



DEBUT IN JAMES SUCKLING

We received amazing scores from Hong Kong, where **James Suckling**, one of the world's most important wine critics, gave all of our wines 90 points or more. That's great news for us, because it reflects the consistency and high quality of Forajidos Wines in its first international presentation.



AT LA CAVA DE LA MONTAÑA, CHILLÁN

The **La Cava de la Montaña** wine shop in Plaza Olivas in Las Trancas Valley is a unique place with a tremendous selection of high-quality wines. It's also the best place to find that bottle you've been looking for to share at the end of a day of adventures on the magical Andean slopes. After a day of hiking, mountain biking, skiing or snowboarding, there's nothing better than opening a good bottle with friends.
@lacavadelamontana



FORAJIDOS WINES COMES TO TARINGA

After all the wonderful times we've had at **El Taringa**, that great bar and restaurant in Vitacura and elsewhere in Chile, we are now very happy to announce that everyone who comes in can enjoy a glass of our de Forajidos Patagonian Blend or Forajidos Andes Blend.
@eltaringa



FORAJIDOS IN CURACARIBS

Heading down Route 68 toward the coast, be sure to stop at the **Curacaribs** smokehouse, a must for the best smoked meats, ribs, and briskets. And better yet, now you can accompany them with the Forajidos Andes Blend—the only wine on the menu to enjoy the best pairing with perfectly smoked meats.
@curacaribs



VIVINO: RATE US!

With 50 million users, Vivino is the most important wine app in the world, and it enables everyone to read comments from others, anywhere in the world, about any wine.

It's like Twitter for wine. And sure, the wines are exposed to any kind of comment, but our wines have already achieved important milestones, and we want to invite everyone to comment on them, so that Forajidos continues to grow. **Thank you!**



THE IMPORTANCE OF RECYCLING

Glass is essential for wine because it's inert and therefore doesn't interfere with the aromas, flavors, and other properties of the wine. There's no other element more neutral than glass.

But, because we love wine so much, we tend to accumulate lots of bottles, and **it's very important to recycle them.**

Glass is 100% recyclable, and just recycling 3 bottles is the equivalent of saving a kilo of raw material and the CO2 emissions that come with processing it—not to mention it's also 1 kilo less of trash.



“WINE OR DIE” PROGRAM

Service is key for us at Forajidos. We believe it's essential to have a close working relationship with our clients in order to give them what they need and to be the best providers possible. And in the process, we can all promote responsible wine consumption and help their customers make the best choices with their meals.

We also understand the key role the wait staff plays, because in the end, they are the ones who help their customers determine which wine they to choose. Therefore, training sessions with tastings and explanations are very important, so they know what's behind each wine and how they complement the different dishes on the menu.

Therefore, this summer, we launched the **“Wine or Die” program** in which we taste the wines with each team and exchange comments, opinions, anecdotes, and, of course, toasts!



PAIRING OF THE MONTH

Ribs! Is there anything better than the pure, Texas-style smoked ribs served at Curacaribs? And the perfect wine to go with them is our own **Forajidos Andes Blend** from Alto Maipo, which, thanks to the Carmenere (43%) and Cabernet Sauvignon (21%) in the blend, heightens the depth of incredible flavors, and its 12 months in French oak barrels complements the smoky flavors of the ribs, making it impossible to stop eating them!



INSTAFANS

Saturday mornings are one of our favorite times of the week because just before heading out to the mountains or the beach, we post the most recent photos our Instafans have uploaded to Instagram. We love seeing them celebrating life and enjoying our wines with friends and family!

Thanks - and don't touch those brakes!

FORAJIDO OF THE MONTH:

NICOLÁS BAUDRAND, BLUE JAR

In the middle of downtown Santiago, just steps from the Constitution Plaza, is the Blue Jar, which now, after 18 years, is a classic meeting place.

After studying and working in Wellington, London, and New York, chef-owner **Nicolás Baudrand** wanted to offer his experience and cuisine in a neighborhood restaurant that serves breakfast, specialty coffee, and lunch, as well as tapas, sandwiches, and cocktails in the evening.

How did you come to cooking?

By chance I started studying at night while I was studying photography. I was immediately captivated by the possibility of traveling and working.

What are your main influences?

Various chefs such as Susanne Goin, Skye Gyngell, and Daniel Boulud, and restaurants like Floriditas in Wellington, plus Balthazar and Odeon in NYC.

And why downtown Santiago?

I love the corner where Blue Jar is located. It's a very urban area with a lot of people walking around. It's a pedestrian walkway beneath the shade of the trees, it's an oasis, right in the center of Santiago.

