

PABLO RANEA [CHEF & SOMM]

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EDUCATION

Sommelier degree with the Taste Vin Award as Best Sommelier of the Year

2013 at EAS Escuela Argentina de Sommelier: Mendoza, Argentina.

International Sommelier degree certification by the association with CETT Barcelona School of Tourism, Hospitality and Gastronomy and the University of Aconcagua in Mendoza.

www.sommeliers.com.ar
2011-2013

Culinary Degree “Gran Diploma de Cocinero”

At Escuela de Cocina Gato Dumas: Buenos Aires, Argentina.

www.gatodumas.com.ar
2001-2002

Peruvian Cuisine Culinary program

At Urban Kitchen Cooking School in Lima, Perú. 2015 to 2017

Wine Language course

At Uncorking Argentina Institute: Mendoza, Argentina. 2009-2011

Serve Safe certification

at The National Restaurant Association Educational Foundation in Saint Kitts and Nevis.

Serve Safe certification
at the Louisville Kentucky Marriott Resort.
2004

Art Graphics Degree

At the Art school of Universidad Nacional de Cuyo: Mendoza, Argentina.
1994-1999

PROFESSIONAL EXPERIENCE SUMMARY

Executive Chef and Wine Ambassador of Rutini Wines

Chef and Wine Ambassador of Enemyo Wines

2016 to present

Hyatt & Rutini Wines Argentine Roadshow in China.

2019

Executive Chef and Manager at Azafran Restaurant:

Mendoza, Argentina.
2006 - 2016

International Food and Wine Pairing Presentations:

Lima, Hong Kong, Macau, Shanghai, New York, San Francisco, and Houston.

2010 to present

Wine Training for staffs of renowned restaurants:

USA, Peru, Hong Kong
Argentinian Food & Wine Roadshow in Perú.

Tasting and Pairing Argentinian Wines:
New York and California.

Chef consulting for Saga Restaurant:

Dominican Rep.
2015 - 2019

Learning about Argentinian Wines Master class:

ICE New York.

2021

Food & Wine Pairing presentations at The James Hotel Canada.

2019

Argentinian Wine dinner and Meat cooking class at Gaucho Restaurant:

Hong Kong.

Argentinian and Latin-American cooking and wine class: Macau.

2017

Argentinian Food and Wine Master Class:

Lima, Perú.

2014 to 2019

Executive Sous Chef and Culinary Manager at the Louisville Marriott Hotel.

2005

Specialty chef de Cuisine at the Saint Kitts Marriott Resort & Royal Beach Casino:

Saint Kitts and Nevis Caribbean.

2003-2005

Latin-American Cooking class:

Oranjestad Aruba.

Guest Chef introducing wine dinners for restaurants in Aruba.

Chef Consultant at Frank162 Marale Winery:

San Juan, Argentina.

2016

Food and Wine pairing workshop at Doña Paula Winery:

Mendoza, Argentina.

2015

Chef Instructor at the “Instituto de Alta Cocina y Pastelería Arrayanes”:

Mendoza, Argentina.

2006 – 2009

Pop-up Dinners

in Mendoza, Argentina.

2016 to present

Online Food & Wine Classes

2020 to present

Matices del vino radio show

2022 to present

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PROFESSIONAL EXPERIENCE

2022 to present

Matices del vino radio show: La Red 94.1FM Mendoza. Weekly Culinary radio segment in Matices del vino radio show. <https://www.maticesdelvino.ar>

2021

Learning about Argentinian wines: Master class at the ICE Institute of Culinary Education of New York Campus for the students of the Sommelier and Culinary Program. [Link](#).

2020 to present

Online Food & Wine Classes: Internationally Online cooking and wine class for companies such as BridgeBio Pharma Cardiorenal, Form Factor and AWI Wines.

2019

“Hyatt & Rutini Argentine Roadshow in China”: Shanghai, Changsha, Suzhou and Hangzhou, China. Introducing Rutini Wines in Hyatt China with Wine Dinners and wine trainings in different Grand Hyatts of China with Rutini Wines.

Food & Wine Pairing presentations at The James Hotel Canada: Saskatoon and Edmonton, Canada. Introducing Argentinian Wines with Latin American Food in Canada. <https://thejameshotel.ca>

2017

Argentinian Wine dinner and Meat cooking class at Gaucho Restaurant: Hong Kong. Cooking demonstration and wine dinner event in Gaucho Restaurant in Hong Kong. <https://elgaucho.asia>

Argentinian and Latin-American cooking and wine class: Macau.

