

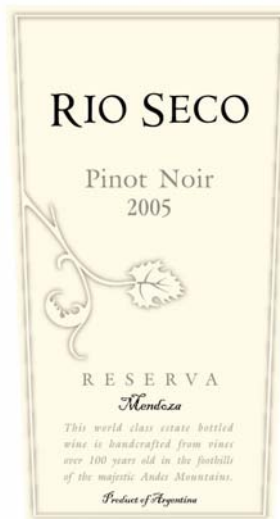


BODEGAS LAVAQUE



RIO SECO RESERVE PINOT NOIR

Grape variety: 100% Pinot Noir
Vintage: 2006
Estate bottled: San Rafael, Mendoza.
Aging: 9 months in French oak
Average Elevation: 2300 feet
Fermentation: Stainless Steel tanks
Alcohol: 13%
Acidity: 4.90 g/l
PH: 3.65
Residual sugar: 3.20 g/l



Tasting Notes: This world class estate bottled wine is handcrafted from vineyards over 100 years old in the foothills of the majestic Andes Mountains. Aged in French Oak casks for 9 months, and another 6 months in bottle. The wine has an intense ruby red color. Brilliantly fruity, with intense red berries and raspberries character. Lovely rich fruit given character and a spicy edge. Very good structure. Intense and round tannins.

THE VINEYARDS

Cañada Seca, Barrancas del Atuel, Santa Luisa in San Rafael, Mendoza

SOIL

Alluvial type. The Diamante and Atuel rivers irrigate the sandy, deep and permeable soil, low in organic matter and nitrogen .

CLIMATE

Day-night temperature variability: 16°C annual average

Relative humidity: 60% annual average

Rainfall

380mm per year

IRRIGATING SYSTEM

Gravitational. Superficial drip irrigation

TRAINING SYSTEM

High espaliers. Distance between rows: 2.5 meters. Distance between plants: 1.5 meters to 1.75 meters.

PRUNING

Pruning optimizes quality and quantity of grapes and keeps the balance between the plant and the fruit. Period of pruning: Winter

LEAF REMOVAL

Cutting the leaves near the bunches to increase sunlight and ventilation helps to color and ripen healthy fruit. Period: January.

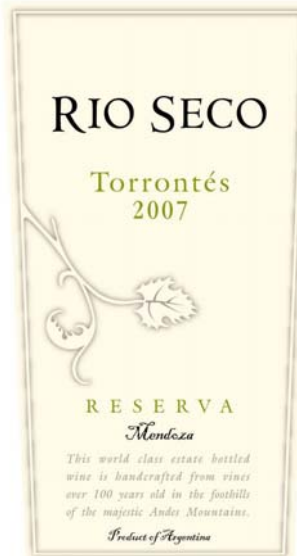


BODEGAS LAVAQUE



RIO SECO RESERVE TORRONTES

Grape variety: 100% Torrontes
Vintage: 2008
Estate bottled: San Rafael, Mendoza.
Aging: 4 months in French and American oak
Average Elevation: 2300 feet
Fermentation: Stainless Steel tanks
Alcohol: 13%
Acidity: 4.90 g/l
PH: 3.65
Residual sugar: 3.20 g/l



Tasting Notes: This world class estate bottled wine is handcrafted from vineyards over 100 years old in the foothills of the majestic Andes Mountains. Aged in French Oak and American Oak casks for 4 months, and another 6 months in bottle. The wine has an intense yellowish color with a sparkle of green. Fruity and diverse aroma. Strong and balanced structure. Elegant and long lasting finish.

THE VINEYARDS

Cañada Seca, Barrancas del Atuel, Santa Luisa in San Rafael, Mendoza

SOIL

Alluvial type. The Diamante and Atuel rivers irrigate the sandy, deep and permeable soil, low in organic matter and nitrogen .

CLIMATE

Day-night temperature variability: 16°C annual average

Relative humidity: 60% annual average

Rainfall

380mm per year

IRRIGATING SYSTEM

Gravitational. Superficial drip irrigation

TRAINING SYSTEM

High espaliers. Distance between rows: 2.5 meters. Distance between plants: 1.5 meters to 1.75 meters.

