

# *American Estates Wines*

introduces

*NEW WORLD-STYLE*

*WINES*

FROM

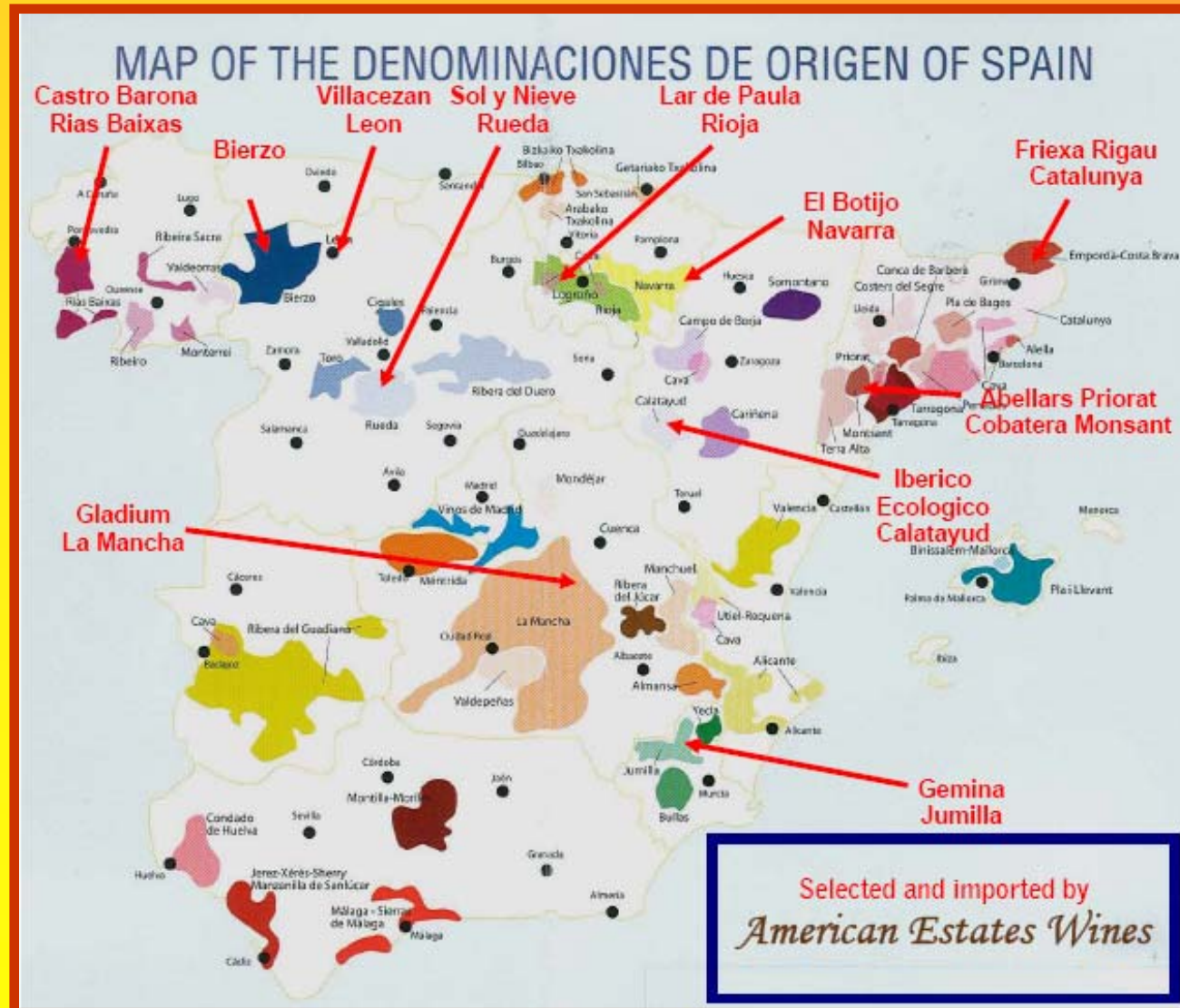
SPAIN

***A combination of traditional winemaking . . . . .  
With a new generation of winemakers . . . . .  
+ Capital Investment . . . . .  
+ More innovation, winemaking freedom . . . . .  
= Exciting new wines being produced.***

**NEW WORLD-STYLE WINES  
FROM THE OLD WORLD**



# THE WINEMAKING REGIONS OF SPAIN



# RUEDA

Large contrast between day/night temperatures.

