

CECILIA CORRAL

Academic Director of the Mexican Tea School
(Escuela Mexicana de Té).

Founding partner of Corporativo TIANTE and co-founder of the Mexican Tea School (Escuela Mexicana de Té).

Academic Director and teacher of the Tea Sommelier, Tea Designer and academic extension programs at the Mexican Tea School (Escuela Mexicana de Té).

TAC TEA SOMMELIER™ / SM CERTIFICATION, by the Tea and Herbal Association of Canada, as well as Tea Sommelier, Tea Designer and Expert in Tea Protocol.

Recognized as one of "The 50 Women who Transformed the Course of Gastronomy in the Last Decade in Mexico", by El Gourmet de México.

Organizer of tasting sessions of more than 400 different varieties of Tea. Graduated from the training course in Matcha preparation and manufacturing techniques, taught by the Japanese specialist Reina Sakao. Graduated from the training course taught by Tea Master Athena Minami of the Eco Tea Art School in Taiwanese Tea Ceremony, Wu Wo Ceremony and Taiwanese Oolong Tasting and Manufacturing.

First and only Mexican invited to participate as a speaker in two editions of the World Tea Expo.

Participant in the first #SofaSummit, organized by the Tea and Herbal Association of Canada. Invited by the Government of China to the Hangzhou Tea Conferences, in 2019.