

# WINE MARKETING TOOLS

## DISPLAYS, CASE CARDS & POSTERS

**La Posta**  
**91 PIZZELLA**  
**MALBEC 2016**

**'ENJOY THE SIMPLER TIMES'**  
 in La Consulta, Argentina with the Pizzella family and their rich Malbec full of dark fruit and spice.

**— DRINK THE ANDES —**

**BODINI**  
 ROSE OF MALBEC

**TASTING NOTES**  
 CHERRY • STRAWBERRY • SPICE

Hand crafted by one of Argentina's most treasured female winemakers.

*Jimena Lopez*

ARGENTINA

RAISE YOUR GLASS!

**La Posta**

and

ENJOY THE SIMPLER TIMES

LAND OF SUN AND WINE

**J. BOUCHON**

**90 POINTS**  
 Vinous 2015

Red Blend  
**CANTO NORTE**  
 2014

Ripe Cherry, Cassis & Blueberry  
 Notes of Minerality with an Elegant Finish

Try With:  
 Steak • Spaghetti Bolognese • Manchego Cheese

**Fall in Love**  
 with  
**CARMENERE**

**CELEBRATE CARMENERE DAY NOV. 24<sup>th</sup>!**

Fall's perfect red wine with notes of blackberry, roasted plum & a spicy finish.

Try paired with fall food favorites

- Roasted turkey
- Sweet potatoes
- Cranberry sauce
- Stuffing
- Grilled Portobellos
- Herbed Chicken

Learn more about Carmenere at [VineConnections.com](http://VineConnections.com)

**La Posta**

**PIONEERING ARGENTINA'S GROWER MALBEC REVOLUTION**

MENDOZA'S FAMILY OWNED MALBEC VINEYARDS

<p><b>PAULUCCI</b></p> <p><b>91</b></p> <p>Find your passion!              This wine is a blend of 100% Malbec grapes from the Pizarral vineyard in Mendoza, Argentina.</p> <p>ELEVATION: 2000' AGE OF VINES: 45 years</p> <p>TASTING NOTES: red cherry, raspberry, plum, spice</p> <p>DRY WITH: steak, aged cheese, pork loin</p>	<p><b>FAZZIO</b></p> <p><b>90</b></p> <p>Never slow down!              This wine is a blend of 100% Malbec grapes from the Pizarral vineyard in Mendoza, Argentina.</p> <p>ELEVATION: 2000' AGE OF VINES: 12 years</p> <p>TASTING NOTES: blackberry, raspberry, plum, spice</p> <p>DRY WITH: steaks, lamb chops, pork loin</p>	<p><b>PIZZELLA</b></p> <p><b>92</b></p> <p>Enjoy the simpler times!              This wine is a blend of 100% Malbec grapes from the Pizarral vineyard in Mendoza, Argentina.</p> <p>ELEVATION: 2000' AGE OF VINES: 12 years</p> <p>TASTING NOTES: plum, spice, blackberry</p> <p>DRY WITH: steaks, lamb chops, pork loin</p>
--	--	---

**FARM TO GLASS**

Thoughtful Wine Making • Passionate Family Farmers

**HAYFORK**

*Finishing*  
 VINEYARDS

**SENSATIONAL SOUTH AMERICAN VALUES**

**CABERNET SAUVIGNON**

**90 points**  
 The Wine Advocate

**90 points**  
 The Wine Advocate

**J. BOUCHON**  
 2015 BLOCK SERIES CABERNET SAUVIGNON  
 Maule Valley, Chile

Aromas of red currant, cassis, jam, dried herbs, and coffee. A good match for grilled red meats such as a flank steak, barbecued beef, and creamy cheeses.

**AREYNA**  
 2016 CABERNET SAUVIGNON  
 Luján de Cuyo, Argentina

A rich and full Cabernet with notes of dark fruits, chocolate and spices. Try paired with grilled pork chops, stuffed peppers or meatloaf.

