



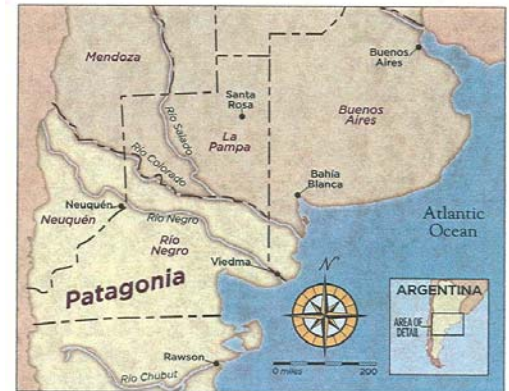
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VALLE AZUL

Wine Maker: Hans Vinding-Diers

Region: Rio Negro Valley, Patagonia (Argentina)

Valle Azul is a very special place within the Rio Negro region of Patagonia, formed by two rivers flowing from the Argentine Andes. As one looks down from the ridge of the valley, which is an ex glacier, one can see that it turns blue at certain times of the year, hence its native name Valle Azul (Blue Valley). This is also the name of this new line of wines, made by world-renowned winemaker Hans Vinding-Diers.



Contrary to other areas of Patagonia that have appeared on the winemaking stage only in the past decade (like Neuquen for example), the magnificence of the Valley had already been discovered in 1828 by British colonists, who decided to dig channels to irrigate the valley and create an oasis in the middle of the desert. It was then and is still famous today for its excellence in pears and apples production. Then, in the early 1900's, the immigrants introduced the first vineyards that found in Patagonia the perfect home. The Rio Negro Valley seems to be a natural paradise for vine growing. The dry climate, with a mere 7 inches of rainfall per year and a maximal humidity of 30%, makes the area free of diseases. This genuineness claims for respect towards nature and consequent artisan attitude.



Winemaker Hans Vinding Diers was asked by local grape growers to make wines that would represent the full potential of the Rio Negro Valley.

The idea for the Valle Azul wines was born when a group of local grape growers approached wine-maker Hans Vinding-Diers, long-time, world-wide ambassador of the Rio Negro (through his own winery Bodega Noemia de Patagonia), and asked him to turn their fruit into wines that would show all of its potential. Hans gladly accepted and the wines are now being brought into the United States for the very first time.

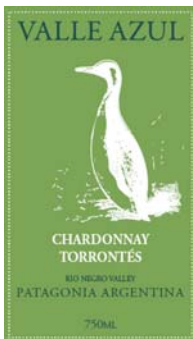


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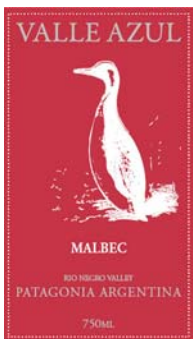
THE WINES

The Valle Azul wines are made by winemaker Hans Vinding Diers in a rented facility. The grapes are sourced by several grape producers in the area who pulled together to promote the region. Conventional farming is used in the vineyards with loamy, sandy, calcareous soils at 600 feet above sea level.



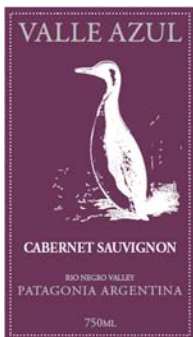
50% CHARDONNAY - 50% TORRONTES

Next to Torrontes, Chardonnay is the most widely planted white grape variety in Argentina. Grapes are picked by hand then transported to winery where they are sorted, crushed and pressed at very low temperature. The must is fermented in stainless steel at 14-16C (57-59F). Once alcoholic fermentation is finished, the wine is settled at cold for 3 weeks and then further sterile filtered and bottled. Fining in bottle for 2 months.



100% MALBEC

Malbec is the most representative red grape varietal in Argentina which found ideal growing conditions in the Rio Negro Valley. Cold soaking for 10 days then fermented in stainless steel tanks at 26C (78F). Malolactic is carried out in stainless steel tank for a month, 20% of the wine is matured in second and third use barrels, the rest in stainless steel tanks for about 8 months, then filtered and bottled.



100% CABERNET SAUVIGNON

After Malbec, Cabernet Sauvignon is mostly widely planted varietal in Argentina. The grapes are picked by hand then transported to winery where they are sorted and crushed. Fermentation is in stainless steel tanks at controlled temperature of between 22 and 28 degrees Celsius (71-82F) for about 3 weeks with remontages to extract the polyphenols and color. The wine is then transferred to cement tanks for the malolactic fermentation and ageing. After 9 months in cement tanks, the wine is filtered and bottled. No oak treatment.



CUVÉE DON VITO - 85% Cabernet Sauvignon, 15% Merlot

Considering the winemaker's mostly French upbringing, the line up would not be complete without a Bordeaux blend wine. The grapes are picked by hand then transported to winery where they are sorted and crushed. Fermentation is in stainless steel tanks at controlled temperature of between 22 and 28 degrees Celsius (71-82F) for about 3 weeks with remontages to extract the polyphenols and color. The wine is then transferred to cement tanks for the malolactic fermentation and ageing. After 9 months in cement tanks, the wine is filtered and bottled. No oak treatment.