



**New Balls Please!**

We present new wines, new vintages and better scores. **Let's go for more!!!**

**WHAT'S WRONG WITH CHILE? IN ARGENTINA WINE IS THE NATIONAL DRINK!**

Wine lets us dream and enjoy; it gives work to thousands of Chileans, it allows us to show and present to the world, inside a bottle, what this wonderful and unique country can offer, something that no other product we export can accomplish; and here we complicate everything so that more and more vineyards die, go bankrupt or collapse, or so that wine, that blood that runs through the veins of Chile, is reviled and mistreated. High taxes, labels full of stamps as if we were M&M's or a "Chokita", supermarkets that are busting us, advertising with government logos, and consumption dropping to unseen levels of 12 liters per capita per year. **The 4th largest wine producing country in the world, with the lowest consumption in the world.**

While in Argentina wine is the national drink, with a per capita consumption of 19 liters per year with regions such as Mendoza, an international tourism pole, promoted and advertised with superb pride for its wines and gastronomy, and with a highly valued country brand.

As a reference, in France they drink 45 liters pp per year, and in Italy 42 liters, and they are more than 1,800 years ahead of us.



**BOCAS MORADAS**

New edition of Bocas Moradas in the urban center MUT. This December 7 and 8 small producers will offer their novelties, new vintages, stands attended by their owners and winemakers, and attendees will have the opportunity to buy all the wines they want at special prices, to celebrate this Christmas 2024, and say goodbye to the year uncorking great wines.



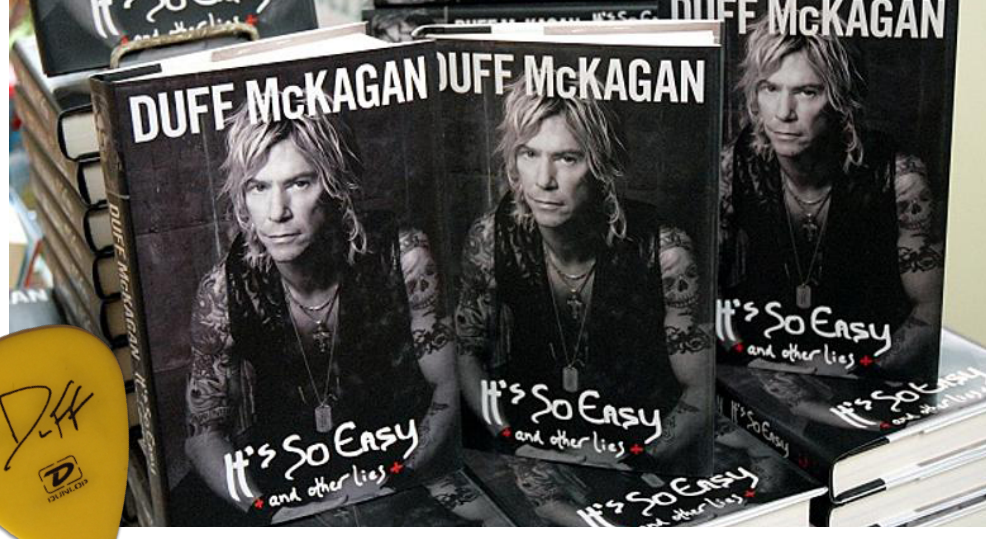
**FORAJIDOS TUESDAYS AT TARINGA:**

During November, every Tuesday at Taringa is Forajidos Night: pairings with sommelier Andrés Medrano and 2x1 in Forajida Rosé. Enjoy the trips that each Taringa offers us, which fuses a rich gastronomy with the right wines for each dish, always with friends, good music, good service and the best vibe.