**MALBEC WORLD DAY**  
 4.17.18

**UNCORK THE FLAVORS OF ARGENTINA**

## • MALBEC UNCOVERED •

Explore the differences of Argentine Malbec

A circular infographic showing various Argentine Malbec wines and their food pairings:

- CASARENA ANAKOVI'S VVO** (Luján de Cuyo): mineral/lemon floral, lamb steak w/ red chutney, mushrooms
- LA POSTA PAULUCCI** (Luján de Cuyo): red cherry, raspberry, violet, lamb burger, goat cheese, pork
- LA POSTA PIZZELLA** (Uco Valley): dark chocolate, dark fruit, cherry, mushrooms, polenta, beef
- LUCA** (Uco Valley): cherry, apple, spice, quail, goat cheese, waxy potatoes
- AREYNA** (Luján de Cuyo): raspberry, red fruit, raspberry, plum, spice, blackberry
- BODINI** (Luján de Cuyo & Mendoza): plum, spice, blackberry, ribs, Pizarral lamb chops
- LUNTA** (Luján de Cuyo): raspberry, red fruit, lamb, wares/ribs, tenderloin
- MENDEL** (Luján de Cuyo): raspberry, plum, cassis, lamb, manchego, ribeye steak

## SHELF TALKERS & NECKERS

Boya  
Coastal, Youthful & Refreshing  
**SAVE INSTANTLY!**  
INSTANT REBATE - SEE BACK FOR DETAILS

la Posta  
**DRINK THE GOOD LIFE**  
- THE BEST OF ARGENTINA -

93 PTS 2017 PIZZELLA MALBEC	92 PTS 2017 FRAZIO MALBEC	91 PTS 2017 PAULUCCI MALBEC
--------------------------------	------------------------------	--------------------------------

reviewed by James Suckling

2015 LUCA MALBEC  
**93**  
POINTS  
James Suckling

PAIR WITH:  
steak • lamb • medium cheeses

LUCA

2015 **PAULUCCI**  
MALBEC

**90** PTS  
JAMES SUCKLING, 2016  
*\*Vintage indicated may not be available.*

RED CHERRY  
RASPBERRY  
VIOLET

2015 **TINTO**  
RED BLEND

**91** PTS  
JAMES SUCKLING, 2016  
*\*Vintage indicated may not be available.*

RASPBERRY  
CHERRY  
MOCHA

## RECIPE CARDS & PAIRING GUIDES

**Pork Chops with Crimson Couscous + Radish Slaw**  
SERVES 4

Fresh & tangy pork chops with a touch of spice. The citrus of the radish slaw balances well with the powerful spice of the pork chops and makes this dish perfect to pair with Casa Silva Carmenera.

**Pork Chops**  
4 pork rib chops, 1-1/2" thick  
1 quart cold water  
2 Tbsp kosher salt  
2 Tbsp molasses

**Crimson Couscous**  
2 cups Israeli couscous  
1 cup fresh beet juice  
1 1/4 cups vegetable broth or water  
2 Tbsp extra-virgin olive oil  
sea salt

**Radish Slaw**  
1 bunch multi-colored Easter Egg radishes (or regular red radishes), cleaned & cut into matchsticks  
juice of 1 lemon  
2 Tbsp extra virgin olive oil  
sea salt & freshly ground black pepper

**CASA SILVA Carmenera Cuvée Colchagua**  
Bright and intense ruby red. On the nose, aromas of black cherries and plums with hints of spices. On the palate, it is round and powerful with sweet soft tannins and balanced acidity.

