




SOMMELIER WINE AWARDS USA 2025

In May the last edition of the Sommelier Wine Awards was held in Chicago, USA, where we participated for the first time with our wines.

Only 17 Chilean wines were awarded, and both our **Forajidos Andes 2021** and **Origenes Pais 2024** won **Silver Medals**.

This result reaffirms the high quality of our wines and the consistency of the Forajidos portfolio.



FORAJIDOS ALMAULE ARRIVES AT THE MUT, AT TONI LAUTARO

The MUT has become, as it consolidates its construction, one of the gastronomic centers of Santiago, with several restaurants where all share something in common, they are entertaining, with a vibe that invites you to return, and especially offer high quality menus.

And so Forajidos is present in Toni Lautaro, with our **wine Almaule Pais**, which is part of the association of producers of Pais wines, whose purpose is to bring wines of this variety to every Chilean, reviving its identity and heritage, which marks the origin of viticulture in Chile.



FORAJIDOS AT EL CAMINO DINER

In the 50's the first diners appeared in the USA, many of them in Texas, and they were characterized as a meeting place for a whole community, offering from breakfast to meals. And finally we have one in Santiago, El Camino, located in Pedro de Valdivia Norte, where **Forajidos Origenes Pais** is available for those who visit it.



FORAJIDOS ARRIVES AT DEMO MAGNOLIA

The renowned chef Pedro Chavarría arrives with all his experience to downtown Santiago, located at 539 Huérfanos Street, taking the reins of this new proposal, which seeks to be recognized as one of the best restaurants in Chile.

And Forajidos has the honor of being present in the menu with our wine **Almaule Pais 2024**.



FORAJIDOS IN THE NEW RESTAURANT EL REY, IN PROVIDENCIA

Nicolás Baudrand, founder of the already mythical downtown restaurant, Blue Jar, arrives in Providencia with a new proposal, located in Nueva de Lyon, which brings to this sector its culinary offer, from breakfast, through its well-known coffee, and a varied menu for lunch and dinner, as it is open until 12am.

And Forajidos is present with its wines!



TARINGUITA FARELLONES; LET'S GO!

The new ski season 2025 has started, and once again we will be at Taringuita Farellones waiting for the enthusiastic mountain lovers, where they can not only enjoy delicious pizzas, hamburgers and other preparations, but also the nights are very active with good music, DJ's and lots of dancing.



FORAJIDOS AT HOTEL PUERTO VIEJO LLICO

Since this month, two new wines have arrived at the hotel, **Forajidos Andes 2021** and **Almaule Pais 2024**, ideal wines to achieve a perfect pairing, thanks to a menu that combines meats and seafood.

UPCOMING WINE FAIRS

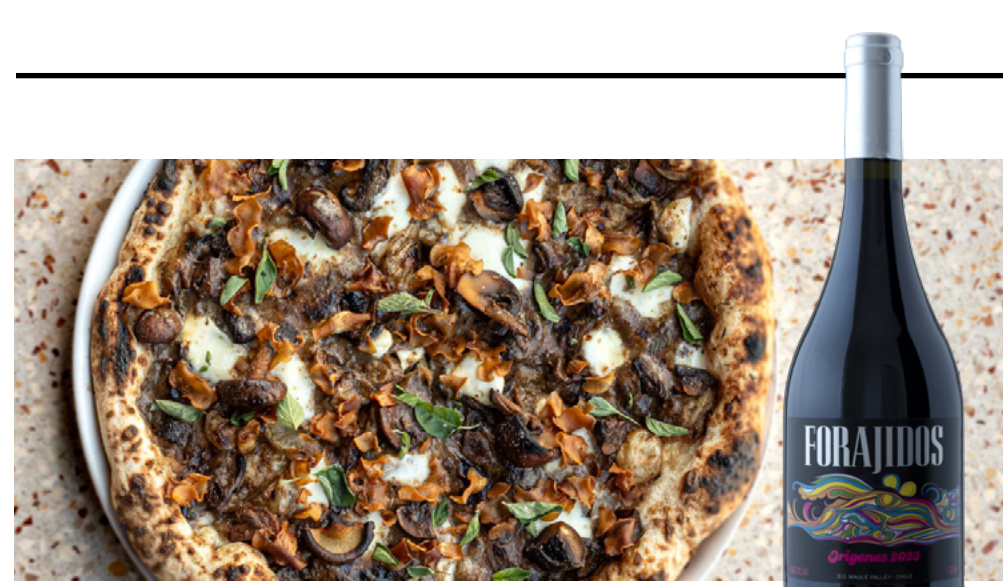
In the coming weeks there will be very entertaining fairs, which are a tremendous panorama for anyone, and we will be waiting for you there.