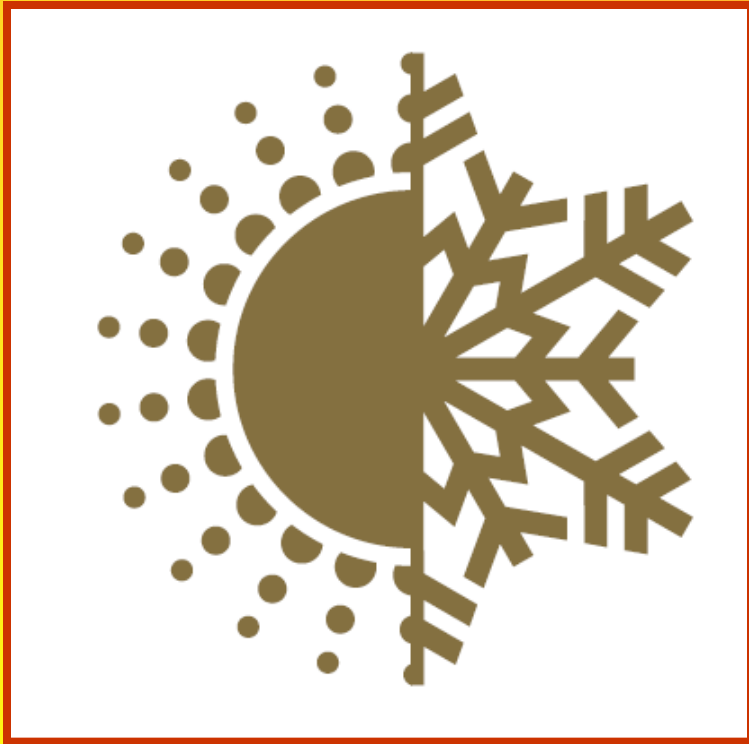
Atlantic influence is reflected by rain showers during the spring and fall.

The vineyards are situated on the undulating terrain of a plateau and are conditioned by the influence of the river Duero that runs through the northern part of the region.

Climate: Continental in nature, with cold winters and short hot summers. Rainfall is concentrated in spring and autumn.

Soil: Many pebbles on the surface. The terrain is stony, poor in organic matter, with good aeration and drainage. The texture of the soil is variable although, in general, sandy limestone and limestone predominate. The average altitude of the region is between 1,970 feet and 2,300 feet, and only in the province of Segovia does it exceed 2,600 feet above sea level.





- Sol y Nieve is a symbol of the harsh climate of long winters and hot dry summers that makes our wines so genuine.

# SOL Y NIEVE

## SUPER PREMIUM

Sol y Nieve

Verdejo 2006

Bright straw colored. Intense nose, ripe and varietal fruit, fine exotic touches and hints of herbs.

Fresh palate, fruity, excellent structure and balance, rich in varietal traces, good acidity.





# PREMIUM

**Sol y Nieve  
Verdejo Viura 2006**

**Made from the Spanish grapes Verdejo & Viura. It exhibits excellent subtle and fragrant aromas, and a full and fruity palate.**

# RÍAS BAIXAS



The Rias Baixas DO was established in 1980. The region is criss-crossed by rivers that flow to the Atlantic.

Climate: Atlantic, with moderate, mild temperatures due to the influence of the sea, high relative humidity and abundant rainfall (the annual average is around 63 inches).

Soil: The vines are trellised, and widely spaced with a low density per acre. They are laid out on a north-south axis to take full advantage of the exposure to sunlight. Careful monitoring of the vineyard takes into account the paucity of water, and in the summer the plants are pruned back accordingly to reduce stress. In the fall, there is a continuous evaluation process that determines the ideal time for the harvest.

Wines with high acidity, low alcohol content.

Hints of fresh notes in whites (green apples, floral).

# CASTRO BARONA



Castro Barona was started in 1999 with the clear objective to create the finest Albarino wine. The winery is located in the heart of the Salnes region in Meis. It is a striking landscape with the perfect combination of climate and geography for the Albarino grape.