#GrillLikeAGaicho

**PICK YOUR PERFECT PIZZA PAIRING**  
South American wines & Japanese sake to partner with your favorite slice

**J. BOUCHON PAIS VIEJO**  
Bright and juicy red fruits with a kiss of smoke and juicy acidity.  
Pizza Pairing: prosciutto & fig pizza

**CASA SILVA SAUVIGNON GRIS**  
Delicate melon and citrus aromas with freshness, minerality and lovely acidity on the palate.  
Pizza Pairing: veggie & goat cheese pizza

**TENTAKA HAWK IN THE HEAVENS**  
Dry and crisp with nutty, herbal notes that invite robust flavors.  
Pizza Pairing: bold & meaty pizza

**LUCA CHARDONNAY**  
Golden and inviting, with rich texture and hints of earthiness and lemon crème.  
Pizza Pairing: white sauce pizza with sausage & mushrooms

**LA POSTA PIZZELLA MALBEC**  
This is a full-bodied and well-structured wine that is incredibly full of life and born to be enjoyed with food and friends.  
Pizza Pairing: classic Margherita pizza

**Smoked Salmon & Green Chile Tortis**  
paired with Bodini Rose

**Tort Shell**  
8 oz cream cheese, softened  
1 1/2 cup butter, softened  
2 1/2 cup flour

**Filling**  
4 eggs  
1 cup heavy cream  
4 oz goat cheese, crumbled  
4 oz, roasted mild green chiles (such as Hatch) perched, seeded and chopped  
4 oz, smoked salmon

**Preparation**  
Prepare tart shells: In a heavy stand mixer, cream together the cream cheese and butter until well combined and fluffy. Add the flour and mix until a dough comes together. Wrap dough in plastic and chill in refrigerator for at least 1 hour. Meanwhile coat mini muffin tins with spray oil. Break off walnut-sized pieces of dough and roll into balls. Press the balls into the muffin tins, being sure to keep the thickness even on the bottoms and sides up to the rims. Preheat oven to 350°.

**Prepare the filling:** whisk together the eggs and cream. Transfer to a squeeze bottle or piping bag. Fill each tart shell with a little of the goat cheese and green chili. Fill the shells 2/3 full with the egg mixture. Tuck a piece of smoked salmon into the top of each tart. Bake for 18-20 minutes until shells are golden and filling is set. Cool slightly and serve as part of a Northwest brunch spread with a cheese and charcuterie platter, olives, crudités and Bodini Rose of Malbec. Makes 48 tarts.

**GRILL LIKE A GAUCHO**

	SAUVIGNON BLANC	CHARDONNAY	OTHER WHITES	ROSE	PIVOT ROSE	MALBEC	CARMENERA	OTHER REDS
OYSTERS	BOYA	CLOVES FORK	REBANO	BOYA	BOYA	BOYA	BOYA	BOYA
SHRIMP	CASA SILVA	HERBINO	REBANO	BOYA	BOYA	BOYA	BOYA	BOYA
SALMON	ALAYANA	SOLDESOL	HERBINO	BOYA	BOYA	BOYA	BOYA	BOYA
VEGETABLES	CASA SILVA	HERBINO	REBANO	BOYA	BOYA	BOYA	BOYA	BOYA
POULTRY	HERBINO	HERBINO	REBANO	BOYA	BOYA	BOYA	BOYA	BOYA
SAUSAGES	HERBINO	HERBINO	REBANO	BOYA	BOYA	BOYA	BOYA	BOYA
BURGERS	HERBINO	HERBINO	REBANO	BOYA	BOYA	BOYA	BOYA	BOYA
LAMB	HERBINO	HERBINO	REBANO	BOYA	BOYA	BOYA	BOYA	BOYA
STEAK	HERBINO	HERBINO	REBANO	BOYA	BOYA	BOYA	BOYA	BOYA
RIS	HERBINO	HERBINO	REBANO	BOYA	BOYA	BOYA	BOYA	BOYA

**THANKSGIVING FESTIVE FOOD PAIRINGS**

**TODAY'S CELEBRATION OF PEACE**  
A fiery side with soft textures and notes of almonds, orange, plum and apricot.  
Pair With: Sweet desserts like pecan or apple pie.

**TENTAKA HAWK IN THE HEAVENS**  
Dry and crisp, the flavors are dominated by citrus notes, black truffle and fresh green herbs.  
Pair With: Market produce or creamy risotto.

