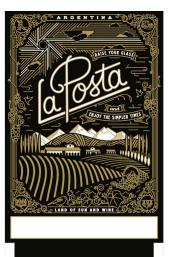
DISPLAYS, CASE CARDS & POSTERS







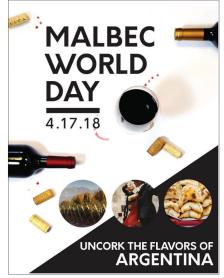














SHELF TALKERS & NECKERS











RECIPE CARDS & PAIRING GUIDES



Pork Chops with Crimson Couscous + Radish Slaw

SERVES 4

Fresh & tangy pork chops with a touch of spice. The citrus of the radish law balances well with the powerful spice of the pork chops and makes this dish perfect to pair with Casa Silva Carmenere.

Pork Chops

4 pork rib chops, 1-1/2" thick 1 quart cold water 2 Tbsp kosher salt 2 Tbsp molasses

Spice Rub

Spice Rub

1 Tops smoked Spanish Paprika
1 Tops smoked Spanish Paprika
1 Top sugar
1 tsp smoked sea salt
1/2 tsp smoked black peppercor
freshly ground

Crimson Couscous

2 cups Israeli couscous
2 cups Israeli couscous
1 cup fresh beat juice
11/4 cups vegetable broth or water
2 Tbsp extra-virgin olive oil
sea salt

Radish Slaw

RAGIST STAW

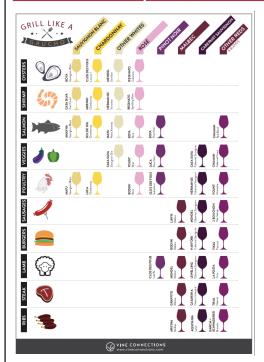
I bunch multi-colored Easter Egg radishes (or regular red radishes), cleaned & cut into matchsticks juice of I lemon

2 Tosp extra virgin olive oil sea salt & freshly ground black pepper

NEW CHILE



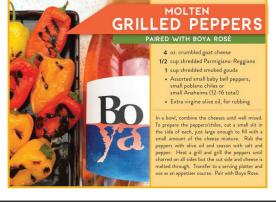












ON-PREMISE POS















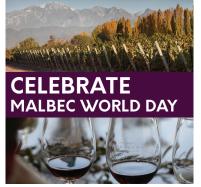




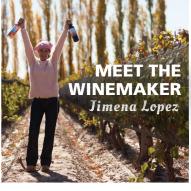




SOCIAL MEDIA & DIGITAL MARKETING



CHILEAN TOUR

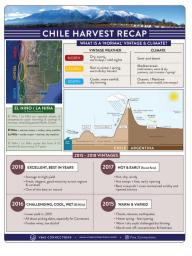


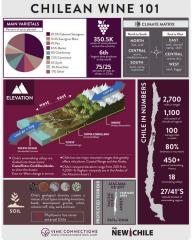


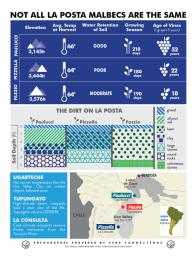


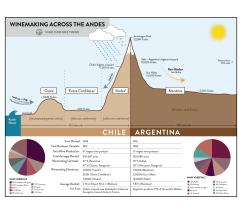
EDUCATIONAL MATERIALS

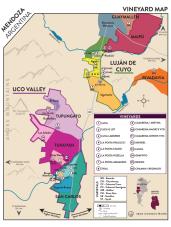




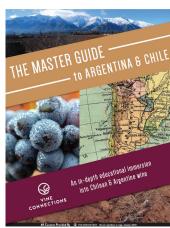












FLYERS & SALES TOOLS





