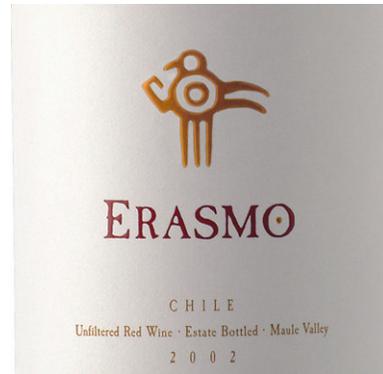


Erasmus 2004

With Erasmus 2004, the fourth version of this wine, the 6 year old vines planted in 1998 in the unique "terroir" of Caliboro reach their balance and maturity. The team at the Reserva de Caliboro has improved its interpretation of the soil and climate elements that compose this dry farmed wine and controls the management of the vineyard and the harvest with passion and confidence. The potential of this combination of man with these plants in this territory declares itself. The gently sloping alluvial terraces on the banks of the Perquilauquen River, the careful blend of the best vine varieties especially imported from France, the high density of planting, the reduced and concentrated crops, the manual harvest and the estate Vinification and bottling finally confirm the foretaste found in the earlier vintages. 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 23 and March 10. Fermentation in stainless steel, with long maceration. Malolactic fermentation took place in wood. Eighteen months of barrique aging, all French oak. Bottling took place in December 2005. The wine is unfiltered to preserve all its quality and does present precipitation.

Analysis:

Alcohol	: 14, 1 %
PH	: 3, 54
Total acidity	: 5, 54 g/l
Residual sugar	: 1, 10 g/l

Description:

Color: dark ruby red, with black cherry tones.
Bouquet: complex and intense with presence of black berries, spices and soft notes of fine oak.
Taste: balanced and structured with velvety tannins and a lot of freshness contributed by the natural acidity. Intense, structured and persistent.

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