**The wine cellar:** The modern facilities of the wine cellar are equipped with the machinery necessary to achieve maximum quality: stainless steel tanks with 25 thousand litres capacity for better fermentation, pneumatic presses of the latest design.





The **2006 Castro Baroña Albarino** is light gold in color with green sparkles, aromas of mineral, honeysuckle and white peach. Medium-bodied, the wine has a viscous palate feel and good balance. It is also an excellent value in tasty Albarino.

# NAVARRA

It draws together areas of different climates and soils, which produce wines with diverse characteristics.

Climate: Sub-humid regions in the North with average rainfall. Continental – Mediterranean in the centre and south.

Soil: Stony in the Baja Montaña, limestone in Tierra Estella, limestone and alluvium marl in the Ribera Alta; and limestone and alluvium in the Ribera Baja.





## **El Botijo Tempranillo-Cabernet 2007**

75% Tempranillo, 25 % Cabernet  
Sauvignon

Dark cherry-red, clear and clean, with bluish rim denoting its youth. Medium depth. Clean nose with noteworthy primary aromas of red berries and hints of forest and herbs. Fresh and tasty in the mouth. Primary aromas are inundated by fruity sensations in the aftertaste.



# El Botijo Tempranillo 2006

Medium-depth cherry-red color with a ruby-red heart. Aromas of ripe grapes with hints of red berries and jam against a spicy background of peppercorns, toasty notes and vanilla. Round, velvety palate with a well-balanced acidity. Long aftertaste that brings back the red berry notes.

# JUMILLA

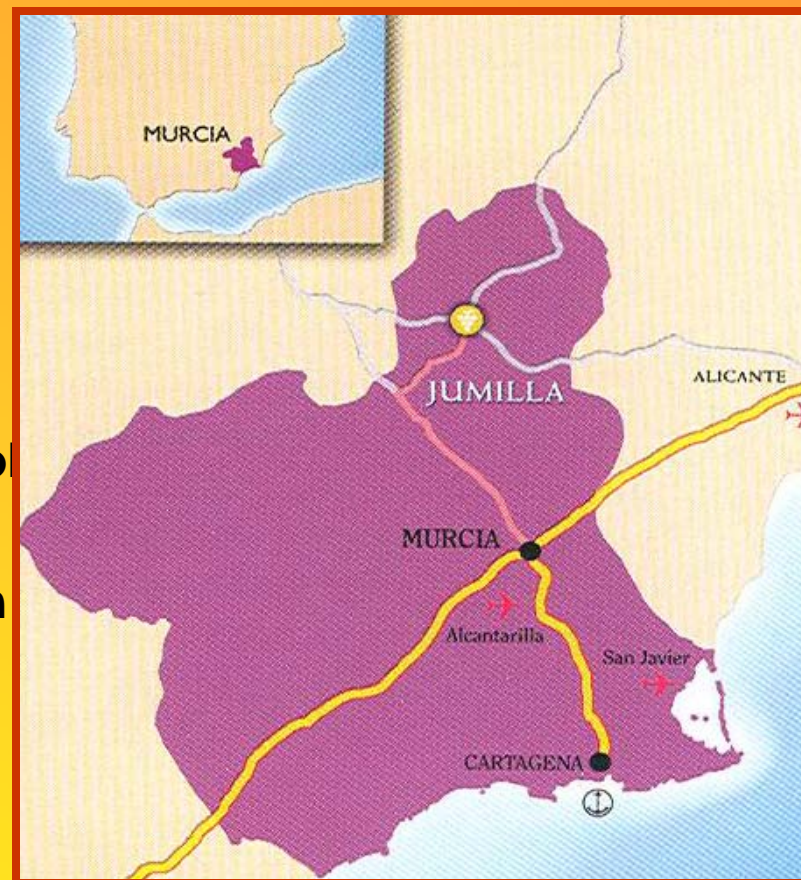
Midway between the provinces of Murcia and Albacete, this DO spreads over a large region in the SE of Spain.

Jumilla is a region that provides low quantity levels but high quality levels. It has low rainfall and altitude and is known to produce full-bodied wines; they are also dry and earthy, with jammy notes.

