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# Wine Spectator Toasts Elements Restaurant with Award of Excellence 2024

Continues year-over-year wins among world's best restaurants for wine

EAGLE BEACH, Aruba – June 24, 2024 – Elements restaurant of <u>Bucuti</u> & <u>Tara Beach Resort</u>, <u>Aruba</u> is the proud recipient of the globally lauded <u>Wine Spectator Award of Excellence 2024</u>. Since 2019, the fine dining restaurant has graced the annually anticipated list by the world's leading authority on wine. At Elements, diners discover that wine is paired with romance, tranquility and nature.

### It starts with a signature welcome

For guests staying at the Bucuti & Tara, they are warmly welcomed by their personal concierge who serves them a flute of sparkling wine from the lobby's Champagne bar. Setting a sophisticated and inviting tone for their visit, this elegant gesture signals the beginning of a dream stay for couples visiting <u>Tripadvisor's No. 21 Best Hotel in the World</u>.

#### **Celebrating diversity**

On any given day, guests hail from an average of 25 different countries worldwide. Local residents represent more than 100 nationalities on the tiny island. Their varied palates and interests create an opportunity for Elements culinary team to create a globally diverse wine list. The endorsement of its diners along with this honor from



Wine Spectator signals to loyal guests and potential diners alike that Elements has a consistent, world-class wine experience awaiting them that makes every meal a special occasion.

While the regions of the wines and varietals vary, there is also an emphasis on sustainably produced wines, which continues increasing and is an ideal fit at the Caribbean's first and only certified carbon-neutral hotel. Regenerative production is factoring into the decision-making set particularly for the younger generation visiting the adults-only resort.

#### **Award of Excellence 2024**

The Award of Excellence recognizes restaurants whose wine lists feature a well-chosen assortment of quality producers along with a thematic match to the menu in both price and style.

"The restaurant industry is growing and thriving, with restaurant openings surpassing pre-pandemic levels for the first time. To take advantage of the uptick, restaurateurs are re-investing in their wine programs," said Marvin R. Shanken, Editor and Publisher, Wine Spectator. "Restaurants that make wine a priority are what the Wine Spectator Restaurant Awards program is all about. I'm pleased to congratulate each restaurant for their dedication to wine and exemplary wine lists."

### Elements' wine experiences

Elements and Bucuti & Tara offer a variety of ways that guests can enjoy exploring the award-winning wines. Full menus of world cuisine, vegan, vegetarian and gluten-free dishes provide for the perfect pairings. They can begin their week in the most deserving way with <a href="Elements' new Sunday Brunch presented">Elements' new Sunday Brunch presented</a> in the <a href="Tara Lounge">Tara Lounge</a> where diners can celebrate with a bottle of Veuve Ambal Crémant de Bourgogne accompanied with unlimited orange juice to create celebratory mimosas. <a href="Elements' signature Romantic Beach Dining">Elements' signature Romantic Beach Dining</a> available in just four private cabanas each evening includes a three-course meal with options to pair wine, all presented by a dedicated server.

Couples can enjoy Sunset Beach Butler Champagne Service, visit the guests-only SandBar or they can simply raise their red flag while lounging in their luxury sun lounger to opt for any of the resort's wines and more. Nature-loving guests who time their visits during sea turtle season thanks to the resort's <u>Sea Turtle Calendar</u> can even sip on a perfectly chilled glass while watching endangered Leatherback sea turtles come ashore or witness hatchlings take their first journey to see.

Reservations may be made online or by calling +297 583-1100 ext. 3 daily from 11 a.m. to 6 p.m.

Wine Spectator's special Restaurant Awards issue becomes available to readers July 9. <u>Winners can also now be viewed online</u>.

To learn more, visit Bucuti.com and ElementsAruba.com.

#### **IMAGES & VIDEOS**

Images are located in this Dropbox folder.

General resort images and videos are located in this private media gallery.

## About Bucuti & Tara Beach Resort

Declared the first certified CarbonNeutral® hotel in the Caribbean in 2018, Bucuti & Tara Beach Resort is the No. 3 Hotel in the Caribbean and No. 21 Hotel in the World according to Tripadvisor. Aruba's premier adults-only boutique resort is led by celebrated hotelier and environmentalist, Ewald Biemans, who holds many accolades including multiple Hotelier of the Year awards. The resort is nestled on the powdery white sands of Eagle Beach, home to protected sea turtles and named one of the "Dream Beaches of the World."

Home to the Caribbean's Safest, Healthiest Vacation Experience and Aruba's Health & Happiness Code seal, Bucuti has 104 well-appointed guest rooms, suites and penthouses. It offers sunbeds and shade for every guest; freshwater infinity pool; spa; WiFi; and complimentary iPad for use during stay. Award-winning healthy dining is enjoyed at oceanfront Elements, Tara Lounge and private beach dining. Reserved exclusively for guests and their friends, the open-air SandBar offers top-shelf cocktails and live music daily along with the Caribbean's first Healthy Hour. The resort is IGLTA and TAG Approved® as an LGBTQ-friendly hotel. Bucuti & Tara, a worldwide sustainable tourism leader, holds eco-certifications of CarbonNeutral®, LEED Gold, Green Globe Platinum and Travelife Gold and was named the World's Most Sustainable Hotel/Resort in 2016 by Green Globe. The resort exemplifies an all-embracing commitment to the United Nations Sustainable Development Goals and the United Nations deemed Bucuti & Tara's sustainability program "highly replicable and scalable" for hotels worldwide to emulate.