**CASA SILVA SAUVIGNON GRIS**  
A versatile pairing wine with notes of dark fruits and hints of spice.  
Pair With: Smoked, herb-stuffed pork tenderloin, roasted pork tenderloin or roasted chicken.

**BOYA ROSE**  
A refreshing Rose with flavors of bright raspberry, tangerine, and a hint of peach.  
Pair With: Fresh raspberry chutney or fruit salad.

**LUCA CHARDONNAY**  
Beautiful and inviting, notes of lemon crème, baking spices and dais de leche.  
Pair With: Savory side dishes like combined stuffing or roast potato gratin.

**TOUCHDOWN PAIRINGS**

REFUEL EACH QUARTER WITH THESE CHARGED UP WINE PAIRINGS FROM VINE CONNECTIONS

<b>1<sup>ST</sup> QUARTER</b> AREVALA pair with ZESTY GUACAMOLE	<b>2<sup>ND</sup> QUARTER</b> BOYA ROSE pair with BUFFALO WINGS	<b>3<sup>RD</sup> QUARTER</b> LA POSTA MALBEC pair with PIZZA	<b>4<sup>TH</sup> QUARTER</b> TRAL PATRIOTA pair with HEAVY SLIDERS
---	---	---	---

**THE PAIRING GUIDE**  
How to pair your favorite cookie with Vine Connections Wine

**MOLTEN GRILLED PEPPERS**  
PAIRED WITH BOYA ROSE

4 oz crumbled goat cheese  
1/2 cup shredded Parmigiano-Reggiano  
1 cup shredded smoked gouda  
Assorted small baby bell peppers, small poblanos chiles or small Anatheims (12-16 total)  
Extra virgin olive oil, for rubbing

In a bowl, combine the cheeses until well mixed. To prepare the peppers/chiles, cut a small slit in the side of each, just large enough to fill with a small amount of the cheese mixture. Rub the peppers with olive oil and season with salt and pepper. Heat a grill and grill the peppers until charred on all sides but the cut side and cheese is melted through. Transfer to a serving platter and use as an appetizer course. Pair with Boya Rose.

# WINE MARKETING TOOLS

## ON-PREMISE POS

**MAGNIFICENT MENDOZA** • ARGENTINE WINE FLIGHT •

**CASARENA ESTATE RED BLEND**

**taste profile**

Body: ●●○○○  
Acidity: ●○○○○  
Fruit: ●●●○○

**tasting notes**

plum cherry vanilla

**WINERY**  
CASARENA  
100% CABERNET SAUVIGNON | 10% MALBEC  
LUJAN DE CUYO  
1999

**TIKAL PATRIOTA**

**taste profile**

Body: ●●○○○  
Acidity: ●○○○○  
Fruit: ●●●○○

**tasting notes**

apple dark berries baking spice

**WINERY**  
LA POSTA  
80% BONARDINA | 20% MALBEC  
HERNANDEZ  
VIÑA FLUORENZA BRANCO  
1999

**LA POSTA PAULLUCCI MALBEC**

**taste profile**

Body: ●●○○○  
Acidity: ●○○○○  
Fruit: ●●●○○

**tasting notes**

cherry violet chocolate

**WINERY**  
LA POSTA  
100% MALBEC  
LUJAN DE CUYO  
1999

**laPosta**

### SINGLE VINEYARD MALBEC FLIGHT

**LA POSTA PAULLUCCI**  
Luján de Cuyo, Argentina

**tasting notes:**  
RED CHERRY  
RASPBERRY  
VIOLET

Pairs well with hearty pastas, lamb burgers, butternut squash or Manchego cheese.

**LA POSTA FAZZIO**  
Uco Valley, Argentina

**tasting notes:**  
BLACK CHERRY  
RIPE PLUM  
ROSE PETALS

Try with charcuterie such as prosciutto, smoked poultry or a savory pork tenderloin.

**LA POSTA PIZZELLA**  
Uco Valley, Argentina

**tasting notes:**  
DARK CHOCOLATE  
SPICE  
DARK FRUITS

Excellent pairing with BBQ meats, hamburgers, mushroom ragout or pizza.

