#### VINE CONNECTIONS -

## SUSTAINABLE, ORGANIC & BIODYNAMIC PORTFOLIO



## **SUSTAINABLE**

Refers to a range of practices that are not only ecologically sound, but also economically viable & socially responsible.



Wine & sake produced from organically grown grapes / rice, and organic wines without any added sulfites.



## BIODYNAMIC

Grapes that are farmed biodynamically, and the winemaker refrains from using any common manipulations such as yeast additions or acidity adjustments.

#### **AMAYNA**



AMAYNA Sauvignon Blanc

91<sub>PTS</sub>
EDITOR'S CHOICE
Wige Forthusings

90<sub>PTS</sub>

 Certified Sustainable by Wines of Chile Sustainability Code

Great acidity and expressive tropical fruit notes of mango, pineapple and passion fruit. Coastal influence brings this wine a savory saline balance.

 Havested from vineyards in the Leyda Valley and fermented in stainless steel. REGION: San Antonio AVG. ELEVATION: 750 ft. AVG. AGE OF VINES: 20 yrs CASE SIZE: 12/750ml



AMAYNA Pinot Noir

92<sub>PTS</sub>

 Certified Sustainable by Wines of Chile Sustainability Code

• Vegan

A rich Pinot Noir with coastal influence. Excellent aromatic complexity with notes of vanilla, spice and a touch of violet.

 Havested from vineyards in the Leyda Valley and aged 12 months in French oak. REGION: San Antonio AVG. ELEVATION: 820 ft. AVG. AGE OF VINES: 16 yrs CASE SIZE: 12/750ml

BOYA



**BOYA** Sauvignon Blanc

90<sub>PTS</sub> Vinous 2019 Vintage  Certified Sustainable by Wines of Chile Sustainability Code

Vegan

The perfect balance of lime-tinged fruit and natural acidity with a clean, refined finish.

• No malolactic fermentation and aged in stainless steel.

REGION: San Antonio AVG. ELEVATION: 750 ft. AVG. AGE OF VINES: 10 yrs CASE SIZE: 12/750ml



**BOYA** Rosé

2019 Vintage

 Certified Sustainable by Wines of Chile Sustainability Code

Vegan

Refreshing coastal Rosé with flavors of bright raspberry, tangerine, and a mineral finish. 93% Pinot Noir, 7% Grenache

• Hand-harvested & fermented

REGION: San Antonio AVG. ELEVATION: 750 ft. AVG. AGE OF VINES: 10 yrs CASE SIZE: 12/750ml



BOYA Pinot Noir

90<sub>PTS</sub>

90<sub>PTS</sub>

 Certified Sustainable by Wines of Chile Sustainability Code
 Vannes

• Vegan

An approachable coastal Pinot with lively acidity and filled with bright red fruit notes. Well balanced and harmonious style.

• Harvested early to achieve bright, low alc., fresh style. Aged 8-10 months in oak.

REGION: San Antonio AVG. ELEVATION: 820 ft. AVG. AGE OF VINES: 9 yrs CASE SIZE: 12/750ml

#### J. BOUCHON



J. BOUCHON Pais Blanco

90+<sub>PTS</sub>

• Certified Sustainable by Wines of Chile Sustainability Code

• Vegan

Harested from Pais vines grown wildly in the trees next to the vineyards. Fresh, juicy and aromatic. Notes of green apple & pear.

• Harvested from 100+ year old wild vines.

 Aged for 6 months in an ancient tinaja (clay amphora) with native yeast and no filtration. Unfiltered. REGION: Maule Valley AVG. ELEVATION: 630 ft. AVG. AGE OF VINES: 121 yrs CASE SIZE: 6/750ml



J. BOUCHON Pais Viejo

90<sub>PTS</sub>

Certified Sustainable by Wines of Chile Sustainability Code
 Vegan

Juicy, fresh, light and honest. Aromas of strawberry, wildflowers and sour

• Harvested from 100+ year old Gobelet vines.