PRUNING

Pruning optimizes quality and quantity of grapes and keeps the balance between the plant and the fruit. Period of pruning: Winter

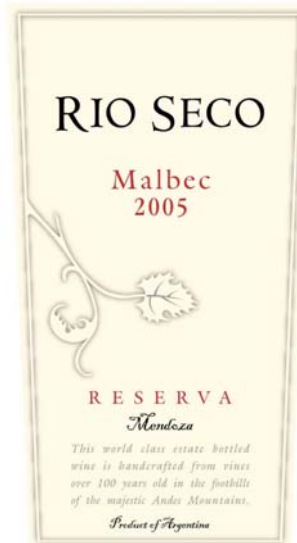
LEAF REMOVAL

Cutting the leaves near the bunches to increase sunlight and ventilation helps to color and ripen healthy fruit. Period: January.



RIO SECO RESERVE MALBEC

Grape variety: 100% Malbec
Vintage: 2006
Estate bottled: San Rafael, Mendoza.
Aging: 9 months in French oak
Average Elevation: 2300 feet
Fermentation: Stainless Steel tanks
Alcohol: 13%
Acidity: 4.80 g/l
PH: 3.65
Residual sugar: 2.95 g/l



Tasting Notes: This world class estate bottled wine is handcrafted from vineyards over 100 years old in the foothills of the majestic Andes Mountains. Aged in French Oak casks for 9 months, and another 6 months in bottle. The wine has an intense purple color tinged with a shade of violet. Aroma of ripe berries typical of Malbec. The taste fills the mouth, including refined tannis, cocoa, dark berries and plum. Long lingering sweet and smoky finish.

THE VINEYARDS

Cañada Seca, Barrancas del Atuel, Santa Luisa in San Rafael, Mendoza

SOIL

Alluvial type. The Diamante and Atuel rivers irrigate the sandy, deep and permeable soil, low in organic matter and nitrogen .

CLIMATE

Day-night temperature variability: 16°C annual average

Relative humidity: 60% annual average

Rainfall

380mm per year

IRRIGATING SYSTEM

Gravitational. Superficial drip irrigation

TRAINING SYSTEM

High espaliers. Distance between rows: 2.5 meters. Distance between plants: 1.5 meters to 1.75 meters.

PRUNING

Pruning optimizes quality and quantity of grapes and keeps the balance between the plant and the fruit. Period of pruning: Winter

LEAF REMOVAL

Cutting the leaves near the bunches to increase sunlight and ventilation helps to color and ripen healthy fruit. Period: January.

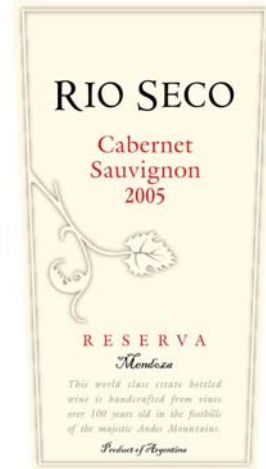


BODEGAS LAVAQUE



RIO SECO RESERVE CABERNET SAUVIGNON

Grape variety: 100% Cabernet Sauvignon
Vintage: 2006
Estate bottled: San Rafael, Mendoza.
Aging: 9 months in French and American oak
Average Elevation: 2300 feet
Fermentation: Stainless Steel tanks
Alcohol: 13%
Acidity: 4.90 g/l
PH: 3.65
Residual sugar: 2.90 g/l



Tasting Notes: This world class estate bottled wine is handcrafted from vineyards over 100 years old in the foothills of the majestic Andes Mountains. Fermented with natural yeast, aged in French Oak casks for 12 months, and another 6 months in bottle. Fresh and strong aroma, blackcurrants, cedar, slightly spicy, sweet deep fruitiness and a hint of smoke. Medium tannins and good acidity and a long-lasting finish.

THE VINEYARDS

Cañada Seca, Barrancas del Atuel, Santa Luisa in San Rafael, Mendoza

SOIL

Alluvial type. The Diamante and Atuel rivers irrigate the sandy, deep and permeable soil, low in organic matter and nitrogen .

CLIMATE

Day-night temperature variability: 16°C annual average

Relative humidity: 60% annual average

Rainfall

380mm per year

IRRIGATING SYSTEM

Gravitational. Superficial drip irrigation

TRAINING SYSTEM

High espaliers. Distance between rows: 2.5 meters. Distance between plants: 1.5 meters to 1.75 meters.

PRUNING

Pruning optimizes quality and quantity of grapes and keeps the balance between the plant and the fruit. Period of pruning: Winter

LEAF REMOVAL

Cutting the leaves near the bunches to increase sunlight and ventilation helps to color and ripen healthy fruit. Period: January.