**SOMM VS. SOMM**

## wine MUSIC BATTLE

TWO SOMMS / ONE BADASS WINE LIST  
EACH SOMM PAIRS THE BEST SONG TO EACH WINE  
YOU DRINK, THEY BATTLE, YOU PICK THE WINNER

**MONDAY, JUNE 4TH**

VIP TASTING WITH THE WINEMAKERS AT 8PM  
SOMM BATTLE BEGINS AT 9PM

**SPECIAL TRADE TASTING EVENT**

### JOURNEY ACROSS THE ANDES

A TASTE OF ARGENTINA & CHILE  
Hosted by RNDG's nearest supplier, Vine Connections.

A unique tasting featuring innovative & revolutionary wines that are changing the game for South America.

Authentic South American Herederos will be catered.

EVERY ATTENDEE WILL HAVE A CHANCE TO WIN A \$300 GIFT CARD FOR UNITED AIRLINES!

**THURSDAY OCTOBER 17TH**  
1:00 PM - 4:00PM

**LOCATION:**  
St. John's Photography Studio  
705 W. St. Johns Ave. Corral Gustin

**RSVP:**  
Kristin Blish@vineconnections.com  
818.219.2222

**Casa Silva**

The Silva family pioneered the first vineyards in Chile's Colchagua Valley in 1929. Casa Silva is the most awarded Chilean winery and strives to innovate by researching and exploring grape varietal clones and new terroirs.

**CASA SILVA CABERNET SAUVIGNON**  
Aromas of strawberry, blackberry, and cassis with spiced black pepper notes. Fresh on the palate with excellent acidity and plenty of red fruit flavors like raspberry, cherry, and cassis.

**PAIR WITH**

- Seafood with Hearty Tomato Sauces
- Filet Mignon or Haddock Steak
- Surf & Turf

**90 POINTS**, Stephen Tanzer's International Wine Cellar, 2014

**TORCH LAKE CAFE**

**SOUTH AMERICAN WINE DINNER**

**PLEASE JOIN US WEDNESDAY MAY 9TH**

With Special Guest:  
Elizabeth Butler, Chilean Wine Educator & Matias Garcia Silva, Winemaker

**6:30PM** Meet & Greet Reception  
**7:00PM** Dinner

**TORCH LAKE CAFE**  
4990 US-31 N  
Eastport, Michigan  
261.9400

**\$50 per person (includes tax & gratuity)**

**TORCH LAKE CAFE**

### SOUTH AMERICAN WINE DINNER

WEDNESDAY MAY 9th

**Meet & Greet Empanadas**  
paired with Boya Rosé & Boya Pinot Noir

**Palta Reina**  
half of an avocado filled with diced yellowfin tuna and marinated in a citrus vinaigrette  
paired with Amayna Sauvignon Blanc

**Ensalata Chilena**  
fresh sliced tomato, tomatoes and sweet onion  
dressed with olive oil  
paired with Amayna Pinot Noir & J. Bouchon Paris Viejo

**Chorrillana**  
sliced breaded beef brochet on a mound of french fries & caramelized onions, topped with queso fresco & a fried egg  
paired with Amayna Pinot Noir & J. Bouchon Paris Viejo

**Leche Asada**  
a sweet caramelized lemon custard  
paired with Sol de Sol Sparkling

**GAUCHO SOCIAL**

### Argentina Cultural Night

featuring the U.S. launch of Casarena & Areyna wines

**Saturday April 15th**

enjoy inspired sips & snacks  
from 5pm - 9pm

**The Gaucho Grill**  
268 Palm Ave  
Burbank, CA 91502

**INTRODUCING**  
CASARENA | AREYNA

Wines that are rewriting the story of the historic story of Lujan de Cuyo, Mendoza in a fresh, modern way. Casarena focuses on terroir diversity and discovering hidden gems in their estate vineyards.