 Naturally fermented with native yeasts and aged for 4 months in concrete tanks. REGION: Maule Valley AVG. ELEVATION: 650 ft. AVG. AGE OF VINES: 100 yrs CASE SIZE: 12/750ml



J. BOUCHON Pais Salvaje

**92**<sub>PTS</sub>

91<sub>PTS</sub>

Certified Sustainable by Wines of Chile Sustainability Code

• Vegan

Harvested from Pais vines grown wildly in the trees next to the vineyards. Vibrant notes of red fruits, cherry and wild strawberry.

• Harvested from 100+ year old wild vines.

 Naturally fermented with native yeasts, unfiltered and aged for 4 months in concrete tanks. REGION: Maule Valley AVG. ELEVATION: 630 ft. AVG. AGE OF VINES: 120 yrs CASE SIZE: 6/750ml

## **BOUCHON**



#### J. BOUCHON Canto Sur

**92**<sub>PTS</sub>

#### Certified Sustainable by Wines of Chile Sustainability Code • Vegan

A blend of Chile's historic and signature varietals. Aromas of Mediterranean herbs and red fruits. 50% Carmenere, 25% Carignan, 25% Pais

- Harvested from estate vineyards in the Maule Valley.
- Naturally fermented with native yeasts and aged in concrete tanks for 4 months.

**REGION:** Maule AVG. ELEVATION: 630 ft. AVG. AGE OF VINES: 45 yrs CASE SIZE: 12/750ml



J. BOUCHON Cabernet Sauvignon

90+<sub>PTS</sub>

- Certified Sustainable by Wines of Chile Sustainability Code
  • Vegan
- Specific block selections of Cabernet blended together to create a structured & complex wine. Notes of currant, cherry and a touch of vanilla.
- Harvested from Mingre, a dry coastal area of Maule.
- The wine is aged 12 months in French oak.

**REGION:** Maule AVG. ELEVATION: 650 ft. AVG. AGE OF VINES: 27 yrs CASE SIZE: 12/750ml

#### CASA SILVA



CASA SILVA Sauvignon Gris

**93**<sub>PTS</sub>

 Certified Sustainable by Wines of Chile Sustainability Code Vegan

A rarely-seen varietal harvested from vines planted in 1912. Fresh with great acidity and notes of ripe green melon.

• One of the oldest blocks of the Casa Silva estate vineyard.

•Fermented and aged in stainless steel to preserve the natural acidity and concentration.

**REGION:** Colchagua AVG. ELEVATION: 1000 ft. AVG. AGE OF VINES: 104 yrs CASE SIZE: 12/750ml



**CASA SILVA** 

Carmenere Los Lingues

**91**<sub>PTS</sub> 2018 Vintage

 Certified Sustainable by Wines of Chile Sustainability Code • Vegan

Expressive Carmenere with great structure and powerful, sweet &  Harvested block by block for optimal ripeness.

•80% aged in oak barrels for 10-12 months.

**REGION:** Colchagua AVG. ELEVATION: 1475 ft. AVG. AGE OF VINES: 18 yrs CASE SIZE: 12/750ml



CASA SILVA

Carmenere Cuvee Colchagua

**90**<sub>PTS</sub>

**90**<sub>PTS</sub>

• Certified Sustainable by Wines of Chile Sustainability Code

Vegan

round tannins.

Aromas of black cherries, plum and hints of spice.

 Cold soaked, fermented with regular pumpovers, then 50% of the blend is aged in oak for 8 months.

**REGION:** Colchagua AVG. ELEVATION: 1000 ft. AVG. AGE OF VINES: 18 yrs CASE SIZE: 12/750ml



**CASA SILVA** Cabernet Sauvignon Los Lingues

**89**<sub>PTS</sub>

Certified Sustainable by Wines of Chile Sustainability Code

Vegan

Single vineyard Cabernet with notes of strawberry, spiced black pepper and cassis.

• Harvested block by block to achieve optimal ripeness.