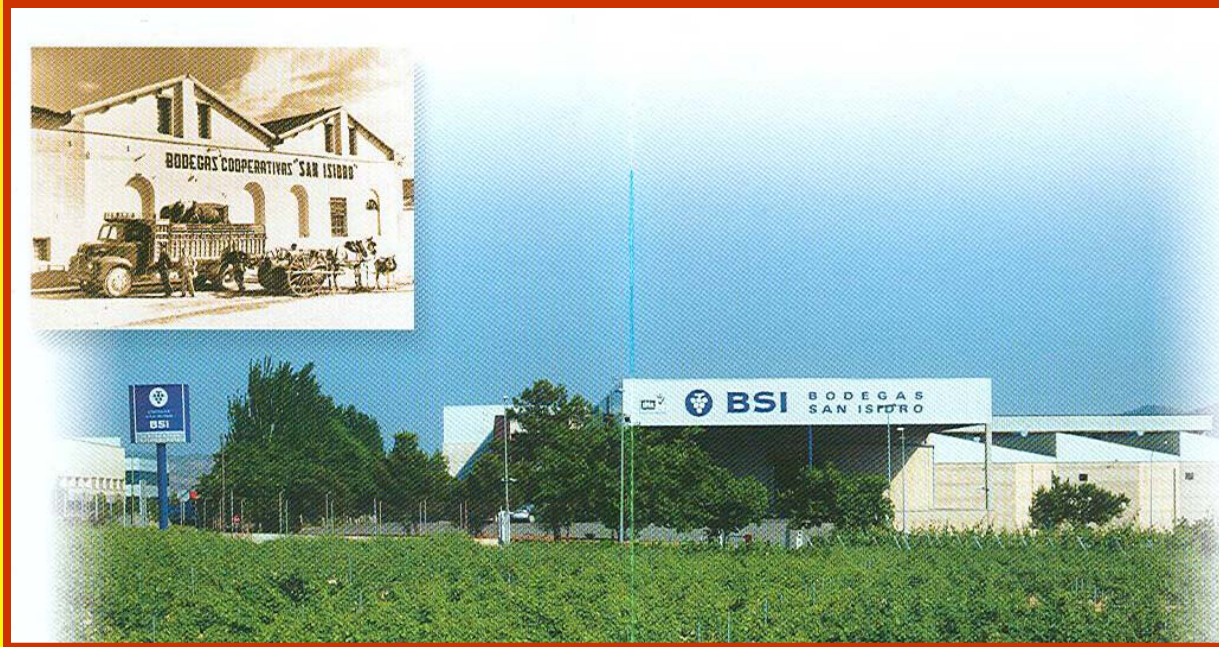
The climate is Continental – Mediterranean having low rainfall concentrated in the spring and fall. It is characterized by cold winters and hot summers.

The soil is limestone and poor in organic matter, with good retention of water.

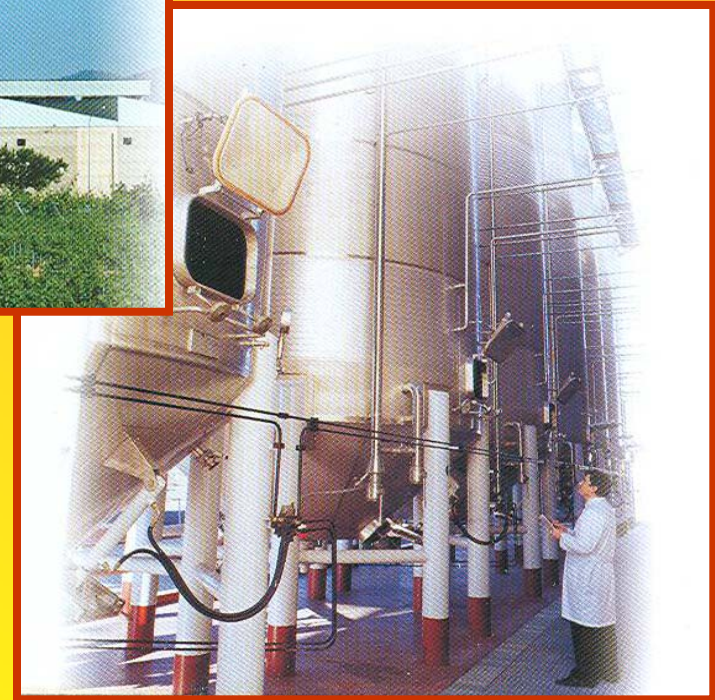
The Monastrell grape, murvièdre in France, can endure the frosty winters and dry summers in limy soil. It is well suited to a dry climate with high temperatures.