IMPORTED BY **VINE CONNECTIONS**  
2016 | 11011 E. CENTRAL EXPRESSWAY, SUITE 100

Join us!  
Thursday, July 21st, 2016  
5:30pm - 7:30pm

### Argentina Uncovered

Experience Argentine wine with various  
FLAVORS  
PAIRINGS  
ORIGINS  
TERROIRS

**LUCA BODINI**  
HERMANOS  
graffito laPosta

Meet The Winemakers | Food Trucks | Bottle Signing

**PIONEER** wine company | **VINE CONNECTIONS**

**MAYU PEDRO JIMENEZ**

**AMAYNA SAUVIGNON BLANC**

**BOYA ROSE**

**WHITES**

**CHILEAN WINE TOUR**

**ROSÉ FLIGHT** - FRESH ROSÉ WINES FROM CHILE & ARGENTINA

**BOYA ROSÉ**  
93% Pinot Noir, 7% Grenache

-raspberry  
-tangerine  
-citrus

**BODINI ROSÉ OF MALBEC**  
100% Malbec

-strawberry  
-cherry  
-spice

**REGINATO ROSÉ OF MALBEC**  
100% Malbec

-strawberry  
-rhubarb  
-floral spice

IMPORTED BY **VINE CONNECTIONS**

## SOCIAL MEDIA & DIGITAL MARKETING

**CELEBRATE MALBEC WORLD DAY**

**MEET THE WINEMAKER**  
Jimena Lopez

• FRIDAY JUNE 8 •

### CHILEAN WINE TASTING EVENT

featuring special guest winemakers from Chile!

**Fall in Love with CARMENERE**

**WORLD CARMENERE DAY**  
NOVEMBER 24th

# WINE MARKETING TOOLS

## EDUCATIONAL MATERIALS

### NEW CHILE PAIS

PAIS, the first vitifera vine ever brought to the Americas, bridges the Old and New World and has changed viticultural history forever.

#### GRAPE FACTS

- Vigorous, productive, and tolerant of drought.
- Heavy for sustaining long travel and durable once planted.
- Light, juicy red fruits, firm tannin, medium acidity.

#### THE JOURNEY OF PAIS

- Originally from Castilla-La Mancha, Spain.
- Travels to the Canary Islands in the Spanish west.
- Arrives in Mexico in the 16th century with Spanish missionaries for religious conversion.
- Moves to Northern CA, New Mexico as Missionaries move west.
- Moves to Chile and Argentina as Missionaries reach south.

#### PAIS IN CHILE

- 5.5% of wine vines planted.
- Most planted in Maipo Valley & is dry farmed, bush-trained vines.
- Many vines are over 100 years old!

#### NAMES AROUND THE WORLD

- CHILE: Pais
- ARGENTINA: Cereza, Cereza
- UNITED STATES: Mission
- SPAIN: Uva País, País, País Negro, País Negro

#### PAIS SALVAJE

- Harvested from completely wild vines, discovered in the forest near Bouchon, Miño wine.
- Grapes determined using a "variety" of wild varieties from the structure of the grape.
- Formed and set vines years in vineyard beds, unharmed, no pesticides, 100% natural, 100% acid.

**TASTING NOTES:**

- Fruit, intense, acid, tannins, complex and aromatic, juicy, light and fresh.
- Best pairings: Empanadas, bread, sausage, "ambrosia de huevos", (fried shell eggs), strong cheeses.

INFOGRAPHIC PROVIDED BY VINE CONNECTIONS

### CHILE HARVEST RECAP

WHAT IS A NORMAL VINTAGE & CLIMATE?