• 80% aged in oak barrels for 10 -12 months.

**REGION:** Colchagua AVG. ELEVATION: 1476 ft. AVG. AGE OF VINES: 17 yrs CASE SIZE: 12/750ml



CASA SILVA

S38 Cabernet Sauvignon

**92**<sub>PTS</sub>

**92**<sub>PTS</sub>

 Certified Sustainable by Wines of Chile Sustainability Code

Vegan

S38 is a single, small soil block in Casa Silva's Los Lingues vineyard. Outstanding freshness, balance & depth.

• Hand-harvested from blocks planted in deep stony soils.

•Aged 14 months in new French oak barrels. The best barrels are blended and aged in bottle for at least 1 year.

REGION: Colchagua AVG. ELEVATION: 1476 ft. AVG. AGE OF VINES: 21 yrs CASE SIZE: 12/750ml



**CASA SILVA** Microterroir

**93**<sub>PTS</sub>

**91**<sub>PTS</sub>

• Certified Sustainable by Wines of Chile Sustainability Code • Vegan

A result of groundbreaking research defining Carmenere's potential in Chile. Harmonious profile with notes of ripe red fruits & spices.

• Made from a collection of micro-sites within the Los Lingues vineyard.

Aged 12 months in French oak barrels and 2 years in bottle.

REGION: Colchagua AVG. ELEVATION: 1475 ft. AVG. AGE OF VINES: 17 yrs CASE SIZE: 6/750ml

#### A POSTA



LA POSTA Pizzella Malbec

**91**<sub>PTS</sub>

90<sub>PTS</sub>

Certified Sustainable [Bodegas De Argentina]

Single vineyard Malbec rich in flavor and full of dark fruit and spice. Beautiful aromas of black cherry, dark chocolate and baker's spice.

• Soil consisting of sandy loam, sand, silt, and clay with 20% stones covered by limestone.

Aged 12 months in 80% French oak and 20% unoaked.

**REGION:** Uco Valley AVG. ELEVATION: 3600 ft. AVG. AGE OF VINES: 17 yrs CASE SIZE: 12/750ml

Sustainable

Organic

■ Biodynamic

# LA POSTA



## LA POSTA Paulucci Malbec



92<sub>PTS</sub>

#### Certified Sustainable [Bodegas De Argentina]

Single vineyard Malbec. Juicy with aromas of red cherries, raspberries, and voilets along with notes of toasty oak.

- Soil consisting of sandy loam, sand, silt, and clay.
- Aged 12 months in 80% French oak and 20% unoaked.

REGION: Luján de Cuyo AVG. ELEVATION: 3150 ft. AVG. AGE OF VINES: 46 yrs CASE SIZE: 12/750ml



#### LA POSTA Fazzio Malbec

93<sub>PTS</sub> James Suckling 90<sub>PTS</sub> Wine & Spirits

#### Certified Sustainable [Bodegas De Argentina]

A vibrant single vineyard malbec full of supple tannins and full of red currant, mocha and black cherry notes.

• Soil consisting of sandy loam, sand, silt, and clay.

 Aged 12 months in 10% new, 70% 2nd use French oak and 20% stainless steel. REGION: Uco Valley AVG. ELEVATION: 3050 ft. AVG. AGE OF VINES: 45 yrs CASE SIZE: 12/750ml



#### LA POSTA Armando Bonarda

2019 Vintage \_\_\_\_\_\_ **90 PTS** 

#### Certified Sustainable [Bodegas De Argentina]

A fresh wine with notes of red raspberry & smoky oak.

• Aged 10 months in 70% 2nd use French oak and 30% stainless steel.

REGION: Guaymallén AVG. ELEVATION: 2300 ft. AVG. AGE OF VINES: 53 yrs CASE SIZE: 12/750ml



#### LA POSTA Tinto Red Blend

91<sub>PTS</sub>

#### Certified Sustainable [Bodegas De Argentina]

A complex table blend with aromas of red cherries and raspberry infused with mocha and spice. 60% Malbec, 20% Bonarda, 20% Syrah

•60% of the blend is aged 9 months in 2nd and 3rd use barrels, 60% French and 40% American oak.

