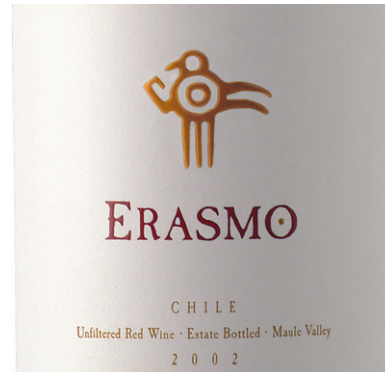


## Erasmus 2002

Erasmus 2002 is the second edition of this important wine obtained from a 4 year old single vineyard planted in the ancient "terroir" of Caliboro, 200 miles south of the city of Santiago. All the traditional elements required for a high quality production are present in this wine; gently sloping alluvial terraces on the banks of the Perquilauquen River, dry farming, a careful blend of the best vine varieties especially imported from France, high density of planting, the search for a natural balance of the vineyard with the surrounding environment leading to a reduced and concentrated crop, manual harvest, estate vinification and bottling. Comparing Erasmus 2002 with Erasmus 2001 you will be able to find greater depth and concentration resulting from a greater maturity of the vineyard. Erasmus is the fruit of the friendship and collaboration between Maurizio Castelli as consultant enologist and Francesco Marone Cinzano as producer.



**Production Area:** Denomination of Origin: Maule Valley - Chile  
Sub Denomination: Loncomilla

This area was chosen because it allows dry farming and the intense luminosity ensures a greater content of antioxidants.

**Grape Varieties:** 60% Cabernet Sauvignon  
10% Cabernet Franc  
30% Merlot

The blend of vines (clonal selection) used to produce Erasmus were specially selected to match the climate and soil of Caliboro and were imported exclusively from France for the purpose.

**Vinification:** Harvesting by hand took place between February 25 and March 10. Fermentation in stainless steel, with long maceration. Malolactic fermentation took place in wood. Twelve months of barrique, all French oak. Bottling took place in November 2003. The wine is unfiltered to preserve all its quality and does present precipitation.

**Analysis:**

Alcohol	: 14, 4 %
PH	: 3, 45
Total acidity	: 5, 94 g/l
Residual sugar	: 1, 30 g/l

**Description:** **Color:** deep ruby red, still youthful.  
**Bouquet:** wide ranging and inviting aromas with presence of red berries and elegant notes of a well-amalgamated wood component.  
**Taste:** round with a powerful tannic component. An excellent balance between its structure and the natural acidity giving a persistent and clean aftertaste.

**Serving Suggestions:** Serve Erasmus with meat, meat pies, game or wild boar cooked on an open fire. Generally with full flavored main courses.