**NORTH:** Dry, sunny, warm days / cool nights

**CENTRAL:** Rain in winter / warm & dry harvest

**SOUTH:** Cooler, more rainfall, dry farming

**Semi-arid desert**

**Mediterranean** (dry, warm, sun & dry summer, rain in winter / spring)

**Oceanic / Maritime** (mild, more rainfall, less temp)

**EL NIÑO / LA NIÑA**

El Niño: In Chile, the warm waters of the ocean off the coast of Peru, 20-30°C, 30-40°C, 40-50°C, 50-60°C, 60-70°C, 70-80°C, 80-90°C, 90-100°C, 100-110°C, 110-120°C, 120-130°C, 130-140°C, 140-150°C, 150-160°C, 160-170°C, 170-180°C, 180-190°C, 190-200°C, 200-210°C, 210-220°C, 220-230°C, 230-240°C, 240-250°C, 250-260°C, 260-270°C, 270-280°C, 280-290°C, 290-300°C, 300-310°C, 310-320°C, 320-330°C, 330-340°C, 340-350°C, 350-360°C, 360-370°C, 370-380°C, 380-390°C, 390-400°C, 400-410°C, 410-420°C, 420-430°C, 430-440°C, 440-450°C, 450-460°C, 460-470°C, 470-480°C, 480-490°C, 490-500°C, 500-510°C, 510-520°C, 520-530°C, 530-540°C, 540-550°C, 550-560°C, 560-570°C, 570-580°C, 580-590°C, 590-600°C, 600-610°C, 610-620°C, 620-630°C, 630-640°C, 640-650°C, 650-660°C, 660-670°C, 670-680°C, 680-690°C, 690-700°C, 700-710°C, 710-720°C, 720-730°C, 730-740°C, 740-750°C, 750-760°C, 760-770°C, 770-780°C, 780-790°C, 790-800°C, 800-810°C, 810-820°C, 820-830°C, 830-840°C, 840-850°C, 850-860°C, 860-870°C, 870-880°C, 880-890°C, 890-900°C, 900-910°C, 910-920°C, 920-930°C, 930-940°C, 940-950°C, 950-960°C, 960-970°C, 970-980°C, 980-990°C, 990-1000°C, 1000-1010°C, 1010-1020°C, 1020-1030°C, 1030-1040°C, 1040-1050°C, 1050-1060°C, 1060-1070°C, 1070-1080°C, 1080-1090°C, 1090-1100°C, 1100-1110°C, 1110-1120°C, 1120-1130°C, 1130-1140°C, 1140-1150°C, 1150-1160°C, 1160-1170°C, 1170-1180°C, 1180-1190°C, 1190-1200°C, 1200-1210°C, 1210-1220°C, 1220-1230°C, 1230-1240°C, 1240-1250°C, 1250-1260°C, 1260-1270°C, 1270-1280°C, 1280-1290°C, 1290-1300°C, 1300-1310°C, 1310-1320°C, 1320-1330°C, 1330-1340°C, 1340-1350°C, 1350-1360°C, 1360-1370°C, 1370-1380°C, 1380-1390°C, 1390-1400°C, 1400-1410°C, 1410-1420°C, 1420-1430°C, 1430-1440°C, 1440-1450°C, 1450-1460°C, 1460-1470°C, 1470-1480°C, 1480-1490°C, 1490-1500°C, 1500-1510°C, 1510-1520°C, 1520-1530°C, 1530-1540°C, 1540-1550°C, 1550-1560°C, 1560-1570°C, 1570-1580°C, 1580-1590°C, 1590-1600°C, 1600-1610°C, 1610-1620°C, 1620-1630°C, 1630-1640°C, 1640-1650°C, 1650-1660°C, 1660-1670°C, 1670-1680°C, 1680-1690°C, 1690-1700°C, 1700-1710°C, 1710-1720°C, 1720-1730°C, 1730-1740°C, 1740-1750°C, 1750-1760°C, 1760-1770°C, 1770-1780°C, 1780-1790°C, 1790-1800°C, 1800-1810°C, 1810-1820°C, 