

*For immediate release*

## **Resorts World Genting whisks diners away to Chile with an elegant Montes wine dinner**

Specially-curated menu at The Olive paired with premium Montes wines

**Genting Highlands, 2<sup>nd</sup> April 2018** – A very elegant Montes wine dinner delighting close to 50 guests took place at award-winning dining outlet, The Olive in Resorts World Genting last week on 29<sup>th</sup> March, 2018. Featuring premium wines from Montes – a pioneering and innovative brand that has helped lift the stature of Chilean wines globally – the evening will also paid homage to the incredible produce and recipes of the South American nation, which has captured the attention of gourmands worldwide.

Special guests Elena Garcia Garre, the Asia Export Manager of Montes, Mr Leong Kheng Mun, Managing Director of Nam Lee Cheong Sdn Bhd and Mr Khew Choon Teck, Vice President of F&B Resorts World Genting were present to sample the carefully-curated 6-course menu designed for the evening. Joining Montes' Shanghai subsidiary in 2013, Elena serves as the ambassador for the brand in Asia, telling the story of how Aurelio Montes, Douglas Murray, Alfredo Vidaurre and Pedro Grand banded together in 1987 to realise their dream of producing wines that were a quantum leap above Chilean wines of the time. Their first wine, Montes Alpha Cabernet Sauvignon, was a trailblazer, raising the bar for Chilean wine makers and gaining international recognition. The Montes winery and cellar in Apalta also has a unique distinction of being designed around Feng Shui principles, with Chilean Feng Shui expert Sylvia Galleguillos serving as consultant to ensure that the prime elements of water, fire, earth, metal and wood were all in harmony across the property.

‘Tonight Chef Gary has brought the Montes Alpha wine series to new heights by flawlessly combining the bold and unique flavours of each of the Montes wines perfectly in his creations,’ said Elena. She further shared that the Montes trademark angel featured prominently on every bottles of Montes wine represents a guardian spirit behind Montes' continued success and symbolizes the communal spirit among members of the Vina Montes “family”. “While other wineries planted vineyards on valley floor, we plant our grapes on hillside and use an innovative drip irrigation method resulting in smaller yield yet higher quality grapes; ideal for creating signature premium wines like Montes Purple Angel,” Elena explained.

From the deft hands and mind of Chef Gary and his team, the meal honours the varied cuisine of Chile, beginning with a spectacular seafood serving of Homemade Squid-Ink Pasta with Lobster, Little Neck Clams and Grass Prawns served in a crustacean broth. This delicious masterpiece was paired with the crisp Montes Alpha Chardonnay 2015 – the Alpha prefix indicating its premium quality, the first Chilean wine brand to achieve such a level in 1987. From the sea, the menu then goes inland with Roasted Duck Breast and Confit Duck Leg served with Carrot Textures, Porcini Mushrooms and a Thyme Carmenère reduction, which echoes the earthy flavours of the Montes Alpha Carmenère 2015.

A tribute to the vast Chilean grasslands that support high-quality livestock and farming, the third course was a Wagyu Beef flavoured with the Chilean Merkén spice blend, served with a refined take of Queso Azul Cromesquis (Blue Cheese Croquettes), Zucchini and Green Asparagus in a Charqui jus. A glass of Montes Alpha Cabernet Sauvignon 2014 is the perfect partner for this, bringing out the hearty flavours of the meat. A final entrée of Lamb with Queso de Cabra (Goat's Cheese), Polenta, Endive and Plum in a Rosemary Jus promises to be a divine melange of flavours – savoury and sweet, gamey and creamy, silky and crunchy – paired with a glass of Montes Purple Angel 2014, the super Carmenère that Montes ranks as part of its 'ultra premium' selection.

Halfway through the evening, guests were treated to a surprise sampling of top class range Montes wine, the Montes Alpha M with 18 months aging in French oak barrels. Originated from the Colchagua Valley, Montes Alpha M is one of the best and most awarded wines of Chile with its intense red appearance, very well-defined character concentrated with dense aromas of cedar, vanilla, dulce de leche and a silky smooth ending.

The dinner then finished on a sweet note with a traditional Leche Asada, the ubiquitous Milk Flan found all over Chile, elevated at The Olive in a refined take that includes Milk Chocolate Espuma, Papaya and Butterscotch. Paired with this is the Montes Late Harvest 2014, made with 70% botrytised (Noble Rot) grapes, lending delicate syrupy notes will complement the dessert.

Before bidding farewell, all guests were pleasantly surprised with a gift from Elena, a heart-warming Montes angel figurine handmade by the wives and mothers of Montes workers flown in from the faraway Millahue de Apalta, Chile. "As part of our commitment and appreciation to the community, Montes brand started the Angel's Dream Workshop where we provide raw materials to the families to make Montes angels and we purchase these beautiful products from them in hopes to improve their quality of life." expressed Elena. Elegant and delectable, it was a dinner to be remembered.

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