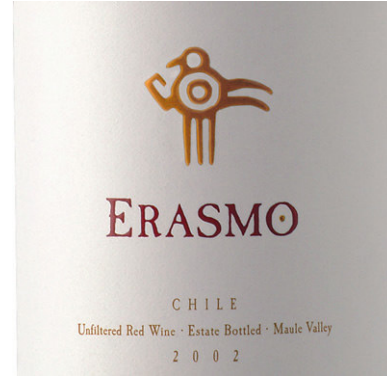


Erasmus 2003

Erasmus 2003 is the third edition of this important wine obtained from a 5 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 and estate Vinification and bottling. Comparing Erasmus 2003 with Erasmus 2002 you will find a better balance between concentration and elegance 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 20 and March 15. Fermentation in stainless steel, with long maceration. Malolactic fermentation took place in wood. Twelve months of barrique aging, all French oak. Bottling took place in November 2004. The wine is unfiltered to preserve all its quality and does present precipitation.

Analysis:

Alcohol	: 13,6 %
PH	: 3,56
Total acidity	: 5,68 g/l
Residual sugar	: 1,68 g/l

Description:

Color: ruby red, with brilliant shades of cherry.
Bouquet: Clean and crisp aromas with delicate hints of raspberry and cherry. Deep and elegant with a well amalgamated wood component.
Taste: Full bodied, balanced, with lively and consistent tannins supported by a good level of acidity together with a hint of earthiness that gives a persistent and harmonious wine. More elegant than powerful.

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