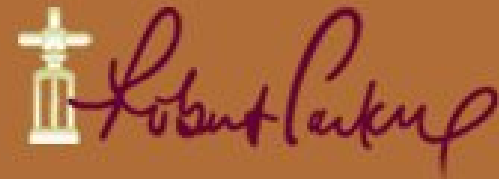


# BODEGAS SAN ISIDRO GEMINA MONASTRELL 2007



Established in 1934, BSI now has a state of the art winery utilizing the latest winemaking technology creating wines of the highest quality. Stored in the Gemina hall in American and French oak barrels, the wines enjoy optimum humidity and temperature-controlled aging.





89+ pts

The 2007 Gemina Monastrell is dark ruby-colored with a bouquet of cedar, mineral, plum, and blueberry. Forward and sweet on the palate, the wine has some structure, ripe blue fruit flavors, and a lengthy, pure finish. Enjoy this tasty wine through 2014. It is a **superb value**.



# LA MANCHA

La Mancha is the largest wine-growing region in Spain and in the world.

Climate: Extreme continental, with temperatures ranging between 104/113°F in summer and 10/14°F in winter. Rather low rainfall, with an average of about 14.75 inches per year.

Soil: The terrain is flat and the vineyards are situated at an altitude of about 3,000 feet above sea level. The soil is generally sandy, limey and clayey.

The grape ripens earlier.

Wines with a higher alcohol content and lower acidity.



# CAMPOS REALES



Campos Reales is one of the largest producers in the DO La Mancha retaining from tradition that which we know should not be changed: hand harvesting, traditional pruning, the importance of indigenous grape varieties, and aging in quality oak barrels. Combined with all of this, however, is state-of-the-art technology which enables us to carry out the age-old processes more efficiently and with greater control. We invest our resources in order to gain maximum benefit from these cutting-edge advances, incorporating the most up-to-date technology in the vineyard and winemaking processes.



## GLADIUM TEMPRANILLO 2006

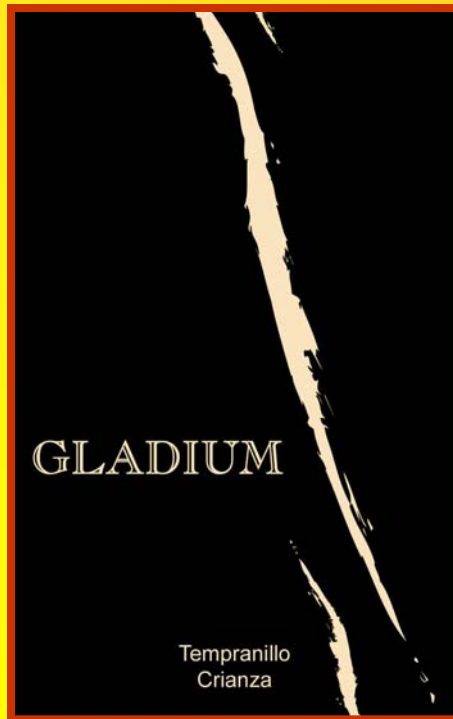
Through a careful selection from our own vines, we obtain this young, cherry and violet colored wine. Bright, well-colored with red-fruit aromas of strawberry and blackberry. Delicious, fresh and fleshy with finely balanced acidity.



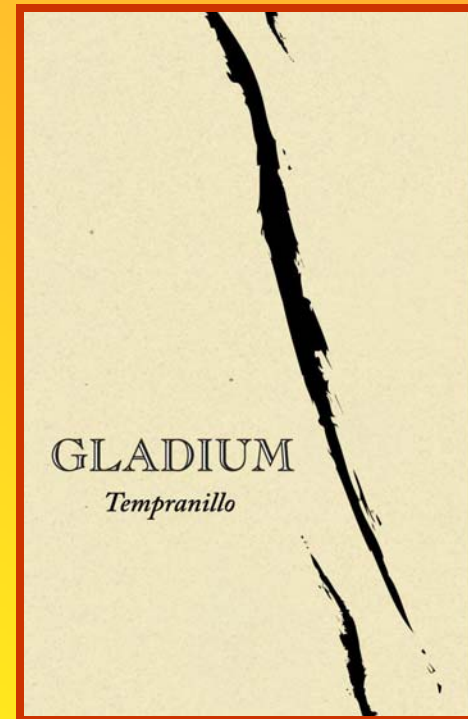
# GLADIUM CRIANZA 2006

Intense ruby color with vanilla and forest-fruits aromas. Easy drinking yet complex with a pleasing and long finish.

