







#32 - MELBOURNE June 2019 publication

SO NESPRESSO magazine has a new look since last June! For its next edition - which will be held in Melbourne (and Copenhagen for the second edition of 2019) - Club Members will discover a brand new concept. A new design and an even more inspirational content, for a new reading experience to enjoy during a coffee break.









A HIGH END LIFESTYLE CONCEPT





LIFESTYLE, GASTRONOMY, DESIGN, TRAVEL...

SO NESPRESSO proposes new content through a high end lifestyle concept.

Designed as a collector object, each issue highlights an international city like Mexico City, New York, Dublin, Seoul, Rio de Janeiro, London or Lisbon...

The articles, reports and profiles published in the magazine are based on the idea of encountering cities, cultures or cuisines through the eyes of those who make them a reality.





A STRONG READING EXPERIENCE



icon



An interpretation of the Yucatan's solbutus at the Quintoni restaurant, a pulled tortilis with wild mushrooms.

Each locality has its own speciality. When it comes to national identity, I don't think there's a comparable dish anywhere in the world. The idea of doing a book came to me while I was in a Jaqueria, at 5 o'clock in the morning, after leaving a party. I was fiscinated by the desterity of the tortifculinary tradition from a process that must be perfectly executed. People say we're unorganised, but when it comes to tacos, everything operates with the precision of a Swiss watch.

"We can't let this know-how be forgetten," Deborah continues gravely. "Mexicans out tortillas every day, but do they really cure about what they eat? This is all much more vulnerable. than most people think. These days, when it comes to com, our country is no longer self-sufficient. But the Artecs showed common sense in their farming techniques. They perfected what's called the milpa, a crop-growing system that puts three different plants in the same fields; corn, beans

and squash. Com serves as a guardian and provides the necessary shade for the climbing beans; the broad leaves of the squash preserve the soil moisnore and protect against wind and rain. erosion; the spiny squash is a deterrent to herbivores. This agro-coological balance meant the population lerg and the cook. This is an ancestral remained in good health. It's not the tortilla that has led to the rise in obesity in Mexico - it's soda and sugar."

New flavours

Today's great chefs are making it their responsibility to promote the tortilla and mine its vast potential. One of these activists is Enrique Olvera of the Pujol restaurant, along with a new generation of cooks (see following pages). "The tortillahas always been fundamental to us," says the chef. "But the current shift toward gournet foods and fine



Detween two tortificial of Nicos.

dining has made us more aware of the sophistication of this product, a food that offers many more possibilities than we ever imagined. As with coffee, the flavours of maize vary with growing areas, varieties and farming techniques. Bather than talking about corn, we need to talk about coms?" The tortilla is the emblem of a culinary heritage that Enrique Olvera strives to promote in many countries, when he's not busy cooking at the Pujol restaurant, "Size, colour, thickness - tortillas are prepared differently depending on the state, city, village," continues the chef, "li's a world in itself. The image that always comes back to my mind is of the sun. For me, the tortilla is as important as the sun." _

A MAGAZINE APPRECIATED, READ AND EXPECTED. AN AUTHENTIC RENDEZ-VOUS.

The readers have a strong belonging to the brand and the magazine

94% of those who receive the Magazine read it 67% of the readers read every issue of the Magazine

58% of them read it carefully

19 min of reading time

Loyal readers who are expecting the upcoming issue Fondness, Engagement and Implication

A UNIFYING MAGAZINE







CLUB BELONGING, PROXIMITY AND SHARING

The Magazine nourishes the Club Members' relationship with the brand and reinforces their membership feeling.

Meet our game changers

Designer, Chef, Artist, Producer... Our inspiring personalities guide us in their town, share with us their lifestyle and give us their best addresses in a SO NESPRESSO City guide.

A STRONG GRAPHIC SIGNATURE





CULINARY Culture ■ 35____

SAVOURING IN THE CAPITAL

THERE'S MUCH TO BE REUSHED IN MADRILENAN TRADITION. THE CITY'S CUISINE IS FINE AND FAR-REACHING, MAKING THE MOST OF INGREDIENTS FROM ALL OVER SPAIN. MADRID'S LEGENDARY ESTABLISHMENTS CERTAINLY SERVE UP AUTHENTIC TASTES, BUT SO DO ITS CONTEMPORARY CHEE'S WHO ARE PROUD OF HEIR ROOTS.

