



19 June 2002

Scotland Meets Cuba at The Providores

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When the search was on to find the perfect venue to celebrate the launch of Glenfiddich Gran Reserva 21 Year Old, London's leading 'fusion' restaurant The Providores was the natural choice. Head chefs, Peter Gordon (ex-Sugar Club) and Anna Hansen, are famous for their ability to bring together the unusual and exotic to offer their customers the ultimate culinary adventure.

"Just like Peter Gordon and Anna Hansen, the spirit of adventure and a challenge to convention are key to the personality of new Glenfiddich Gran Reserva. Chefs who could push back culinary boundaries and showcase the range of foods that complement it, from the expected to the exotic, were definitely the order of the day," said James Doherty from Glenfiddich.

Combining the two great distilling traditions of The Highlands and the Caribbean, Glenfiddich Gran Reserva infuses the resonantly Scottish profile of the world's favourite single Malt with exotic tones of toffee, banana, ginger and a subtle zing of lime. The challenge facing Gordon and Hansen was to create a menu of Cuban-Scottish fusion that would be the perfect foil for this outstanding malt.

"Cuba screams out tropical juicy fruit, sharp toothed fish, spicy beans and rice. Scotland reservedly tells us about grass-fed beef, cool water fish and the original raspberry," says Peter Gordon. "Our challenge was to create a fusion



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of flavours, in the same way that William Grant & Sons [the independent family distillers of Glenfiddich have brought together two very old distilling traditions."

And it was a challenge they approached with true pioneer spirit. Although neither had ever considered the possibility of a harmonious marriage between Scottish and Caribbean cuisine - they tackled the project with enthusiasm and flare. Sautéed haggis on plantain crisps, spicy pork rillettes on neeps and tatties and Scottish fillet marinated in Glenfiddich, stuffed with oysters and served on a yam mash were just three of the specially created recipes served at the launch (19th of June 2002).

"The rich spicy aromas of dried tobacco and bitter chocolate bring to mind the exotic shores of Cuba yet Scotland, the home of Glenfiddich's Gran Reserva, couldn't be further removed. Still, the centuries have proven that whisky and a fine Cuban cigar are a match made in heaven!" says Anna Hansen.

Anna and Peter pride themselves on the way they plunder the world's larder, fusing together flavours, techniques and cultures. Deliciously smoky Glenfiddich Gran Reserva and their inquisitive natures have driven them to take whisky and kippers one step further: to explore and combine the unique flavours of Cuba and Scotland.



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"Certainly, it was a challenge by anyone's estimation, yet the fresh zingy tastes of lime and watermelon, sweet charred corn and spiced yam seemed to sit easily with Scottish salmon, seared marbled beef, oysters and nutty oats," says Anna.

A view that Peter also agreed with.

"The first sip of Glenfiddich Gran Reserva, in the heat of our kitchen, made me think it was a well-aged single malt. The second taste, poured over ice, gave a good hint of rum spiciness. The third taste was even more delicious, quite a unique fusion of different spices, warmth and age," he says.

To celebrate the launch of Glenfiddich Gran Reserva 21 Year Old, The Providores restaurant was transformed for one night into 'Club Havana', a moody Latino haunt, evocative of the bars of Hemingway's Havana. Apt, as it is hard to think of anyone who would have greater appreciated the fusion of the two great independent spirits Scotland and Cuba than the man who wrote:

"When you work hard all day with your head and know you must work the next day, what else can change your ideas and make them run on a different plane like whisky? When you are cold and wet, what else can warm you? Before an attack, who can say anything that gives you the momentary well-being that rum does?"

As Hemingway's other legendary passions were adventure and fine food, it is fair to imagine that he would have found his Nirvana on the night that The Providores welcomed the launch of Glenfiddich Gran Reserva 21 Year Old.



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For further information:

David Hume
William Grant & Sons International Ltd
Independence House
84 Lower Mortlake Road
Richmond
Surrey TW9 2HS
Tel: 020 8332 1188
Email: david.hume@wgrant.com



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Notes to Editors:

- Glenfiddich means 'valley of the deer' in Gaelic
- Glenfiddich has been made in the same way for over 100 years
- Only a single source of water from the Robbie Dhu spring is used throughout production
- It is the only Highland Single Malt Scotch Whisky to 'estate' bottle at the Glenfiddich Distillery in Dufftown, Scotland)
- It still uses the same unusually small stills as it always has and retains the traditional skills of the coppersmith and cooper
- Glenfiddich Gran Reserva is Glenfiddich which has completed its maturation in our Cuban rum casks
- Cuban rum is made from a single raw ingredient, fresh sugar cane molasses
- Production is based on an old, well established tradition, in which time, natural maturation in oak casks and the favourable climate of Cuba comprise an old ritual
- Rum takes its colour from the old American oak casks already manufactured for Bourbon
- Cuba is now one of the most frequently visited Caribbean countries, over the last five years, the number of tourists has more than doubled
- Go to www.glenfiddich.com and its dedicated media centre for further information and downloadable images

Background Notes on The Providores

- The Providores is located at:109 Marylebone High Street London W1U 4RX
- It opened on 20 August 2001 and quickly won the BMW Square
- Meal Award for Best New Restaurant Autumn 2001
- The four eponymous 'Providores' (and co-owners) are joint head chefs Peter Gordon and Anna Hansen (picture below) and Michael Mcgrath and Jeremy Leeming who share the management responsibility for front-of-house.