90 pts



87 pts



The municipal district of La Rioja is in the Ebro Valley. The name of the region has become synonymous with the wine.

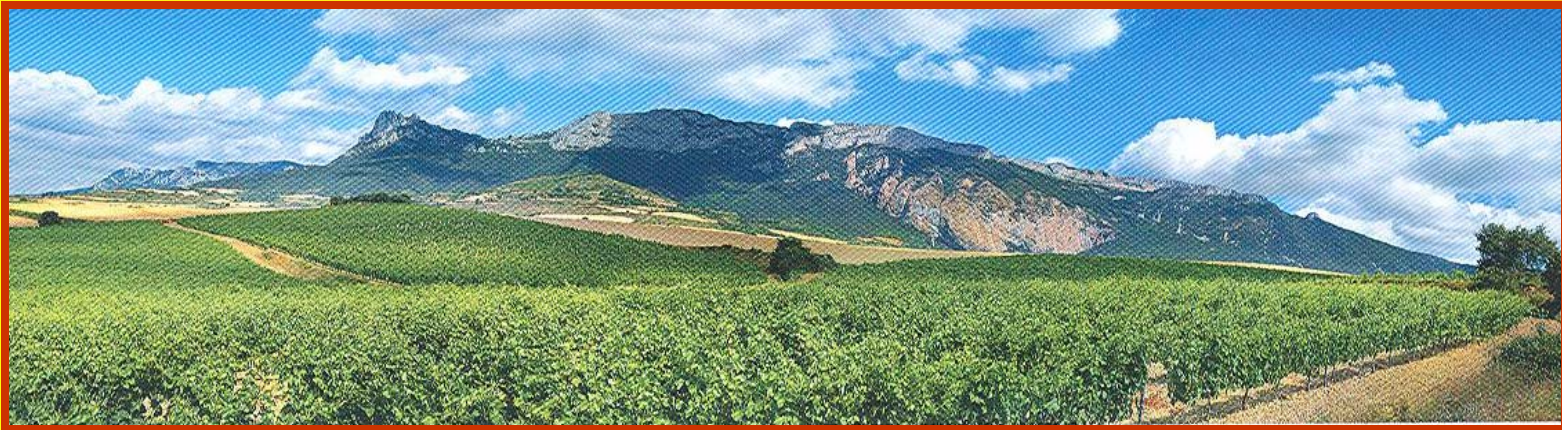
The climate is effected by the proximity of the Atlantic Ocean.

The soil is mostly clayey calcareous and alluvial(sandy) soils in areas close to the river.

# RIOJA



To the north, the Sierra de Cantabria meet the horizon and protect the vineyards. In the Ebro Valley, the limestone soil and damp climate combine with just enough sunshine and optimum year-round temperatures to make the region ideally suited for grape growing and winemaking.



# BODEGAS HEREDAD DE BAROJA - LAR DE PAULA



**ACT! IMPULSE! MOTIVATION!**

An impulse can turn at any time into motivation. This is the urge to evolve that pushes on us and encourages us to see things with a new spirit. - *Fernando Meruelo*

# TEMPRANILLO

...the Spanish grape *par excellence*, along with Garnacha. Perfectly adapted to the continental climate.

It's tannic structure is excellent for ageing in barrels.

Fruity aromas, smooth tannins.