REGION: Uco Valley AVG. ELEVATION: 3000ft. AVG. AGE OF VINES: 33 yrs CASE SIZE: 12/750ml

#### **LUCA**



#### LUCA Old Vine Malbec



94<sub>PTS</sub> James Suckling

#### Certified Sustainable [Bodegas De Argentina]

Listed on Wine Spectator's top 100 list twice. A Malbec filled with spice, black cherry cola aromas and notes of cocoa.

 Grapes are hand-harvested and aged for 14 months in 35% new and 65% 2nd use French barrels. REGION: Uco Valley AVG. ELEVATION: 3500 ft. AVG. AGE OF VINES: 50 yrs CASE SIZE: 12/750ml



#### LUCA Chardonnay

94<sub>PTS</sub> James Suckling 90<sub>PTS</sub> Wine Enthusiast

#### Certified Sustainable [Bodegas De Argentina]

Perfect balance between Burgundian and California-style Chardonnay. Hints of tropical fruit, spiced baked pear and minerality. • Hand-harvested from the "G-Lot" vineyard in Gualtallary.

•80% barrel-fermented and 20% tank fermented. Aged 12 months in French barrels.

REGION: Uco Valley AVG. ELEVATION: 5000 ft. AVG. AGE OF VINES: 26 yrs CASE SIZE: 12/750ml



#### LUCA

Malbec, Paraje Altamira



#### Certified Sustainable [Bodegas De Argentina]

Available exclusively for on-premise. Notes of black cherry & dark berries with hints of violet. A great expression of Malbec from the Uco Valley.

 Vineyards composed of shallow, rocky, alluvial soils irrigated by Andes snowmelt.

• Aged 12 months in 30% new and 70% 2nd use French barrels.

REGION: Uco Valley AVG. ELEVATION: 3600 ft. AVG. AGE OF VINES: 16 yrs CASE SIZE: 12/750ml



#### LUCA Pinot Noir

94<sub>PTS</sub> James Suckling **92**<sub>PTS</sub>

#### Certified Sustainable [Bodegas De Argentina]

Burgundian style Pinot with beautiful aromas of wild strawberries, saddle leather and cola root.

 Hand-harvested and aged 12 months in 25% new and 75% 2nd use French barrels. REGION: Uco Valley AVG. ELEVATION: 5000 ft. AVG. AGE OF VINES: 23 yrs CASE SIZE: 12/750ml



#### **LUCA** Laborde Select Syrah

94<sub>PTS</sub> 90<sub>PTS</sub>

#### Certified Sustainable [Bodegas De Argentina]

One of the world's only double massal selection vineyards with cuttings from the Rhone valley and a second selection in the Uco Valley.

•Aged 12 months in 50% new French & 50% second use French barrels.

REGION: Uco Valley AVG. ELEVATION: 3500 ft. AVG. AGE OF VINES: 44 yrs CASE SIZE: 12/750ml

