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# FOOD & WINE

APRIL 2009

25 simple  
wine country  
recipes *to try*  
*in your kitchen*

& delicious wines  
to match



## coastal chile

Chef Alex Aguilera's menu at Santiago's Liguria wine bar offers outstanding versions of Chilean classics, including the recipes here. The restaurant also serves Italian dishes; the owners' grandfather emigrated from Liguria in the early 1900s.



**TOP VARIETALS** Chardonnay, Sauvignon Blanc

**TOP REGIONS** Casablanca, San Antonio, Leyda

**TOP INGREDIENTS** corn, squash, beans, potatoes, grapes, seafood, olive oil

### Bean, Corn and Squash Stew

ACTIVE: 30 MIN; TOTAL: 50 MIN

4 SERVINGS

In his excellent version of the traditional Chilean stew *porotos granados*, chef Alex Aguilera uses kidney beans in place of the customary cranberry beans, then folds in fresh basil and a swirl of paprika oil.

1 quart water

One 1½-pound butternut squash—peeled, seeded and cut into 1-inch cubes

4 cups fresh corn kernels (cut from about 6 ears)

One 19-ounce can kidney beans, drained

¾ cup chopped basil leaves

## COASTAL CHILE'S BEST WINE VALUES



Coastal Chile produces zesty white wines.

The vineyard regions near Chile's windswept Pacific Coast—Casablanca, San Antonio, Leyda and Limarí—have become some of the world's best sources for crisp, zesty whites.

### 2007 Leyda Classic Sauvignon Blanc (\$11)

The Leyda Valley, about five miles from the Pacific Ocean, has recently become known as a source for good cool-climate whites, such as this grassy, lemony Sauvignon.

### 2007 Terra Andina Reserva Chardonnay (\$13)

The northernmost wine region in Chile—the Limarí Valley, which lies about 25 miles off the Pacific Coast—produces the grapes for this spicy, balanced white.