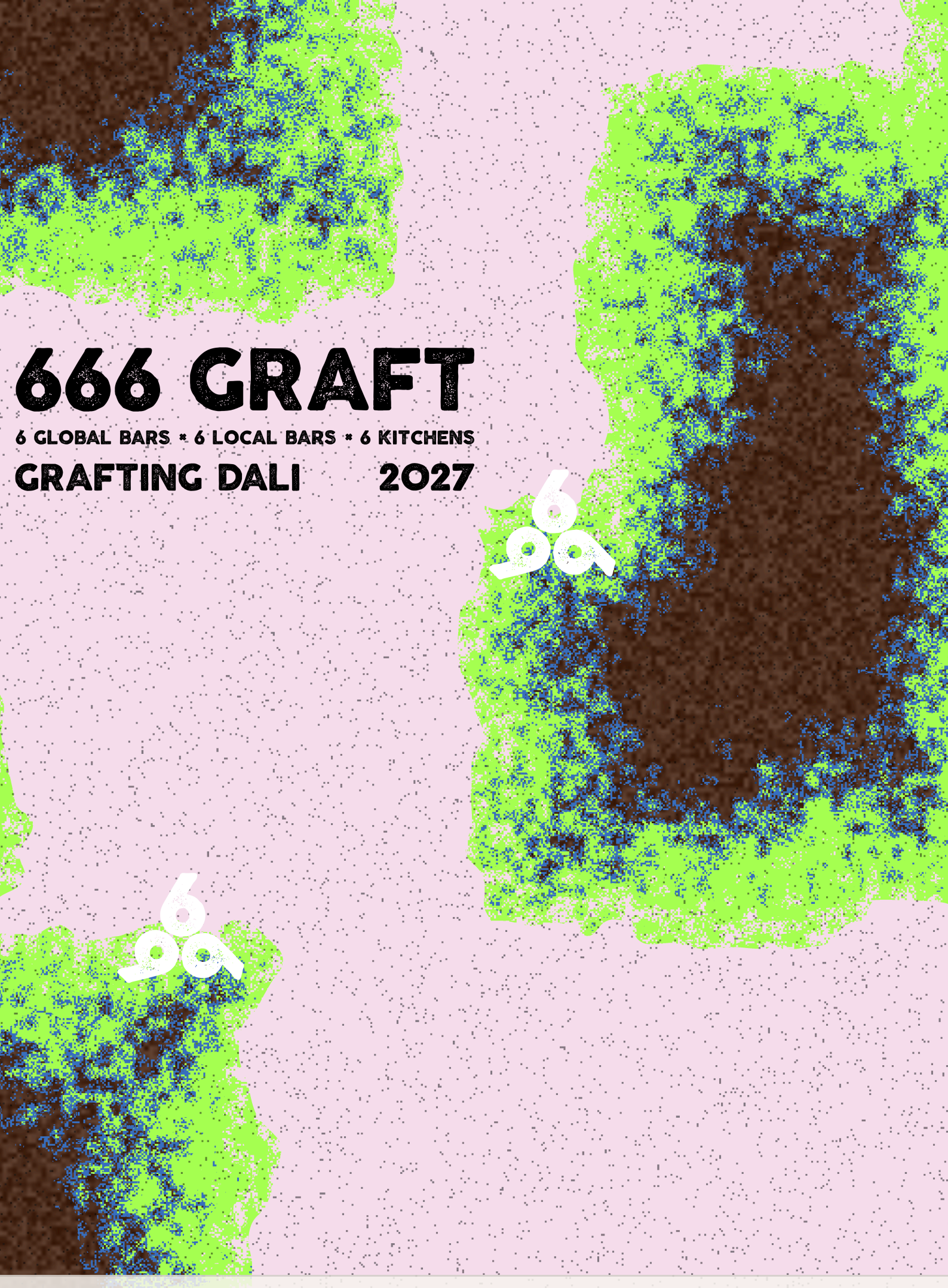
666 GRAFT

6 GLOBAL BARS × 6 LOCAL BARS × 6 KITCHENS

GRAFTING DALI 2027



01 About Grafting GRAFT

We want to stage a more interesting kind of event. In today's dining landscape, more and more bars are ambitiously exploring the frontier where food meets drink — and the cocktail, with its natural agility and direct expressiveness, is the ideal medium for deconstructing flavour.