Sustainable

Organic

Biodynamic

#### **LUCA** Certified Sustainable [Bodegas De Argentina] **LUCA REGION:** Uco Valley A powerful wine with gripping tannins, great structure and balance. Hand-harvested and aged 18 Beso de Dante AVG. ELEVATION: 3500 ft. months in 50% new, 50% second use French barrels. AVG. AGE OF VINES: 31 yrs Aromas of cassis, mint and oak. 50% **93**<sub>PTS</sub> CASE SIZE: 6/750ml Cabernet Sauvignon, 40% Malbec, 10% Cabernet Franc Certified Sustainable [Bodegas De LUCA • Grapes are hand-harvested **REGION:** Uco Valley Argentina] from vineyards in Altamira Nico Malbec AVG. ELEVATION: 3200 ft. and La Cońsulta. Iconic old-vine Malbec and only 4 •Aged 24 months in French AVG. AGE OF VINES: 51 yrs barrels produced. Dense, **95**<sub>PTS</sub> 94<sub>PTS</sub> 96<sub>PTS</sub> 92+<sub>PTS</sub> oak barrels. CASE SIZE: 3/750ml concentrated and expressive. Wine Enthusiast 2014 Vintage James Suckling Vinous 2015 Vintage 2015 Vintage Organically Grown Grapes TIKAL **REGION:** Uco Valley Certified Biodynamic Natural •Aged 10 months in 80% French, 20% American oak. AVG. ELEVATION: 3500 ft. • Vegan An 'earth-friendly' biodynamic blend with notes of red cherries, black AVG. AGE OF VINES: 13 yrs 91+<sub>PTS</sub> **93**<sub>PTS</sub> CASE SIZE: 12/750ml raspberry and spiced mocha. 60% Organic Malbec, 40% Organic Syrah 2016 Vintage TIKAL REGION: Luján de Cuyo Sustainably Produced Hand-harvested from vineyards **Patriota** in Vista Flores and Rivadavia. •Aged 12 months in 70% French & 30% American oak AVG. ELEVATION: 3280 ft. Full bodied yet balanced with layers **93**<sub>PTS</sub> 90<sub>PTS</sub> AVG. AGE OF VINES: 78 yrs of raspberry, cherry and cocoa. 60% Wine Advocate 2016 Vintage Bonarda, 40% Malbec CASE SIZE: 12/750ml 2017 Vintage • Sustainably Produced TIKAL • Hand-harvested from the

## Jubilo





Vegan

Deep black currant and oak aromas with notes of black cherry liqueur and a touch of black tea. 60% Malbec, 40% Cabernet Sauvignon

- Vistaflores vineyards.
- Aged for 16 months in 70% French & 30% American oak barrels.

**REGION:** Uco Valley AVG. ELEVATION: 3280 ft. AVG. AGE OF VINES: 13 yrs CASE SIZE: 6/750ml

& Rivadavia



**TIKAL** Amorio

**92**<sub>PTS</sub>

· Sustainably Produced

Vegan

Aromas of smoky oak and cherry. Rich and velvety on the palate.

- Hand-harvested from the Vistaflores vineyards.
- •Aged for 12 months in 70% French & 30% American

**REGION:** Uco Valley AVG. ELEVATION: 3280 ft. AVG. AGE OF VINES: 16 yrs CASE SIZE: 12/750ml

 ${\sf Sustainable}$ 

Organic

Biodynamic

#### SUSTAINABILITY CODES ARGENTINA & CHILE

\* Sustainability code logos can be found on each certified wine's back label



#### WINES OF CHILE SUSTAINABILITY CODE

The WoC code, certified by specialized agencies that audit each producer, certifies that wineries work sustainably in four different areas: vineyards (environmental), winemaking (process), employees (social) and tourism (community).

www.sustentavid.org/en/



#### BODEGAS DE ARGENTINA SUSTAINABILITY CODE

The BdA code, certified by specialized agencies that audit each producer, certifies wineries with sustainable practices in viticulture, soil management, energy efficiency, water conservation, solid waste management, air quality, human resources and community.