Master class at the Macau University of Science and Technology: organized by the Macao Association for the Promotion of Exchange between Asia-Pacific and Latin America (MAPEAL). <https://www.must.edu.mo/en>

2016 to present

Executive Chef and Wine Ambassador of Rutini Wines: Mendoza, Argentina. Leading the executive management of Rutini Winery Kitchen in Uco Valley, designing special international events such as Best Sommelier of the world, Masters of Wines, Robert Parkers Wine Dinner. <https://www.rutiniwines.com>

Chef and Wine Ambassador of Enemigo Wines from Mendoza, Argentina. Introducing the wines to international markets in Peru, USA, Canada, and countries in Asia. <http://www.enemigowines.com>

Pop-up Dinners in Mendoza: Mendoza, Argentina.

Food and wine pairing dinners in different locations in Mendoza: Cavas Wine Lodge Chateau Relais, Trivento Winery, Escorihuella Winery, Susana Balbo Winery and Penedo Borges Winery

2016

Latin-American Cooking class: Oranjestad Aruba. Master Class at EPI Educacion Profesional Intermedio in Aruba. <https://epiaruba.com>

Guest Chef presenting wine dinners for restaurants in Aruba.

Argentinian wine dinners at Moomba Beach restaurant, Hadicurari Restaurant and Tango Restaurant.

Chef Consultant for the opening of Frank 162 Restaurant at Marale Winery in San Juan, Argentina. <http://www.maralewines.com>

2015 - 2019

Wine Training for staffs of renowned restaurants of USA, Perú, Hong Kong and Macau Workshops and wine training for sommeliers and staffs of renown restaurants such as Central, Mado and Astrid & Gaston in Lima Perú; China Chilcano of Jose Andres in Washington DC; Cosme from Enrique Olvera in New York and La Mar in Lima, Miami and San Francisco; Yuyo in Austin; Gaucho Restaurant in Hong Kong; and Tromba Rija in Macau.

Argentinian Food & Wine Roadshow in Perú: Lima, Arequipa and Cusco. Introducing Argentinian wines and food with presentations such as Wine Dinners and wine workshops for journalist and the staff of the most recognized restaurants of Peru (Maido, Central, Astrid & Gaston).

Tasting and Pairing Argentinian Wines: New York and California. Master Class at the ICC The International Culinary Center of New York for the students of the Sommelier and Culinary Program at the

Campbell CA and Soho NYC campus. [Link 01](#), [Link 02](#).

Chef Consulting for Saga Restaurant: Santiago, Dominican Republic Chef Consultant working on recipes, menus, and special events. [Link](#).

2015

Food and Wine pairing workshop: Doña Paula Winery in Mendoza, Argentina. Pairing content for Doña Paula wines. [Link](#).

2014 to 2019

Argentinian food and wine Master Class: Lima, Perú. Master class at Urban Kitchen in Lima Peru for Journalists and sommeliers of renowned restaurants of Perú. <https://urbankitchen.pe>

2010 to present

International Food and Wine Pairing Presentations Introducing the most recognized wines of Argentina such as Durigutti, Trivento, Nieto Senetiner and Gascon with Argentinian and Latin American food in different cities: Lima, Peru, Hong Kong and Macau, Shanghai, New York, San Francisco, and Houston. www.pablorangea.com

2006-2016

Executive Chef and Manager at Azafran Restaurant: Mendoza, Argentina. www.azafranresto.com

2006 – 2009

Chef Instructor at the “Instituto de Alta Cocina y Pasteleria Arrayanes”: Mendoza, Argentina. Chef Instructor at the culinary school of Mendoza. www.institutoarrayanes.com.ar

2005

Executive Sous Chef and Culinary Manager at the Louisville Marriott Hotel: Louisville, Kentucky. www.marriottlouisville.com

2003-2005

Specialty chef de Cuisine at the Saint Kitts Marriott Resort & Royal Beach Casino: Saint Kitts and Nevis Caribbean. www.royalbeachcasino.net

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INTERNATIONAL FOOD & WINE FESTIVALS

2019

Master of Food & Wine Park Hyatt

Mendoza: Mendoza, Argentina.

Guest chef in the international food and wine festival at the Park Hyatt Mendoza. [Link](#).

