fieri, Food Network television shows, ongoing
- Guest on several episodes of Guy's Big Bite, Food Network television show, ongoing
- Featured in West Hawaii Today, Hawaii, January 2011
- Featured on FOX KHON Television, Hawaii, January 2011
- Featured on ABC Television Sunrise Morning Show, Hawaii, January 2011
- Featured on Island Television, Hawaii, January 2011
- Featured in San Jose Mercury News, February 2011
- Featured in Oakland Tribune, February 2011
- Featured in Contra Costa Times, February 2011
- Featured in Diablo Magazine, February 2011

2010 Highlights

- Featured on the cover page of 110 Magazine, article about The Art of the Cocktails, San Francisco, Bay Area, October 2010
- Featured in Market Watch Magazine, Tequila Redefined, July / August 2010
- Featured on Miami Herald newspaper, Article on Independence Day cocktails, 2010
- View from the Bay, television show, presenting Grey Goose vodka spring cocktails, San Francisco 2010

2009 Highlights

- Featured in PotteryBarn.com "How to" videos (still posted on website)
 - "How to set up a basic bar"
 - "How to mix a classic martini"
 - "How to mix a spicy cucumber cocktail"
 - "How to make three easy wedding cocktails"
- Eye on the Bay, Television show, presenting the Mexican Christmas Punch, San Francisco, 2009

2008 Highlights

- Winner of Maxim Magazine, Best Cocktail of 2008, Maxim Food Awards
- 1st Place, Shake It Up, International Bar and Night Club Convention -- Best cocktail, Las Vegas, Nevada, February 2008
- Featured on Latin Eyes, national TV show. June 2008
- Judge at the Bar and Night Club Convention in Mexico City, June 2008
- Featured as "America's Greatest Bartender" in Diablo Magazine, June 2008
- Participated in Tales of the Cocktails, bar chef competition, 2008



Photo Shaun Fern