www.bodegasdeargentina.org/protocolo-sustentabilidad/

## ARTISAN JAPANESE SAKE

AMA NO TO			
AND'M	AMA NO TO Heaven's Door tokubetsu junmai	<ul> <li>Sustainably Produced</li> <li>Kosher</li> <li>Layers of dried flowers and baking spice give way to savory salinity. Slightly dry and medium-bodied.</li> </ul>	rice: Ginnosei prefecture: Akita alc.: 16.2% seimaibuai: 55%
CHIYONOSONO	CHIYONOSONO Sacred Power junmai ginjo	Sustainably Produced  Produced from Shinriki rice grown by the brewery.  Rich & full flavored with notes of fresh-cut grass and hints of tropical fruit.	rice: Shinriki prefecture: Kumamoto alc.: 15.9% seimaibuai: 55%
FUKUCHO	FUKUCHO Forgotten Fortune junmai	Sustainably Produced  Brewed using Miho-san's own Hattanso rice. Balanced, expressive and full of flavor. Earthy notes, great texture and a long persistent finish.	rice: Hattanso prefecture: Hiroshima alc.: 15.5% seimaibuai: 75%
KAWATSURU	KAWATSURU Crane of Paradise	Sustainably Produced  Juicy notes of grapefruit and freshly cut grass, with a hint of salted pineapple. Crisp, dry finish with an almost effervescent energy behind it.	rice: Yamada Nishiki prefecture: Kagawa alc.: 15.5% seimaibuai: 65%
KONTEKI	KONTEKI Pearls of Simplicity junmai daiginjo	Produced from Organic Rice  Made from some of the best quality Yamada Nishiki rice. Aromas of white flower and Asian pear with hints of clean honeydew, lemon and licorice.	rice: Yamada Nishiki prefecture: Kyoto alc.: 15.5% seimaibuai: 50%
	KONTEKI Tears of Dawn daiginjo	Produced from Organic Rice  Made from some of the best quality Yamada Nishiki rice. Lush notes of tropical banana, anise seed and truffle. Velvety & dangerously smooth.	rice: Yamada Nishiki prefecture: Kyoto alc.: 15.5% seimaibuai: 50%
TAKA	TAKA Noble Arrow tokubetsu junmai	Sustainably Produced  Estate grower-producer style sake. Creamy and luxurious with aromas of green melon rind, kaffir lime leaves and an herbal finish.	rice: Yamada Nishiki & Hattan Nishiki prefecture: Yamaguchi alc.: 15.5% seimaibuai: 60%
TAKATENJIN	TAKATENJIN Sword of the Sun tokubetsu honjozo	Sustainably Produced  The brewery is highly recognized for their environmentally friendly use of solar power, on-site water treatment & using renewable energy sources. Notes of melon, pear and banana.	rice: Yamada Nishiki & Haenuki prefecture: Shizuoka alc.: 15.5% seimaibuai: 60%
TO SERVICE STATE OF THE PARTY O	TAKATENJIN Soul of the Sensei junmai daiginjo	Sustainably Produced  The brewery is highly recognized for their environmentally friendly use of solar power, on-site water treatment & using renewable energy sources. Aromas of cantaloupe, dry anise and white pepper.	rice: Yamada Nishiki prefecture: Shizuoka alc.: 16.8% seimaibuai: 50%

## ARTISAN JAPANESE SAKE

#### **TENTAKA** • Certified Organic in Japan, the US & the European Union rice: Organic Gohyakumangoku & Organic Asahinoyume • Sustainably Produced **TENTAKA** One of the few organic sakes produced in Japan and prefecture: Tochiqi Organaka made with the intention of creating a completely natural product with nothing added. Clean and dry with bright banana and melon aromas. alc.: 15% organic junmai seimaibuai: 68% rice: Gohyakumangoku Sustainably Produced **TENTAKA** prefecture: Tochigi Hawk in the Heavens Dry and crisp, the flavors are dominated by mixed alc.: 15.6% tokubetsu junmai nuts, fresh cut green grass and other earthier flavors. seimaibuai: 55% Sustainably Produced rice: Yamada Nishiki **TENTAKA** prefecture: Tochigi The ultimate luxury sake that is made from the most Silent Stream alc.: 16.8% premium of all rice strains. Soft lime, mint and lychee junmai daiginjo notes with vibrant acidity. seimaibuai: 35% ОКО Sustainably Produced rice: Dewasansan ТОКО prefecture: Yamagata Made from the brewery's own Dewasansan rice. Sun Rise Grassy, floral aromas with green apple and melon. alc.: 15% junmai ginjo

Soft and smooth finish.

seimaibuai: 55%