




## Diego Gonzalez Barbolla


**DATE OF BIRTH:**  
27/09/1988

### CONTACT

Nationality: Spanish

Gender: Male

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### WORK EXPERIENCE

**25/05/2020 – CURRENT** – Penafiel, Spain

#### Head sommelier

Restaurante Ambivium  
1 Michelin Star

**10/09/2019 – 24/03/2020**

#### Sommelier

Core by Clare Smyth  
2 Michelin Star upgraded in 2021 to 3 Michelin Star.  
London, United Kingdom

**20/09/2018 – 08/09/2019**

#### Sommelier

The Vineyard Hotel at Stockcross  
Stockcross, United Kingdom

**05/2015 – 16/09/2018**

#### Maitre and sommelier

Restaurante Cobo Vintage  
Michelin Star since 2016  
Burgos, Spain

**10/2013 – 04/2015**

#### Maitre and sommelier

Restaurante El Huerto de Roque  
Burgos, Spain

**04/2013 – 09/2013**

#### Waiter

Bayview Hotel  
Gzira, Malta

**02/2012 – 07/2012**

#### Waiter

Restaurante Mugarra  
Bilbao

### EDUCATION AND TRAINING

**24/07/2019 – 24/07/2019**

#### Certified Sommelier

Court of Master Sommelier

**27/04/2017 – 26/06/2017** – Madrid, Spain

#### WSET LEVEL 3

The Wine Studio

**10/2013 – 05/2014** – Burgos, Spain



### Professional Sommelier

Chamber of Commerce from Burgos

240 hours

08/09/2011 - 15/06/2013 - Leioa, Spain



### Management in Catering Services

Escuela de Hosteleria de Leioa

Sommelier service.  
Restaurant service processes.  
Cafe&Bar service processes.

ISCED 5

## LANGUAGE SKILLS

**MOTHER TONGUE(S):** Spanish

**OTHER LANGUAGE(S):**

**English**

**Listening**  
B2

**Reading**  
B2

**Spoken  
production**  
B2

**Spoken  
interaction**  
B2

**Writing**  
B1

## ORGANISATIONAL SKILLS



### Organisational skills

Positive attitude  
Ability to work under pressure  
Ability to work on own or in teams

## COMMUNICATION AND INTERPERSONAL SKILLS



### Communication and interpersonal skills

Team spirit.  
Dealing with people.  
Taking the order and suggest dish and wine.

## JOB-RELATED SKILLS



### Job-related skills

Best Sommelier in Spain 2019  
Second Sommelier in Spain 2016  
Third Position in Ruinart Challenge Competition Spain 2019  
I realized internship for two weeks in 2 Michelin Star in Caceres (Restaurante Atrio , Caceres, Spain) in 2016  
Professor in Grand Cru Academy, United States Wines and Canada.