Judge at the 11th Annual Taste of Del Ray

Food Festival: Alexandria, Virginia.

Guest chef with Chef Vikram from Rasika Restaurant.

2017

Argentinian Festival at the American

Club of Hong Kong: Hong Kong.

Guest chef introducing an Argentinian presentation organized by the Argentinian Consulate of Hong Kong and Macau and the American Club Hong Kong. [Link](#).

Argentinian Food week festival in the Latin American Gourmet Food Festival

at the Tromba Rija Macau tower: Macau.

Guest chef representing Argentina. Food and wine pairing presentations at the Tromba Rija Restaurant in Macau. Organized by The Consulate General of the Argentine Republic of Hong Kong and the Macao Association for the Promotion of Exchange between Asia-Pacific and Latin America (MAPEAL).

2016 - 2018

Malbec World Day Edition Lima:

Perú.

Annual international celebration and a global initiative created by Wines of Argentina "WOFA" Leading the events in the Lima editions 2016 to 2018. Master classes and tasting of the new Argentine cuisine paired with Argentine wines at Urban Kitchen Cooking School and Dada Restaurant & Bar.

2014 to 2017

"Vibrant and Latin" Cooking demonstra-

tion and instructional wine class:

New York.

Food and wine class at De Gustibus Cooking School in Macy's Herald Square New York City [www.degustibusnyc.com](#)

2016

Cooking Class at the ConBoca Food

Festival: Mendoza, Argentina.

2014

Malbec World Day edition New York 2014:

New York. Food and wine presentation at the Argentinian Consulate in New York. Organized by WOFA Wines of Argentina and the Argentinian General Consulate and Promotion Center in New York City.

Wine & Spirit Wholesalers of America

edition 71 at the Caser Palace: Las

Vegas, Nevada. [Link](#).

Culinary presentation organized by ProMendoza and Proargex. Introducing regional products and dishes with the Argentinian wine selection.

"A Taste of Argentina" at the Argentine

Consulate: Los Angeles, CA.

Culinary and wine presentation organized by ProMendoza and Proargex for importers, distributors, and journalist.

2012

Sommelier at the Argentina Premiun

Tasting Parker and Tanzer's Best Wines

Edition: Mendoza, Argentina.

2010

Guest Chef representing Argentina at Les

Journees International du Malbec:

Cahors, France Culinary presentation organized by the City Hall of Luján de Cuyo, Mendoza, and the Gran Cahors France.

2008

Cooking demonstration at the Argentinian

food and wine festival in Finland:

Kuopio, Finland.

Guest chef representing Argentina at the international festival in Finland.

PUBLICATIONS & INTERVIEWS

2022

Infobae News

5 Razones para tomar vino Mendocino: Luis Novaresio journalist interview. [Link](#).

El Gourmet

El chef nomade que lleva los sabores argentinos por el mundo. [Link](#).

Clarín

Experiencias en las bodegas: Gastronomía, música y vino convocan en Mendoza. [Link](#).

2020

Rumbos magazine La Nacion News

Los Tips del Chef Pablo Ranea para organizar una comida hogareña. [Link](#).

2018

Travel book by Andy Clar

The food scene of Lima Perú "Chicas de Viaje".

New York Times

36 horas en Mendoza. [Link](#)

2017

Ming Pao News (Shanghai)

The story of Argentinian tradition. Article about the emblematic Argentinian dishes. [Link](#).

The HuffPost

Beefing up in Mendoza (Azafrán). [Link](#).

2016

Aruba News

Celebrity Chef Pablo Ranea in Aruba. [Link](#).

El Trinche (Perú)

Vino y Cocina con Pablo Ranea. [Link](#).

2015

El Trinche (Perú)

Clase: Vinos y cocina con Pablo Ranea. [Link](#).

El Comercio (Perú)

Experto en Vinos Argentinos brinda claves de maridaje. [Link](#).

WBP Stars International Guide

Azafrán Restaurant in Worl Best Places. Cnyor. Cancillería Gobierno de Argentina Tasting of Argentine Wines paired with Argentine cuisine by the chef and sommelier Pablo Ranea. [Link](#).

2014

Mention in the Book Wines of South

America. The essential guide of Evan Goldstein Master of Sommelier. [Link](#).

2013

Gourmet Travellers Magazine

GT Best dishes 2012. [Link](#).