

## **Adolfo Hurtado, chief winemaker, Cono Sur**

The most important meal during the Christmas period for my family is our dinner on Christmas Eve. For starters, we share a selection of seafood, like locos (abalones - edible sea snails), prawns, crab, clams



and mussels. The seafood in Chile is so fresh and of such good quality that there's no need to serve them with sauces - we enjoy the flavours as they are. We then have turkey, served with potatoes and salads, followed by dessert (a really important part of the meal given the Chilean sweet tooth) which is my mother's lemon meringue pie.

For obvious reasons, I love taking charge of the wine selection and for that night, I will just serve my Cono Sur wines. We always start with our Sparkling Brut, then we'll enjoy a selection of Reserva Pinot Noir and 20 Barrels Sauvignon Blanc with the seafood starters. The 20 Barrels Pinot Noir is an excellent match for the turkey. To finish, the Bicycle Range Gewürztraminer is an excellent match to lemon meringue pie, although for an extra treat this year, we will be trying Cosecha Noble Riesling, our new dessert wine.