Following the logic of "grafting", we have built a 6+6+6 creative line-up — 6 international bars, 6 local bars and 6 local restaurants. Through curated pairing, each Trio (1 international bar + 1 local bar + 1 restaurant) will graft together on a terroir journey into 6 brand-new limited-edition brands.

02 Merge MERGE

6 GLOBAL BARS

6 International Bars

No mere copy-paste of a drinks list — they bring the world's finest independent creativity, digging deep into Dali's terroir for new answers.

6 LOCAL BARS

6 Local Bars

The backbone of China's avant-garde bar scene, they bring sharp instincts for contemporary Chinese flavour and a wild-growing energy, pouring local thinking and their own texture straight into this many-hands collaboration.

6 RESTAURANTS

6 Restaurants

They treat the plate and the glass as one single question. Each deconstructs flavour through a distinct creative eye, locking the skeleton of food with the soul of drink — until dining and drinking grow into something entirely new at the same table.

03 Grow GROW

From a conversation, to a pairing, to a harvest — growing in three steps.

01

Curated Pairing

Curated pairing suggestions — connect freely and find the combination that fits best.

02

Grafting

A field-research journey in Dali, professional venue support and solid terroir leads — grafting out new fruits of flavour.

03

Growing

A flavour preview and a two-day open market — greeting the harvest with a festival.

This is no ordinary brand pop-up — it is closer to a Trio of flavour. We don't want surface-level buzz: grounded in solid terroir, we provide professional venue support and creative soil, so that the pioneering spirit arriving from afar truly grows into the local flesh and bone of terroir.

Nor is this another fleeting cocktail festival, but a locally rooted creative journey driven together by its creators — ending in a grand festive atmosphere where everyone raises a glass to the harvest.

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04 Routes ROUTES

From market to source — we turn terroir into routes you can physically walk into.



AGAVE HARVEST & DISTILLING

01 Binchuan · Agave Harvest & Distilling

In the dry, hot valleys of Binchuan, Dali, agave grows in whole fields. We will walk into the fields to join the harvest and follow traditional craft to see how a single agave plant travels into the glass. Variety confirmed by our Mexican distiller: *Agave americana*.



DIAGEO YUNTUO DISTILLERY VISIT

02 Eryuan · Yuntuo Distillery Visit

Step into Diageo's first whisky distillery in China — Yuntuo, set on the 2,100-metre plateau of Fengyu, Eryuan. Tour the production halls and the visitor experience centre, and see how spring water from the Erhai headwaters and Yunnan terroir become single malt whisky.

MORE ROUTES · TO BE ANNOUNCED

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05 Contact CONTACT

Have a project to graft in? We'd love to hear from you.

666 GRAFT — 6 GLOBAL BARS × 6 LOCAL BARS × 6 RESTAURANTS

A flavour preview · A two-day open market · Dali, China

Dates & venue to be announced

Curation & Business	**hello@666graft.com**
Xiaohongshu (RED)	**666GRAFT**
Location	**Dali, China**

SPONSORSHIP & NAMING RIGHTS

Sponsors · Title Sponsorship

Sponsorship and title naming rights are open to brands — spirits & drinks, glassware & equipment, and local culture-travel resources are all open for discussion. The title sponsor will enjoy brand exposure across the entire event cycle, and more. Inquiries: hello@666graft.com.

JOIN THE TRIP · TRAVEL PLAN

Travel Plan · Join the Trip

Seats are reserved on the routes: other bars and fellow enthusiasts are welcome to join the trip at their own travel expense, setting off on a terroir journey together with the curating team and guests. Seats are limited; itinerary and costs will be announced alongside the routes.

VERSION **V 2026.09.25**

This handbook will be updated as the project progresses; the version number is the date of the last revision (same-day revisions overwrite the same file; a new date marks a new version).

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