



THANK YOU 2022!

We were very happy at the close of 2022, the year we launched our first wines, and, with the support of everyone, we made great strides and received wonderful accolades that leave us even more motivated to get started on 2023, when we aim to see our Forajidos wines enjoyed all around the world.



INCREDIBLE SCORES

What better debut for our wines than the consistent scores earned in the two major wine guides in Chile and Latin America—the 2023 **Descorchados** and the 2023 **La CAV Mesa de Cata**.

These scores back the methodical enological work headed up by our wine sensei, Ignacio Saavedra, in the winery, where the main objective is to produce wines of the highest quality that faithfully reflect their origin.



CHILE, A CRAZY GEOGRAPHY

Chile is the longest country in the world, and its territory includes an extraordinary diversity of mountains, coastlines, valleys, and climates, as well as a series of unique natural barriers—the Atacama Desert in the north, the Pacific Ocean to the west, the Andes Mountains in the east, and Patagonia in the south. This combination creates a privileged environment with a wealth of variety that can only be truly appreciated in person—by visiting, exploring, and discovering, and of course, tasting the amazing wines that only this wine-producing paradise called Chile can offer.



FORAJIDOS NOW AVAILABLE AT:

Now at year end, Forajidos wines are available in new restaurants in Santiago such as the **Blue Jar**, **Infiltrados**, **Steak Bar**, **Bao Mamba**, and **BeBeQu**, as well as in the **Meat Me** store.



FORAJIDOS JOINS WINES OF CHILE

Wines of Chile's primary objective is to position our country as a world-class wine producer, and, through its intense work, it has made great progress in that goal.

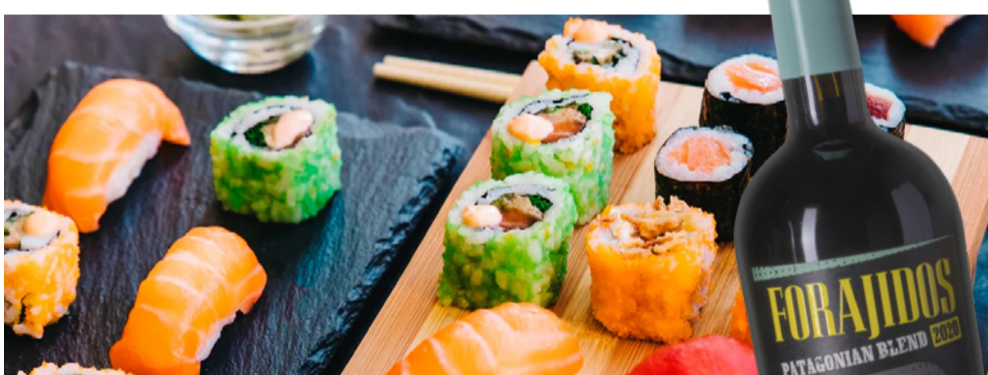
But there's still a long road ahead, and we at Forajidos want to support this cause and take part in the effort to position Chile in the world and ensure they are recognized as world-class wines.



FAREWELL TO AN ICON #KB43VER

We begin the new year with the sad news of the passing of **Ken Block** at just 55 years old. He was not only the founder of DC Shoes, but also a full-fledged athlete with outstanding skills in skateboarding, snowboarding, motocross and mountain biking. He was also a professional rally driver with multiple awards to his name, including Rookie of the Year, as well as X Games medals and other triumphs in different categories, all with his Hoonigan racing team, with whom they created and popularized the now famous Gymkhanas.

His legacy positions him as a marketing genius who created counter-culture brands and trends that have a tremendous impact on the positioning and evolution of the world's most exciting sports.

