

## CHILEAN CHEF RODOLFO GUZMÁN PICKS UP THE CHEFS' CHOICE AWARD, SPONSORED BY MODELO, AT LATIN AMERICA'S 50 BEST RESTAURANTS 2015

- Peruvian restaurant **Central** is named The S.Pellegrino Best Restaurant in Latin America
- **Boragó** from Chile, **Astrid y Gastón** from Peru and **D.O.M.** from Brazil complete top 4
- **Lasai** from Rio de Janeiro wins the Highest New Entry Award, sponsored by LesConcierges
- **Astrid Gutsche** wins the award for Latin America's Best Pastry Chef, sponsored by Cacao Barry®
- Argentine restaurant **i Latina** wins the One To Watch award
- Host country **Mexico** has the joint highest number of restaurants on the list, alongside **Argentina**, with 10 each

Chilean chef Rodolfo Guzmán is recognised with the Chefs' Choice Award, sponsored by Modelo, at Latin America's 50 Best Restaurants 2015. The announcement took place this evening in Mexico City in an awards ceremony that celebrated the very best of Latin American gastronomy and showcased its top chefs.

The Chefs' Choice Award, sponsored by Modelo, is voted for by chefs from those restaurants appearing on the Latin America's 50 Best Restaurants 2015 list. The winner is a chef who has won the admiration and respect of his peers across the region.

Guzman is a pioneer who is showcasing Chile's hidden larder to the world through his Santiago restaurant, Boragó. The restaurant's seasonal and sustainable menu features solely Chilean produce and relies on a network of some 200 local foragers, farmers and producers.

Inspired by his rural childhood experiences, Guzman draws on the Mapuche community's traditions of living off the land, experimenting with indigenous ingredients in the process. His Conectáz project seeks to research, document and promote the country's biodiversity and produce. Such dedication has ultimately resulted in his restaurant being ranked No.2 in Latin America's 50 Best Restaurants this year, and picking The S.Pellegrino Best Restaurant in Chile award.

Also revealed at tonight's awards Peruvian restaurant **Central** is The S.Pellegrino Best Restaurant in Latin America at Latin America's 50 Best Restaurants awards 2015. Central holds on to its status as the No.1 restaurant in the annual ranking, voted for by over 250 independent restaurant experts from across Latin America, proving that the attributes that made Virgilio Martínez and Pía León's establishment triumph last year remain as present as ever.

Central heads the list of Latin America's 50 Best Restaurants, sponsored by S.Pellegrino & Acqua Panna, for the second year in a row, highlighting a positive year for Peruvian gastronomy. **Astrid y Gastón** ranks at No.3 and **Maido** at No.5 to complete this triumvirate of leading Peruvian restaurants, all located within the capital city of Lima. Alex Atala's **D.O.M.** from São Paulo, is once again The S.Pellegrino Best Restaurant in Brazil, coming in at No.4.



Host Country



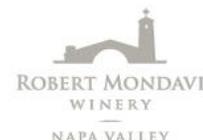
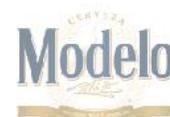
Sponsors



LES CONCIERGES



Veuve Clicquot  
REIMS FRANCE



ST REGIS  
MEXICO CITY

The highest ranking restaurant in Mexico, at No.6, is **Quintonil**, which has steadily climbed the list to become one of the top restaurants in Latin America. Chef Jorge Vallejo has quickly become a leading figure in Mexican gastronomy and this year's success confirms his stellar status.

Mexico will be the host country sponsor for the awards in 2015 and 2016 as part of a global location strategy that will see all three lists (The World's 50 Best, Latin America's 50 Best and Asia's 50 Best) regularly move to new host cities. Choosing to stage this event in Mexico City is a reflection of the city's and country's gastronomic prominence, vibrancy and diversity. It provides a great platform that benefits all restaurants in the region by raising the profile of Latin America's gastronomy and culinary diversity.

With this in mind, the best restaurant in each country is recognised with an award; this time **Tegui** is named The S.Pellegrino Best in Argentina, at No.7 in the list. The leading establishment in Uruguay is **Parador La Huella** (No.11); in addition, **Gustu** (No.17) and **Alto** (No.29) receive the Best in Bolivia and Venezuela respectively.

The awards ceremony plays host to the most important chefs in the region, as well as specialised media and key figures in the restaurant industry. All these people gather to celebrate Latin American gastronomy on an eventful night, where many individual prizes are also awarded.

**Roberta Sudbrack** is the winner of the Veuve Clicquot Latin America's Best Female Chef Award, while Mexico's **Enrique Olvera** picks up The Diners Club® Lifetime Achievement Award for Latin America.

**Astrid Gutsche** of Acurio Restaurantes, the restaurant group founded and owned by Gutsche and her husband, Gastón Acurio, receives the Latin America's Best Pastry Chef Award, sponsored by Cacao Barry®. The award reflects her influence on the pastry world, where she has successfully combined European with indigenous South American ingredients and traditions.