# Lar de Paula, Tinto Joven 2006 100% Tempranillo

**Single variety Tempranillo from a selected harvest from vines over 20 years old, matured in new oak for 4 months. Intense cherry red. Great intensity with nuances of ripe black fruit. Meaty mouthfeel with sweet tannins and notes of fruit jam.**



# Lar de Paula, Crianza 2004

## 100% Tempranillo

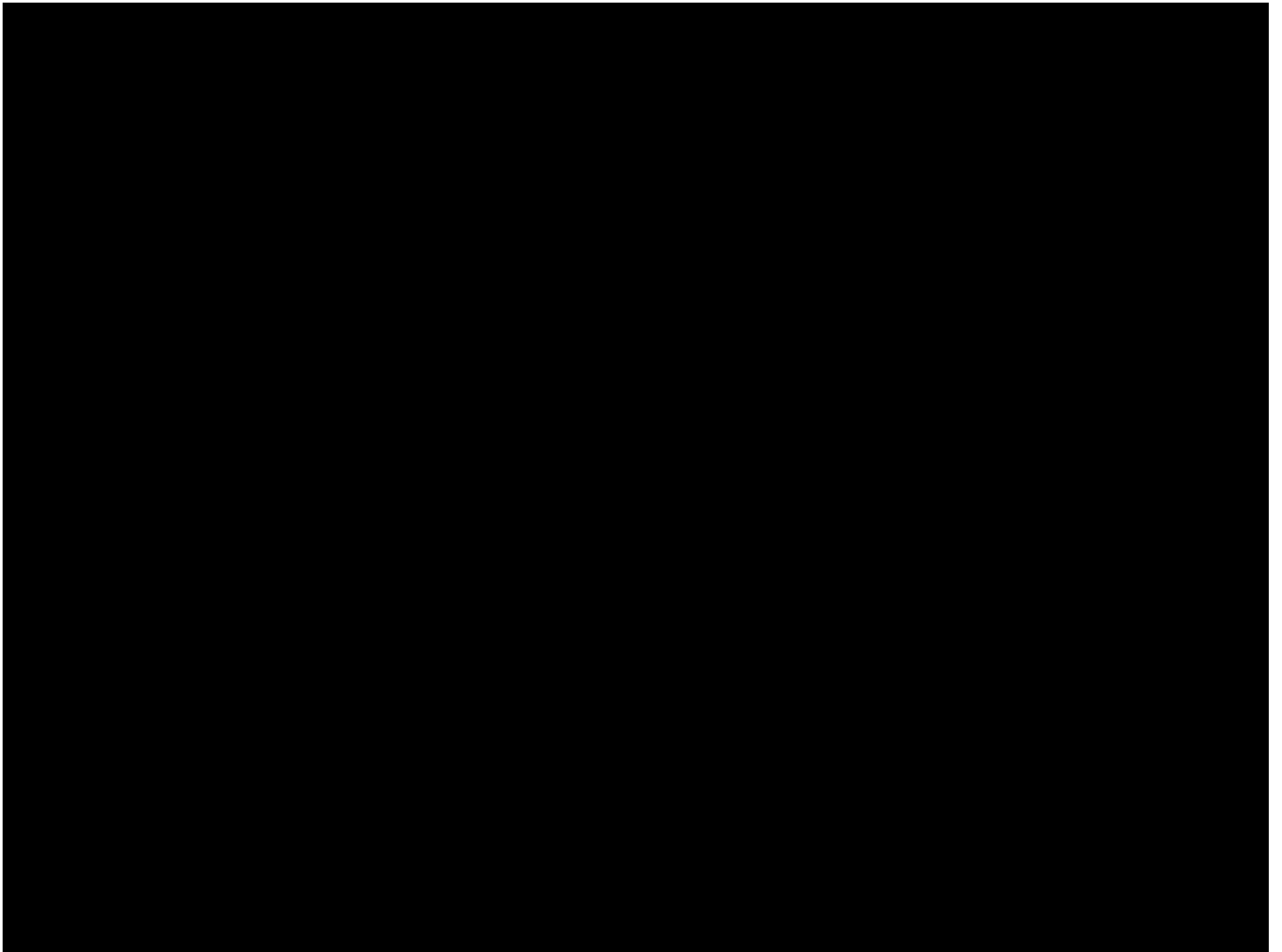
**A single variety Tempranillo aged in American and French oak for 12 months -- very deep purple red. Explosion of primary aromas with complex and persistent nuances of black fruit and toasty notes of new wood. Great intensity and structure. A balanced pass in the mouth with sweet tannins and fresh acidity.**



