



Arboleda

## YUMI TANABE, FOUNDER OF THE “SAKURA AWARDS,” ACKNOWLEDGES ARBOLEDA AGAIN, THIS TIME IN CHILE

— The Latest News —

*“Sakura Japan Women’s Wine Awards,” which is currently the most important international wine competition in Japan, acknowledged Arboleda Chardonnay 2013 as the “Best Wine of the World to Pair with Sushi” last year. Yumi Tanabe, the competition’s chairperson and founder, visited the unique terroir of Viña Arboleda in Aconcagua Costa and once again highlighted its wines’ qualities that perfectly pair with Asian food.*



“Arboleda’s Chardonnay and Sushi go so well together, that all the judges who evaluated it—in groups of five—granted full 100 points to such excellent combination. This terrific pairing was highlighted for its elegance and good structure by all participants.”

*Yumi Tanabe, August 2015.*

The day began full of action for the renowned Japanese expert, with the visit to Arboleda’s vineyard in Aconcagua Costa. Yumi-san toured the property with viticulturist Carlos Carrasco, an occasion that enabled her to appreciate the place’s freshness, its unique geography and the diversity of its soils, which feature slate of clay-loam origin and different strata of metamorphic rock. She then tasted Arboleda wines’ new vintages with winemaker Emily Faulconer.



At the end of the day, Yumi Tanabe returned to Santiago, invited to experience the best Japanese food in Chile, alongside the world’s best wine to pair with Sushi, Arboleda Chardonnay. This gathering took place at the “Japón”, the first Japanese restaurant founded almost 40 years ago in Chile’s capital city, where she tasted traditional Nipponese dishes, prepared by the experienced chefs Takeo Naito and Kazuhiko Fuse, which were paired with all the Arboleda wines, especially chosen for each course.



*From left to right, Masamoto Saotome, Founder of Japón, Yumi Tanabe, Emily Faulconer and Patricia Vidal, Manager of Japón.*



## Other news:



## Decanter

### Arboleda Pinot Noir 2015 highlighted with 92 points

Viña Arboleda's Pinot Noir was highlighted with 92 points in the article "Coastal Chilean Pinot Noir", an in-depth analysis of Chile's coastal Pinots, put together by the prominent members of Decanter's Tasting Panel. The panel was comprised by Peter Richards MW, British expert on Chilean wines and the Regional Chair for Chile at the Decanter World Wine Awards (DWWA), Patricio Tapia, renown Chilean wine critic and contributing columnist for Decanter, and Dirceu Vianna Jr. MW, Brazilian wine specialist based in the UK, with more than 20 years of experience and a judge for DWWA, who respectively granted this wine with remarkable 94, 92 and 90 points.

*"...A charming wine, with a juicy acidity and fine tannins. Drink as of 2016 through to 2021."*  
Decanter Tasting Panel, October 2016



## Carmenère al Mundo

### Arboleda Carmenere 2014 awarded with Gold Medal

Arboleda Carmenere 2014 was awarded a Gold Medal in the 5th Edition of the "Carmenere al Mundo" contest, an event organized by Chile's National Association of Agricultural and Winemaking Engineers, which took place in the Curicó Valley from October 12 to 14. This competition is the only one in the world focused on this variety. In this occasion, the judges were specialists from China, United States, Europe and Latin America, in addition to Chilean wine experts.

It's the second consecutive year that Arboleda Carmenere receives this important recognition, since its vintage 2012 was also awarded Gold in the previous version of the contest. This demonstrates the consistent quality of Arboleda's Carmenere, which faithfully express the purity of this variety stemming from its terroir in Aconcagua Valley.