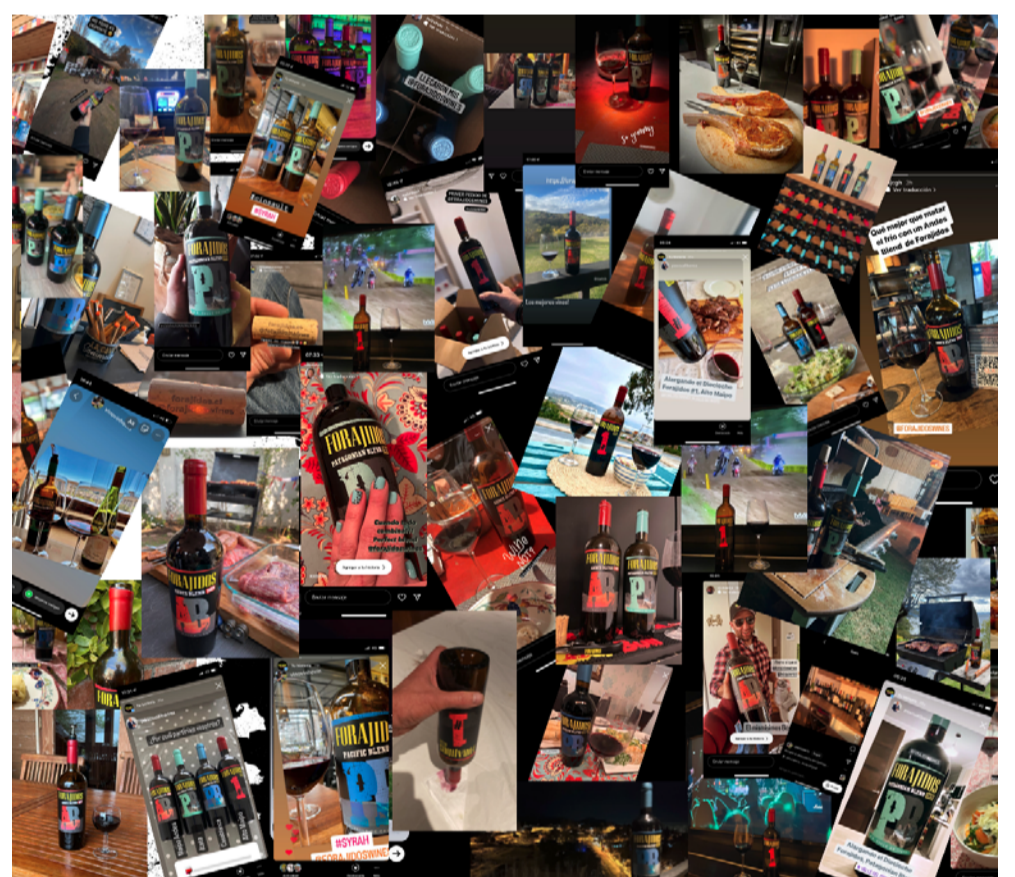


PAIRING OF THE MONTH

Japanese cuisine, with its many flavors and layers of aromas that illuminate us with every piece of sushi and sashimi we try, has a great deal of complexity in its pairings.

White wines such as Chardonnay and Sauvignon Blanc are the classic accompaniment for sushi, but there are other, lesser-known options such as a chilled light red wine such as Cinsault.

Therefore, our recommendation for this month's pairing is sushi and sashimi with our 2021 **Forajidos Patagonian Blend**, which, thanks to the freshness of the Cinsault and that touch of Syrah, becomes the ideal wine for this type of pairing.



INSTAFANS

Every time you send us a photo or upload one to Instagram of you enjoying our wines, it fills us with joy to see that you're celebrating life!

Keep letting up on the brakes, and let's go for it in 2023!

FORAJIDO OF THE MONTH

CÉSAR SIERRA, CHEF OF BAO MAMBA

Bao Mamba has come to General Holley, in Providencia, at the hands César Sierra, chef-owner of this outstanding Asian-inspired bistro. He also happens to be an amazing musician.

How did the idea of specializing in bao come about?

While traveling in Europe in 2008, I discovered a place that was very low-key and minimalist place, but a lot of people going into. There was no sign on the outside or anything. One day I went in. It was simple and had an Asian air, and I didn't know what to expect. And to try something new, I ordered what looked like a "steamed sandwich." And it blew my mind! It was totally different-unique-I had never tried anything like it before, and I became obsessed. I spent a lot of time studying David Chang, who has always been a visionary guide with respect to cooking, gastronomy, tourism, and business. And so, in the middle of the pandemic, and with the need to keep cooking, we launched the Bao Mamba Asian Bistro project here on General Holley.

What's next for Bao Mamba?

After the pandemic, we focused on establishing Bao Mamba as a restaurant. But now we want to go beyond that. We want Bao Mamba to become a place for experiences, a place for people to come and enjoy, to have a good time and interact. To do that, we're working on a new bar-lounge project that will be on the 2nd floor along with Camilo Solano, the winner of the 2022 World Class Bartender and incorporating his bar, El Sindicato. It will be a tremendous project that will combine our Asian food with the best cocktails around.

And the music? What role does it play?

Music is a part of my family. My grandfather played sax and clarinet, and by age 10, I was already learning from him. Music has accompanied me all my life, and I even considered making a living at it. When I first started dreaming about Mamba, the first thing I thought about was the music and then about the menu. These days, I love to define the music for each night, and I often select a special song when I feel like it should be playing. And it's increasingly common that the customers recognize some of the playlists.

