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| <b>Wines</b>         | <b>Luzon Verde, Luzon, Altos de Luzon, Castillo de Luzon.</b>  |
| <b>Ownership</b>     | Gil family   |
| <b>Location</b>      | West of the town of Jumilla  |
| <b>D.O.</b>          | Jumilla  |
| <b>Grapes Source</b> | Family-owned estate of 216 acres (90 ha). The estate is surrounded by small mountains, 60 miles from the Mediterranean Sea. The vineyards are at the altitude of 1,500-2,100 ft.   |
| <b>Soil</b>          | The soils are a combination of sand and chalk covered with chalky gravel and stones.   |
| <b>Climate</b>       | Jumilla has a continental climate due to the high altitude of the region, despite the proximity of the Mediterranean Sea; there are large fluctuations in temperature from day to night during the growing season and cold winters. Rainfall is scant.   |
| <b>Vineyards Age</b> | Merlot 22 years, Cabernet Sauvignon 27 years, Tempranillo 27 years, and Monastrell 52 years.   |
| <b>Vinification</b>  | See below for techniques for each wine.  |
| <b>Production</b>    | 10,000 cases   |
| <b>History</b>       | The estate was founded by the Gil family in 1916. For almost a century now they have strived to create wines that not only reflect the terroir of Jumilla but have an intense expression of the fruit and represent a good value in the market. They have achieved this goal through meticulous vineyard management and by adopting the latest technologies of winemaking available. |

**Wines & Tasting Notes**



**Luzon Verde 2007, Finca Luzon S.L.**

Jumilla

100% Monastrell - Made from Organic Grapes

Founded in 1916, it is an estate of 216 acres of vineyards, located 60 miles from the Mediterranean at 2,100 ft. in elevation. The soils are a combination of sand and chalk covered with large chalky gravel and stones. In several locations the stones completely cover the ground to the depth of 18 inches. There is little rainfall, and the vines are subjected to great temperature fluctuations on a daily basis.

This Wine is produced under organic regulations established in U.S.A norm with grapes grown from organic agriculture and it is certified organic to the USDA National Organic Program.

*Stainless-steel temperature-controlled fermentation for 15 days. Estate bottled.*

Production: 2,000 cases for the U.S.



## Wines &amp; Tasting Notes

**Luzon 2007, Finca Luzon S.L.**

Jumilla

65% Monastrell, 35% Syrah.

Founded by the Gil family in 1916, it is an estate of 216 acres of vineyards, located 60 miles from the Mediterranean at 2,100 ft. in elevation. The soils are a combination of sand and chalk covered with large chalky gravel and stones. In several locations the stones completely cover the ground to the depth of 18 inches. There is little rainfall, and the vines are subjected to great temperature fluctuations on a daily basis. Monastrell vines are trained in the vaso system and are from the Cerrillares vineyard at 600 m (1,968 ft) above sea level and the Syrah comes from the Aragona vineyard at 700 m (2,296 ft) above sea level. Both vineyards have a maximum yield of 4000 kg of grapes per hectare. *20 days total maceration for Syrah and 12 for Monastrell. Temperature controlled fermentation. Estate bottled.*

Production: 5,000 cases for the U.S.

**Castillo de Luzon 2003, Finca Luzon S.L.**

Jumilla

Monastrell, Tempranillo, Merlot, Cabernet Sauvignon

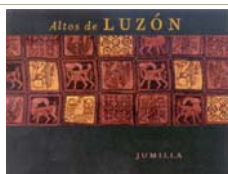
Founded by the Gil family in 1916 it is a family owned estate of 216 acres of vineyards, located 60 miles from the Mediterranean at 2,100 ft in elevation. The Monastrell vines are 47 years old; the Merlot vines are 20 years old. The soils are a combination of sand and chalk covered with large chalk gravel and stones. In several locations the stones completely cover the ground to the depth of 18 inches. There is little rainfall and the vines are subjected to great temperature fluctuations on a daily basis. Yields: Merlot 1.25 t/acre, for Monastrell 1.6 t/acre. Monastrell vines are trained in the vaso system. The Merlot is trellised.

*Maceration lasted 20 days with the temperature being maintained below 24°C for the Merlot and Cabernet-Sauvignon and 12 days maceration at 28°C or less for the Monastrell and Tempranillo. Wines were macerated in contact with the skins before being deposited in stainless steel tanks where the malolactic fermentation took place.*

*The wine was aged in American and French oak for 12 months.*

Production: 1,000 cases

## Wines &amp; Tasting Notes

**Altos de Luzon 2006, Finca Luzon S.L.**

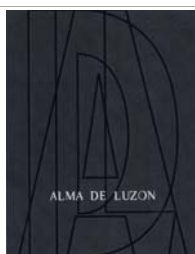
Jumilla

50% Monastrell Old Vines, 25% Cabernet Sauvignon, 25%  
Tempranillo

The grapes for Altos De Luzon were selected from 52-year-old ungrafted Monastrell vines from the Montesinos vineyard at 2,100 ft. in elevation and 27-year-old vines of Cabernet Sauvignon and Tempranillo are from the Castillo de Luzon vineyard at 1,500 ft. in elevation. The vines are planted in very chalky, gravelly soil and yields are less than 1.6 t/acre.

*Harvested into small boxes, the grapes were fermented in stainless-steel. The wine underwent malolactic fermentation in new French and American oak barrels where it was racked twice and aged for 12 months.*

Production: 1,500 cases for the U.S.

**Alma de Luzon 2004, Finca Luzon S.L.**

Jumilla

70% Monastrell Old Vines, 20% Cabernet Sauvignon, 10%  
Syrah

Estate bottled.

The grapes for Alma De Luzon were carefully selected from 52-year-old ungrafted Monastrell vines from the Montesinos vineyard at 2,100 ft. in elevation and 27-year-old vines of Cabernet Sauvignon and Syrah are from the Castillo de Luzon vineyard at 1,500 ft. in elevation. The vines are planted in very chalky, gravelly soil and yields are less than 1.6 t/acre.

*Hand harvesting into small boxes, choosing only perfectly healthy, ripe grapes with additional selection made in the winery using a sorting table. The grapes were fermented in stainless-steel. The wine underwent malolactic fermentation in new 60% French and 40% American Bordelaise oak barrels and aged for 22 months.*

Production: 900 cases of 12 bottles.