Brazilian restaurant **Lasai** is the recipient the Highest New Entry Award, sponsored by LesConcierges, entering the list at an impressive No.16. Bogotá favourite **Criterion** wins the Highest Climber Award, having risen 21 places since 2014. Criterion is also named The S.Pellegrino Best Restaurant in Colombia for the third year in succession.

The last two special awards are the One To Watch prize which is awarded to **i Latina** in Buenos Aires and the Chefs' Choice Award, sponsored by Modelo, which is received by Chilean pioneer **Rodolfo Guzmán** of Boragó.

Mexico and Argentina are the countries with the most restaurants on the list, each having 10, and then comes Peru with nine and Brazil with eight. But many countries are represented: the list also features restaurants from Colombia, Venezuela, Uruguay, Bolivia and Chile, making up a great guide of culinary options for the international traveller and food enthusiast.

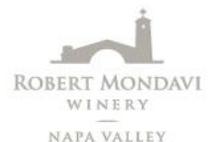
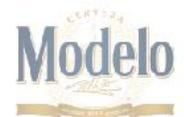
This year's ranking features seven further new entries, aside from Lasai. Argentine restaurants **Restó** and **Don Julio** have made it to the list, along with Mexicans **Nicos**, **Maximo Bistrot** and



Host Country



Sponsors



**Dulce Patria**, as well as Chilean restaurant **99** and Peruvian meat specialist **Osso Carnicería y Salumería**.

William Drew, Editor of Latin America's 50 Best Restaurants, says: "This is our third year in Latin America, celebrating and honouring the best of gastronomy, and we can clearly see why this region's food includes some of the most exciting and appealing in the world. We witness the creation of marvellous dishes and restaurant experiences from very talented chefs every year, and the trend doesn't look likely to stop."

### How is Latin America's 50 Best Restaurants list configured?

The list, and the awards gala, is organised by William Reed Media Group, and neither the organiser, nor any of the sponsors - including the main sponsor and host country - has any influence on the make-up of the list.

The list is created by the votes of 252 members of the Latin America's 50 Best Restaurants Academy. The Academy is divided into four regions: Mexico & Central America, South America (North), South America (South), and finally Brazil. Each region has an Academy Chair and 62 other voting members, made up of journalists, gastronomic critics, chefs, restaurateurs and well-known foodies. Each one has to submit seven votes on what they consider the best dining experience they have had over the last 18 months; at least three of those votes have to go to restaurants outside their own country.

###

### Notes for Editors:

#### Organised by William Reed Media Group

Latin America's 50 Best Restaurants list is published by William Reed Media Group which also publishes The World's 50 Best Restaurants, launched in 2002, and Asia's 50 Best Restaurants, launched in February 2013. William Reed Media Group is entirely responsible for the organisation of the awards, the voting system and the list. This is the third edition of Latin America's 50 Best Restaurants.

#### Latin America's 50 Best Restaurants Manifesto:

Latin America's 50 Best Restaurants is a snapshot of the opinions and experiences of 252 Latin American restaurant industry experts. What constitutes 'best' is left to the judgment of these trusted and well-travelled gourmets. The list is the result of a simple computation of votes. Given that this list is based on personal experiences it can never be definitive, but we believe it is an honourable survey of current tastes and a credible indicator of the best places to eat across Latin America.

#### Modelo - Official Beer Supplier of Latin America's 50 Best Restaurants 2015

Cerveza Modelo is proud to celebrate its 90th Anniversary this year along with Latin America's 50 Best Restaurants. Its Premium Mexican beer has conquered palates from around the world thanks to its remarkable quality and exquisite flavour; it's only natural for Modelo to share the table with the utmost gastronomy in Latin America.

Since 1925 the company has been committed to the highest quality ingredients and brewing processes to create Modelo Especial, American pilsner beer, the leader in the premium segment and Negra Modelo, Munich dark beer brewed since 1930, better known as "the cream of beer".



Host Country



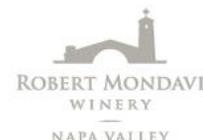
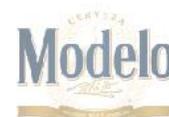
Sponsors



LES CONCIERGES



Veuve Clicquot  
REIMS FRANCE



ST REGIS  
MEXICO CITY

Modelo takes pride in its heritage, using it as an inspiration to transform its brewing expertise into innovations that enrich the flavours of life. In 2014 the company raised a glass to the successful addition of Modelo Ambar to the family, the new Vienna style beer, which responds to the quest for new experiences.

There is always a way to redefine what's known. The Modelo Family beers are a natural fit for food pairing, enhancing and triggering the distinctive taste of each dish, harmonizing flavours to maximize any culinary experience.



Host Country



Sponsors



LES CONCIERGES