**WINE TIP 101: WINE TEMPERATURE IN THE SUMMERTIME**

For all wine lovers, especially wine service experts such as sommeliers, spring and summer present a challenge for the temperature of each bottle. Days with 30 degrees or more, and with a bottle of red wine on the table, which ideally should be enjoyed at 16 degrees, the wine will present some problems. For example, the alcohol becomes the protagonist and the sweeter flavors are accentuated, losing its freshness, its rich fruit and practically all its aromas... The solution? At home, put the wine in the refrigerator and take it out 30 minutes before opening it; and in a restaurant? Ask for a bucket of ice for that bottle of Cabernet or Carmenere. **It is not a sin or ignorance, it is just so that the wine is perceived better.**



**BOOK OF THE MONTH: IT'S SO EASY BY DUFF MCKAGAN**

This book is a journey through the rock n roll of the 80's and 90's, a trip to hell and back, of redemption, passion, discipline and courage.

Duff, who was known as the "King of Beers", who was brought down by drugs, who almost died while he was part of one of the most important bands in the history of rock n roll, managed to realize the damage he was doing to himself and his family, and through the guidance of the great Benny "The Jet" Urquidez, he managed to turn his life around; The DOJO became his stage, he finished high school at the age of 31, entered Seattle University graduating with a degree in Business and Finance, and through sports, discipline and focus, he became a better person, son, husband, father, martial artist and musician.

**An inspiring story, fully recommended.**



**FOOD PAIRING OF THE MONTH: LA PARRILA FROM BAR BESTIA**

The Bar Bestia in Manuel Montt 196, is the ideal place to go to explore the Santiago nightlife. A cocktail bar that mixes good music, karaoke and an outstanding menu. And here we found the perfect pairing for the recently arrived Forajidos Andes 2021, the Parrilla de Carnes that has literally everything: beef, chicken, shrimp, vegetables, etc., and that mixing with the Andes makes it a "perfect match". And be careful, Tuesdays are for singles... maybe that's where you'll find your perfect match.



**INSTAFANS**



**We are very grateful for the photos of friends who share with us while enjoying a Forajido wine.**

It fills us with energy to continue working with more passion to produce the best fine wines for you.

Here is a selection of all the photos we have received these last weeks. Keep celebrating, tasting and enjoying, **thank you!**

**OUTLAW OF THE MONTH:**

**RAIMUNDO VALENZUELA URGELLES ARCHITECT AND DRUMMER.**

Every now and then you meet people who don't follow trends, don't fit in with the establishment and challenge the status quo. Those who defy their own limits, grow every day and transform their passions into their daily activities, positively impacting others.

We call these people Outliers. And Raimundo Valenzuela Urgelles is one of them. Known for his career as an architect, where he presents several modern, unique projects, with special care in the use of spaces, but also known for his passion for music and for being a privileged percussionist, with a groove that has characterized him for more than 40 years, participating in different bands, and still playing his drums every day.



**How would you describe your vision as an architect and how is it embodied in your projects?**

It is challenging to put into words something that has so far evolved naturally over 30 years in the profession. In general, I like to be in tune with the environment, the views, the path of the sun, the topography, just as the client's needs. Each location provides values to highlight that you can integrate into the spaces. That makes each work unique, it is a tailor-made suit. This personalization is being highly valued and led me to found my own construction company complementary to architecture, Nucleo Sur. My concept is to go into detail, for example, complementing materials with industrial materials, architectural concrete, natural lighting and integrated landscaping, generating multiple planes of visual textures.

**For you, is there any relationship between architecture and music?**

That's right, besides the scope of musical composition and metrics, both works have an introduction, a development, a climax and a denouement. It is a story or experience to be told. With music I have learned that architecture, in addition to creative, technical and structural issues, must solve its acoustics. There are shapes and materials that have sound absorbing and refracting properties, different response to low and high frequencies. This, combined with the design, makes it possible to accommodate spaces visually appealing and with an acoustic component to satisfy the needs of any musician or music lover.

**What's next? A New project?**

In the short term I plan to implement a recording studio in a basement located in a pre-Cordilleran sector, with a vintage vibe that captures the essence of a studio of the 70's, a time when acoustic exploration, materiality and architectural forms were worked to achieve naturally the purity of sound. I want to mix analog with digital and offer a spot where we can perform and create music. I see the need for a place where we can compose without the pressure of time, with a few glasses of good wine, a meeting point for friends, open to those who have the same concerns as us.