Tests Condition Future Medical A Brodestak

AN INSPIRATIONAL MAGAZINE

that renews itself with each issue

AN ATMOSPHERE THAT STICKS

to the style and spirit of the city

A PREMIUM DESIGN

elegant and contemporary

A SELECTION OF PLACES

chosen for their character and atmosphere

Reports enhanced by images

AN EXCLUSIVE EDITORIAL CONTENT





PEOPLE portraits and city discovery through many interviews **STYLE** contemporary design, fashion and interior design inspirations **TASTE** cooking trends, restaurants, gastronomy and meetings with chefs

SO NESPRESSO Magazine embodies: Creativity, Innovation, Savoir-faire





AN INTERNATIONAL AND POWERFUL CIRCULATION



600 000 COPIES

PUBLISHED IN UP TO 5 LANGUAGES

English, French, German, Spanish, Japanese.

DISTRIBUTED IN MORE THAN 20 COUNTRIES

PERSONALIZED MAILING TO THE PREMIUM CLUB MEMBERS OF THE NESPRESSO CLUB

DISTRIBUTED IN THE NESPRESSO BOUTIQUES

2 ISSUES PER YEAR

SO NESPRESSO #32 - Melbourne | Spring/Summer 2019

- booking deadline: 28 February 2019
- deadline for material delivery: 15 April 2019

SO NESPRESSO #33 - Copenhagen | Autumn-Winter 2019

- booking deadline: 31 July 2019
- deadline for material delivery: 17 September 2019

A PREMIUM READERSHIP





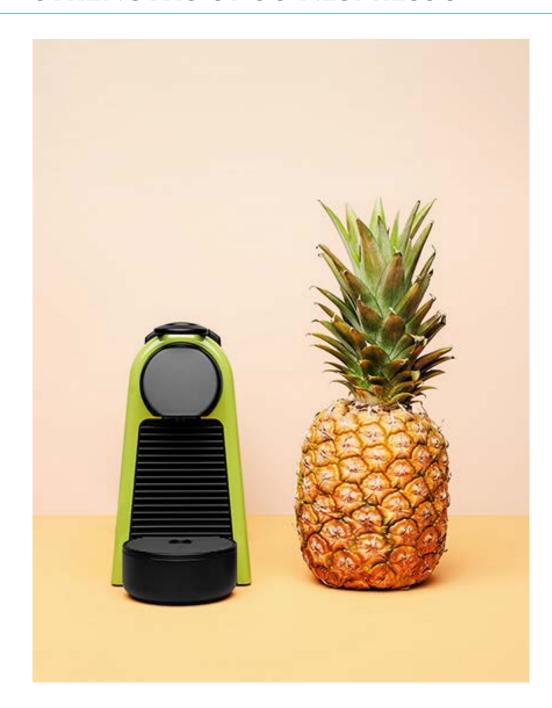
A COVETED AUDIENCE:

The «High Value» Members of the Nespresso Club

- Members since more than 3 years
- 35-55 years old
- City-dwellers and nomads
- Opinion leaders with a high spending power

A PREMIUM READERSHIP INCLUDING:

- 52% of fashion and beauty mega consumers (ind 157)
- 44% of furniture and interior design mega consumers (ind 148)
- 41% of car mega consumers (ind 129)
- 24% of brand-oriented consumers for jewelry and watches (ind 173)



LUXURIOUS PLATFORM FOR ADVERTISING

premium design,
high quality editorial content,
an engaging reading experience,
a Magazine highlighting new trends:
lifestyle, aestheticism, culture and innovation

A STRONG MEDIA THAT IS BROADLY DISTRIBUTED

More than 600 000 copies distributed worldwide providing an international presence

A PREMIUM TARGET

Readers with a high spending power:
Opinion leaders, innovators and influencers.
Consumers that are looking for quality products and prestigious brands.

A RENDEZ-VOUS WITH THE WORLD OF NESPRESSO



coffeelands

Robusta: Women of Courage

In the Mexican State of Veracruz, far from the clamour of the capital, women are gaining ground as they run the farms or lend their expertise to the coffee-growing world. High in these emerald mountains, meet one of these women, Pastora, as she shares the secrets to growing her extraordinary Robusta.



THE SEARCH FOR NESPRESSO QUALITY,

Exceptional coffees

NESPRESSO'S INVOLVEMENT:

Sustainability, Innovation...

AN EDITORIALIZED CORPORATE SECTION

with reports all over the world





CITY GUIDE









A NEW SO NESPRESSO CITY GUIDE

This pocket-size book is a concentrated source of carefully selected destinations: on-trend restaurants, boutique hotels, the best shops... given by our game changers.





Locations	International Issue Circulation of 600 000 copies Advertising rates
double-page spread	21 000 euros
4 th cover - outside back	20 000 euros
2 nd cover - inside back	16 000 euros
3 rd cover - inside back or Opposite summary	5 000 euros
First opening double-page spread	25 000 euros
1 st recto	12 000 euros
2 nd recto	11 000 euros
Simple page	9 000 euros
City Guide 4 th cover - outside back	9 000 euros
Successive Ads	+ 10%
Preferential insertions	+ 10%

THE MAGAZINE OF PREMIUM BRANDS