DescórchELA Benefit Fair: **Friday, June 27,** Hotel Hyatt Centric, 18.30 – 23.00 hs.

Feria Buen BeBer Meet & Drink: **Saturday July 5,** Hotel Icon, 13.00 – 21.00 hs.

Feria Ruta 4 Talca: **Saturday July 12,** Hotel Diego de Almagro, 15.30 – 22.30 hs.

Feria Vinos Iconos: **Friday August 1 and Saturday August 2,** Hotel Sheraton, 19.00 – 23.00 hs.



PAIRING OF THE MONTH:

Toni Lautaro's pizzas are 99% Chilean with a 1% Neapolitan touch that characterizes them. And the chef recommends the Fungilux pizza, to pair with our **Forajidos Almaule Pais 2024**. A pizza that combines mozzarella, candied mushrooms, mushroom xo sauce, garlic confit cream, toasted hazelnuts.

OUTLIER!

MARÍA LUZ MARÍN, FUNDADORA DE CASA MARÍN.

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 **María Luz Marín** is a person who represents everything that an Outlier means. Brave like no one else in the Chilean wine industry, she single-handedly took a gamble for Lo Abarca, a place she loved since her childhood, planting vineyards to become the first Chilean winery to produce high quality white and cool climate wines. More than 25 years later, his wines are recognized as the best, her sauvignon blanc is the benchmark for anyone who wants to produce one, her wines are sold in different markets, and she managed to get Lo Abarca recognized as an accredited D.O.

How did you get to Lo Abarca?

Looking for a way out of the central valley where all the vineyards were more than 25 years ago, a very comfortable area for vines.

The idea was to look not only for diversity but also for a cool climate site, very close to the sea, only 4 km away, a very austere area to have a vineyard.

The focus was to make a wine with identity, with a sense of place and differentiating it from what was available at that time in the country. Lo Abarca was the ideal place, facing the sea, full of hills and steep slopes, very poor soils, and with a cold climate but suitable for the varieties I wanted to plant.

The soils are very different, and the climate has very cold winds that are always present, due to the Humboldt current.

Lo Abarca, a very small town, between Cartagena and Casablanca, where about 600 people live, I knew it when I was little, I went to this town where my father bought a farm, where I enjoyed with my horses. I was an equestrian and a horse fanatic.

When I had to decide where to plant to make my dream come true, I did not hesitate to do it there, because what I always noticed was the local products that were produced, lettuce, tomatoes, all kinds of vegetables from farmers in the area, which differed in quality and size with other areas.

That is why I started to look for land that had access to water for planting, which took me some time and I started buying them as much as I could.

What has been the biggest challenge you have faced?

The biggest challenge by far has been to sell my wines to the world, because being wines of very high quality, but also of higher price than the rest of their Chilean counterparts, the stigma of Chilean wine of being good, nice and CHEAP, has been, is and will continue to be a tremendous challenge. The fact of having our own appellation was very difficult and it took us 15 years to achieve it, from 2003 to 2018, demonstrating the unparalleled quality of our wines on a permanent basis. However, since we are alone in this appellation, it has been difficult to market it.

How is Casa Marín positioned within Chilean wines?

I think we are positioned as the best cool climate white wines in Chile.

What would be your advice for those who dream of studying winemaking or developing their own project?

That they dream a lot, that they always have a clear objective and that they study the path they must follow to reach that objective. That they have faith, that everything can be achieved if that dream also has passion and makes them happy.

