



AQUITANIA

LAZULI 2013

Named after the precious gemstone 'Lapis Lazuli', this wine is only made during the best vintage and has impressive character that only gets better with age.

WINERY BACKGROUND: In the early 1990's, Bordeaux luminaries Bruno Prats (Chateau Cos d'Estournel) and Paul Pontallier (Chateau Margaux) discovered the high caliber of Cabernet Sauvignon from Chile's Alto Maipo region. They partnered with their colleague Felipe de Solminihac, a renowned Chilean agronomist, oenologist and winemaker in the region. They acquired 45 acres in the 'Quebrada de Macul', historically the heart of the Maipo Valley vineyards, and Viña Aquitania was born. In January 2003, Ghislain de Montgolfier (CEO of Bollinger Champagne), became the fourth partner.

VINEYARD & WINEMAKING DETAILS: The grapes are harvested from the section of the vineyard that surrounds the winery. This wine is aged for 16 months in new French oak, then aged in bottle until the winemaking partners agree it is ready for release. Lazuli, a name that pays homage to lapis lazuli the precious gemstone from Chile, is the jewel of Viña Aquitania.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Beautiful ruby red color. Elegant nose: black fruits like cassis, black cherry and plum. The palate shows good acidity and balance, ripe and soft tannins, floral and spicy notes with a long finish. Pairs well with BBQ pork ribs, Asian stir-fry and roasted vegetables.

91 POINTS

James Suckling, May, 2016

VINTAGE 2013

VARIETAL COMPOSITION
100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION
2,100 feet

AVG. AGE OF VINES 29 years

ALCOHOL 13.5%

CASES IMPORTED 100

SUGGESTED RETAIL PRICE \$35

UPC 835603002577



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