# LAR DE PAULA OLD VINES 2004

100% Tempranillo

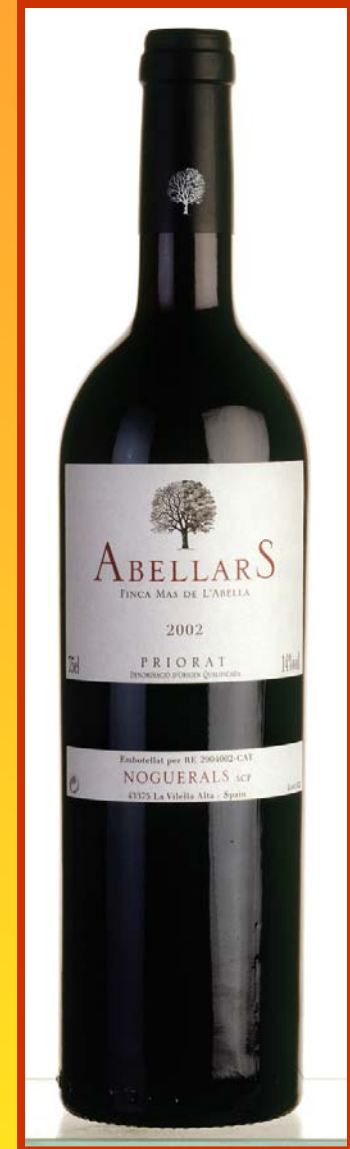
Dark cherry with a coppery edge. Somewhat intense aroma of jammy black fruit with the freshness of kins and a nuance of toasty oak. Flavourful, fruity palate with round an oily oak tannins, fine bitter notes (liquorice, dark-roasted flavours) and excellent acidity.



COMING  
ATTRACTIVEIONS

# NOUGERALS

The Alzamore family is based in Montsant where they have owned vineyard for several generations. In 1999 they added a 4-hectare Priorat vineyard to their holdings.



# Wine Advocate reviews

## Noguerals



96 pts

The 2004 Abellars Priorat is a blend of 50% Garnacha, 25% Carinena, 15% Cabernet Sauvignon, and 10% Syrah. A glass-staining inky purple, this is a super-fragrant wine with elements of mineral, truffle, blueberry, black cherry, and black raspberry. The wine has well-concealed silky tannin, outstanding depth and richness, and manages to combine elegance with all of its power. Rich enough to be enjoyed now, it has the stuffing to evolve for 4-6 years and should drink well through 2025. Imported by George Galey, American Estates Wines 908-273-5060

95 pts

The 2004 Corbatera Montsant is composed of 70% Garnacha and 30% Cabernet Sauvignon sourced from a 1.5-hectare estate vineyard. It is purple-colored with complex aromas of mineral, fresh herbs, garrigue, scorched earth, black cherry, and blueberry. Ripe, layered, spicy, and sweet, this medium to full-bodied wine has superb depth, intensity, and length. It will develop in the cellar for 5-7 years and drink well through 2025. Imported by George Galey, American Estates Wines 908-273-5060

"Wine is the most  
civilized thing in  
the world."

- Ernest Hemingway

# *American Estates Wines*

- **American Estates Wines (AEW) began operating in 1985 as a selector and marketer of single vineyard and small estate California wineries. It introduced many of these brands to Metro New York, and later to the surrounding Northeastern states. Over the years it has established a working relationship with many key accounts in this region.**
- **In 1986, AEW began importing wine from New Zealand and Australia and in 2007, Spain was added. For New Zealand wines, that makes it the oldest company continuously importing into the USA. Having its pick of the best New Zealand wines over the years, AEW now has a stellar portfolio of that country's icon brands.**
- **The Australian wines are equally interesting. They range from one of the Barossa's top rated Shiraz - Turkey Flat, to arguably the most famous name in the Tasmanian wine industry, Pirie Tasmania.**
- **And the newest additions to the portfolio, Spanish wines, are brands that offer indigenous grapes from old vineyards made in modern wineries. Many have already received accolades from the Wine Advocate.**
- **The common point among all these wines is commitment to excellence in the vineyard and in the winery. AEW, in turn, is committed to delivering the highest quality brand management through its distributor network in selected markets nationwide.**



