JAPAN WINE CHALLENGE 2007

Seal of Approval Chardonnay 2006

DECANTER WORLD WINE AWARDS 2007

Commended
"Pale lemon. Pears, peaches and hint of lychee on nose. Apples, pears and white plums on palate. Refreshing acidity but simple flavour. Drink from now."
Chardonnay 2006

INFINITUS

VINTAGE:	2007
CATEGORY:	Young white
ALCOHOL STRENGTH:	12.5 %vol
TOTAL ACIDITY:	6,3 g/l as tartaric acid
RESIDUAL SUGAR:	~1.9 g/l
HARVEST DATE:	3rd week in September
ORIGIN:	Castilla La Mancha
GRAPE VARIETY:	Chardonnay and Viura
VINIFICATION:	Fermentation in stainless steel, temperature-controlled vats. Fermentation/Maceration 22 days.
BOTTLING:	December 2007

TASTING NOTE	
VISUAL:	Beautiful yellow colour with greenish glints, clean, bright and luminous. Very attractive to look at, and inviting to drink.
AROMA:	Aromatically intense but with subtlety, without being overpowerful. Aromas of fennel, recently cut hay and white flowers stand-out. Very complex and pleasant.
PALATE:	Cool from the beginning, smooth and silky, full-bodied and with backbone. Very easy to drink but attractively strong and with personality that leaves no one indifferent. Strong finish leaving impressions of fresh apple.
A PERFECT MATCH WITH:	Accompanies perfectly with seafood, grilled fish or stir-fried vegetables. Rice and pasta dishes increase in stature with this wine.
SERVE AT:	6-8° C

Rudolf Prehn GmbH • Representative Office Hong Kong 2/F AsiarichCourt • 5 Staunton Street • Central • Hong Kong
Phone (852) 25477 044 • Fax (852) 25477 055 • Mobile (852) 9127 4541 • Email nikolas@prehn.com

COSECHEROS DESDE C&C 1889 CRIADORES

INFINITUS	
VINTAGE:	2007
CATEGORY:	Young white
ALCOHOL STRENGTH:	13 %vol
TOTAL ACIDITY:	6,0 g/l as tartaric acid
RESIDUAL SUGAR:	
HARVEST DATE:	3nd week in September
ORIGIN:	Castilla La Mancha
GRAPE VARIETY:	Gewürtztraminer
VINIFICATION:	Fermentation in stainless steel, temperature-controlled vats. Fermentation/Maceration 21 days.
BOTTLING:	December 2007

TASTING NOTE	
VISUAL:	Straw-yellow colour with golden glints. Clean and bright with dense tears.
AROMA:	Medium-high aromatically intense, with clear varietal characteristics. Aromas of rose petal, jasmine and white flowers stand-out. Very complex and pleasant.
PALATE:	Enters smoothly with a silky journey, and at the same time cool and fresh. Long finish with floral impressions.
A PERFECT MATCH WITH:	Intended for Asian cuisine, especially Japanese food. Fish dishes grow in stature with this wine.
SERVE AT:	6-8° C

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COSECHEROS DESDE C&C 1889 CRIADORES

INFINITUS

VINTAGE:	2007
CATEGORY:	Young white
ALCOHOL STRENGTH:	13 %vol
TOTAL ACIDITY:	5,9 g/l as tartaric acid
RESIDUAL SUGAR:	
HARVEST DATE:	2nd and 4th week in September
ORIGIN:	Gewürtztraminer
GRAPE VARIETY:	Tempranillo and Cabernet Franc
VINIFICATION:	Fermentation in stainless steel, temperature-controlled vats. Fermentation/Maceration 15 days.
BOTTLING:	January 2008

TASTING NOTE	
VISUAL:	Clean and bright. Highly intense, fresh blackcurrant colour, violet glints on the rim. Very attractive, luminous.
AROMA:	Candy-like with hints of strawberry, raspberry and sweets (confection) with balsamic, aniseed and herb (evergreen) impressions and floral like carnations.
PALATE:	Uninhibited and aromatic rush takes over the taste buds thanks to a developing full body and velvet pass through mouth. Pleasant to drink for its sweet and silky flavour. Long and cool finish that makes it very satisfying.
A PERFECT MATCH WITH:	Goes well with pasta and rice dishes. Ideal with white meats or fish.
SERVE AT:	6-8° C

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INTERNATIONAL WINE & SPIRIT 2007:

Bronze Medal Syrah 2006

JAPAN WINE CHALLENGE 2007

Bronze Medal Syrah 2006

INFINITUS	
VINTAGE:	2007
CATEGORY:	Young red
ALCOHOL STRENGTH:	13.5 %vol
TOTAL ACIDITY:	5,7 g/l as tartaric acids
RESIDUAL SUGAR:	~1.7 g/l
HARVEST DATE:	1st week of October
ORIGIN:	Castilla La Mancha
GRAPE VARIETY:	100% Syrah
VINIFICATION:	In stainless steel, temperature-controlled vats. Fermentation/Maceration 14 days.
BOTTLING:	December 2007

TASTING NOTE	
VISUAL:	Intense purple colour, opaque. Violet tones with bluish glints. Dense and tinted tears.
AROMA:	Very intense with predominant aromas of black fruits, blackberry, blueberry, blue flowers (violets, lilacs). Mineral and earthy character.
PALATE:	Smooth and silky journey in the mouth but showing great backbone thanks to its fine, ripe, grape tannins, but gives off no aggressiveness in spite of this. Acidity very well balanced with the alcohol, with no characteristic over-powering another.
A PERFECT MATCH WITH:	Ideal with rice and pasta and for grilled or sauced white meats, such as chicken and duck.
SERVE AT:	16° C

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INTERNATIONAL WINE & SPIRIT 2007:

Bronze Medal Tempranillo 2006

JAPAN WINE CHALLENGE 2007

Bronze Medal Tempranillo 2006

INFINITUS	
VINTAGE:	2007
CATEGORY:	Young red
ALCOHOL STRENGTH:	13,5%vol
TOTAL ACIDITY:	5,4 g/l as tartaric acid
RESIDUAL SUGAR:	~1.7 g/l
HARVEST DATE:	1st week in September
ORIGIN:	Castilla La Mancha
GRAPE VARIETY:	100% Tempranillo
VINIFICATION:	In stainless steel, temperature-controlled vats. Fermentation/Maceration 11 days.
BOTTLING:	January 2008

TASTING NOTE	
VISUAL:	Purple colouring and high intensity stand-out because of its brightness and luminosity. The tear is tinted and slow falling in spite of not having an excessive alcohol level.
AROMA:	Powerful, where the primary aromas remind us of wild berries; strawberry, raspberry, blackberry. Lending a very pleasant dairy touch that combined with the other aromas gives flavours of yoghurts with fruit.
PALATE:	This is cool and agile as it makes its way through the mouth, with sweet and fresh hints like candy. Its acidity is well balanced with the alcohol that makes this pleasant and very Spanish..
A PERFECT MATCH WITH:	Ideal with traditional style foods, chickpea stew, suckling roasted pig and/or charcoal grilled lamb chops.
SERVE AT:	16° C

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INTERNATIONAL WINE & SPIRIT 2007:

Bronze Medal Cabernet 2006

INFINITUS	
VINTAGE:	2007
CATEGORY:	Young red
ALCOHOL STRENGTH:	13.5 %vol
TOTAL ACIDITY:	6,1 g/l as tartaric acid
HARVEST DATE:	2nd week in October
ORIGIN:	Castilla la Mancha
GRAPE VARIETY:	100% Cabernet-Sauvignon
VINIFICATION:	Fermentation in stainless steel, temperature controlled vats. Fermentation/Maceration 14 days.
BOTTLING:	December 2007

TASTING NOTE	
VISUAL:	Highly intense, deep garnet colour with bluish rim. Bright and clean. Abundant and dense tears.
AROMA:	Cool to the nose, perceiving its freshness and acidity, with red fruit (raspberry), balsamic and mentholated (peppermint) impressions.
PALATE:	After a cool burst it develops smoothly and silky, full-bodied and backboned but with no sharp edges. Shows Cabernet Sauvignon´s character in the finish, giving spiced notes at the end. Very long.
A PERFECT MATCH WITH:	Goes well with medium-matured cheeses and with game meat such as wild boar, venison and chamois. Ideal for wood fired roast lamb.
SERVE AT:	16° C

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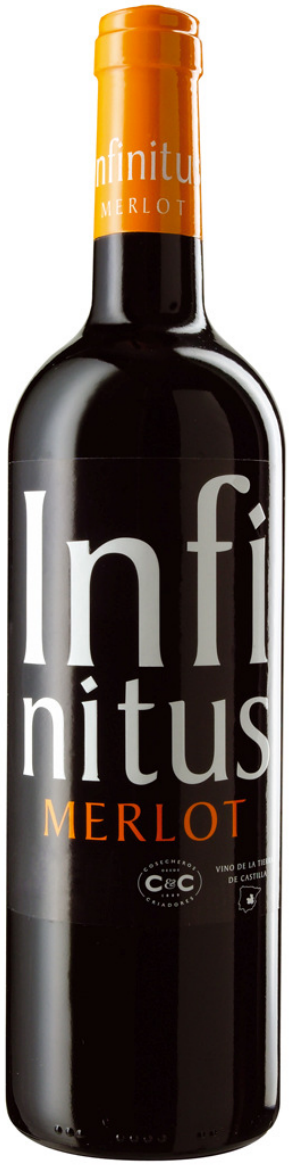
INTERNATIONAL WINE & SPIRITS 2008:

Silver Medal
Best in Class Award

INFINITUS	
VINTAGE:	2007
CATEGORY:	Young red
ALCOHOL STRENGTH:	14,0 %vol
TOTAL ACIDITY:	5,8 g/l as tartaric acid
RESIDUAL SUGAR:	~1.9 g/l
HARVEST DATE:	2nd week in September
ORIGIN:	Castilla La Mancha
GRAPE VARIETY:	100% Merlot
VINIFICATION:	In stainless steel temperature-controlled vats. Fermentation/Maceration 13 days.
BOTTLING:	December 2007

TASTING NOTE	
VISUAL:	Great colouring, with garnet hues, ruby glints and bluish rim; clean and bright, crystal clear. Abundant, coloured tears.
AROMA:	Highly intense with notes of white flowers (blossom, camomile) that stand out together with red fruits and balsamics, very complex in still glass with a cool sensation in the nose.
PALATE:	Starts out very sweet with a very silky, creamy pass through the mouth. Backbone of fine tannins and good acidity that balances perfectly with the alcohol. Long finish, leaves nice balsamic and sweet impressions.
A PERFECT MATCH WITH:	Especially suited to Japanese dishes and pastas with sweet and sour sauces. It also goes well with rice without sauces and can perfectly accompany grilled meats.
SERVE AT:	16° C



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COSECHEROS DESDE C&C 1889 CRIADORES

INFINITUS	
VINTAGE:	2007
CATEGORY:	Young red
ALCOHOL STRENGTH:	13,0 %vol
TOTAL ACIDITY:	5,8 g/l as tartaric acid
RESIDUAL SUGAR:	
HARVEST DATE:	2nd week in September
ORIGIN:	Castilla La Mancha
GRAPE VARIETY:	100% Malbec
VINIFICATION:	In stainless steel temperature-controlled vats. Fermentation/Maceration 13 days.
BOTTLING:	December 2007

TASTING NOTE	
VISUAL:	Intense colouring, almost opaque, with a blue tonality typical from this variety. Purple rim, with abundant, dense and tinted tears.
AROMA:	Very intense with clear hints of blackberry, blueberry, ripe redcurrant and blackcurrant. Very complex and varietal, and although it is young, it develops and evolves nicely in the glass.
PALATE:	Its initial entry is smooth and silky, round, with no sharp edges showing great backbone. Powerful flavours with a great balance between the sweetness of the alcohol and the natural acidity. Long and sapid finish with mentholated impressions.
A PERFECT MATCH WITH:	Combines perfectly with cheeses and barbecued red meat. Intended for Italian rice dishes.
SERVE AT:	16° C

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CONCOURS MONDIALE DE BRUXELLES 2007:

Bronze Medal Cabernet-Tempranillo 2005

JAPAN WINE CHALLENGE 2007

Bronze Medal Cabernet-Tempranillo 2005

INFINITUS	
VINTAGE:	2006
CATEGORY:	Red, 6 months in barrels
ALCOHOL STRENGTH:	14 %vol
TOTAL ACIDITY:	5,6 g/l as tartaric acid
RESIDUAL SUGAR:	~1.7 g/l
HARVEST DATE:	2nd and 4th week of September
ORIGIN:	Castilla La Mancha
GRAPE VARIETY:	Cabernet-Sauvignon and Tempranillo
AGEING:	6 months in American oak
VINIFICATION:	In Stainless steel, temperature-controlled vats. Fermentation/maceration 12 days.
BOTTLING:	December 2007

TASTING NOTE	
VISUAL:	Medium-high intensity with pomegranate tones and bluish rim, clean and bright.
AROMA:	Intense and pleasant aromas of undergrowth mixed in with the vanilla of the American oak and the balsamics of the cabernet. Very attractive, complex and seductive at the same time.
PALATE:	Explosive with a meaty development and great backbone but with no unpleasant sharp edges, well integrated with the oak, that lends it a toasted finish, which makes it delectable.
A PERFECT MATCH WITH:	Especially suited to medium- matured sheep and goat cheeses. The styles of meat that best go with this wine are red meats, game meats and Culin lamb stew. Ideal for fish cooked in sauce.
SERVE AT:	18° C

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