

SLOW DOWN AND SAVOUR SUMMER WITH CÓDIGO 1530 TEQUILA AT THE AETHOS PENTHOUSE

Código 1530 is bringing together music, Michelin talent and Mexican craft in a new cultural residency at the Aethos Penthouse this June and July



- *Partners including Small Talk, Rhythm Section, Test Pressing, take over the rooftop at Aethos for Friday Sunset Sessions. With a line-up including Moxie, Alex Nut and Scarlett O'Malley*
- *The Saturday pop-up dining programme featuring Chef Karla Zazueta joining forces with Will Bowlby (Cricket), Helen Graham (formerly of Bubala) and Michelin-starred chef Brad Carter (Island), to create a Mexican-inspired residency drawing on heritage, fire and flavour*

UK, June 2026: This summer, Código 1530 Tequila Penthouse presents an immersive cultural residency at Aethos London in Shoreditch through experiences rooted in time, terroir and craftsmanship. This is a direct reflection and celebration of the rich heritage poured into every bottle of Código 1530 ultra-premium tequila, simply made with just 100% agave, water and yeast; and perfected over generations in Mexico.

Running Fridays and Saturdays, from 26th June to 11th July, the Código 1530 Tequila Penthouse is a space designed to slow the city down, if only for an evening. The residency invites guests into a more considered way of gathering and enjoying Código 1530 ultra-premium tequila this summer, with music specifically curated by leading culinary talent, aptly setting the tempo for the night to come.

These intimate, music-led evenings will celebrate collectives, selectors and cultural tastemakers, with each talent sharing a different side of their collection that they would not usually play, one for a smaller, more intimate crowd. Artist line-ups will be announced in the lead up to each of the events.

Sound throughout the residency will be powered by Spiritland, London's original audiophile listening bar, using the Living Voice loudspeakers salvaged from the brand's former Royal Festival Hall venue, and not heard in London since 2023. The residency will be a rare opportunity to experience the pinnacle of high end audio in such an intimate setting.

Every Friday from 6pm, the Código 1530 Tequila Penthouse is transformed into the home of Sunset Sessions, a weekly series curated by some of London's most respected music communities and DJs.



Small Talk joins forces with house music tastemaker Moxie, while influential label and editorial platform Test Pressing presents sets from Alex Nut, Flo Dill and Apiento. Bradley Zero's acclaimed label, club night and NTS Radio show Rhythm Section also takes over the Penthouse, teaming up with Scarlett O'Malley to deliver an unforgettable soundtrack.

Acclaimed chef Karla Zazueta will lead the "La Conversación" programme, fusing Zazueta's Baja California-inspired cooking with British culinary excellence to bring guests a Mexican-inspired three-course meal designed to slow down, savour and appreciate the meeting point between Mexican heritage and rituals and London's contemporary food scene.

Across the residency, Karla will collaborate with three renowned chefs. Helen Graham, known for her vibrant Middle Eastern-inspired vegetarian cooking and live-fire expertise at Bubala, where she was from 2018-2023; Will Bowlby, co-founder of Cricket, is celebrated for his modern take on Indian cuisine, combining layered spice with seasonal British produce; and Michelin-starred chef Brad Carter, now chef and co-owner of Island, renowned for produce-led cooking centred on fermentation, preservation and open fire.

For further information, event schedules and guest announcements, follow [@codigo1530_uk](https://twitter.com/codigo1530_uk); for tickets please go to the ticket link: <https://www.codigo1530tequilapenthouse.co.uk/>

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For more information go to: www.codigo1530.com

Visual assets are available to download: [HERE](#)

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ABOUT CÓDIGO 1530

Código 1530 is an ultra premium tequila inspired by the legend of a private recipe known for generations by only a select group of Mexico's most respected families and finest jimadors. Available to the world since 2016, Código 1530's tequila and mezcal offerings have been perfected using time-honoured customs and historic traditions of adding no chemicals, flavourings, or sweeteners. Made with just agave + water + yeast, our tequila is 100% natural. Passionately produced in Amatitán, Jalisco, Mexico, the rested tequilas are meticulously aged to taste in the world's finest French Oak Cabernet wine barrels procured from the Napa Valley region. Código 1530 is available in premium cocktail bars, restaurants, clubs, select online and offline retail stores in over 50 countries world-wide.

Purchase Código 1530 tequila [HERE](#).