1820-1830°C, 1830-1840°C, 1840-1850°C, 1850-1860°C, 1860-1870°C, 1870-1880°C, 1880-1890°C, 1890-1900°C, 1900-1910°C, 1910-1920°C, 1920-1930°C, 1930-1940°C, 1940-1950°C, 1950-1960°C, 1960-1970°C, 1970-1980°C, 1980-1990°C, 1990-2000°C, 2000-2010°C, 2010-2020°C, 2020-2030°C, 2030-2040°C, 2040-2050°C, 2050-2060°C, 2060-2070°C, 2070-2080°C, 2080-2090°C, 2090-2100°C, 2100-2110°C, 2110-2120°C, 2120-2130°C, 2130-2140°C, 2140-2150°C, 2150-2160°C, 2160-2170°C, 2170-2180°C, 2180-2190°C, 2190-2200°C, 2200-2210°C, 2210-2220°C, 2220-2230°C, 2230-2240°C, 2240-2250°C, 2250-2260°C, 2260-2270°C, 2270-2280°C, 2280-2290°C, 2290-2300°C, 2300-2310°C, 2310-2320°C, 2320-2330°C, 2330-2340°C, 2340-2350°C, 2350-2360°C, 2360-2370°C, 2370-2380°C, 2380-2390°C, 2390-2400°C, 2400-2410°C, 2410-2420°C, 2420-2430°C, 2430-2440°C, 2440-2450°C, 2450-2460°C, 2460-2470°C, 2470-2480°C, 2480-2490°C, 2490-2500°C, 2500-2510°C, 2510-2520°C, 2520-2530°C, 2530-2540°C, 2540-2550°C, 2550-2560°C, 2560-2570°C, 2570-2580°C, 2580-2590°C, 2590-2600°C, 2600-2610°C, 2610-2620°C, 2620-2630°C, 2630-2640°C, 2640-2650°C, 2650-2660°C, 2660-2670°C, 2670-2680°C, 2680-2690°C, 2690-2700°C, 2700-2710°C, 2710-2720°C, 2720-2730°C, 2730-2740°C, 2740-2750°C, 2750-2760°C, 2760-2770°C, 2770-2780°C, 2780-2790°C, 2790-2800°C, 2800-2810°C, 2810-2820°C, 2820-2830°C, 2830-2840°C, 2840-2850°C, 2850-2860°C, 2860-2870°C, 2870-2880°C, 2880-2890°C, 2890-2900°C, 2900-2910°C, 2910-2920°C, 2920-2930°C, 2930-2940°C, 2940-2950°C, 2950-2960°C, 2960-2970°C, 2970-2980°C, 2980-2990°C, 2990-3000°C, 3000-3010°C, 3010-3020°C, 3020-3030°C, 3030-3040°C, 3040-3050°C, 3050-3060°C, 3060-3070°C, 3070-3080°C, 3080-3090°C, 3090-3100°C, 3100-3110°C, 3110-3120°C, 3120-3130°C, 3130-3140°C, 3140-3150°C, 3150-3160°C, 3160-3170°C, 3170-3180°C, 3180-3190°C, 3190-3200°C, 3200-3210°C, 3210-3220°C, 3220-3230°C, 3230-3240°C, 3240-3250°C, 3250-3260°C, 3260-3270°C, 3270-3280°C, 3280-3290°C, 3290-3300°C, 3300-3310°C, 3310-3320°C, 3320-3330°C, 3330-3340°C, 3340-3350°C, 3350-3360°C, 3360-3370°C, 3370-3380°C, 3380-3390°C, 3390-3400°C, 3400-3410°C, 3410-3420°C, 3420-3430°C, 3430-3440°C, 3440-3450°C, 3450-3460°C, 3460-3470°C, 3470-3480°C, 3480-3490°C, 3490-3500°C, 3500-3510°C, 3510-3520°C, 3520-3530°C, 3530-3540°C, 3540-3550°C, 3550-3560°C, 3560-3570°C, 3570-3580°C, 3580-3590°C, 3590-3600°C, 3600-3610°C, 3610-3620°C, 3620-3630°C, 3630-3640°C, 3640-3650°C, 3650-3660°C, 3660-3670°C, 3670-3680°C, 3680-3690°C, 3690-3700°C, 3700-3710°C, 3710-3720°C, 3720-3730°C, 3730-3740°C, 3740-3750°C, 3750-3760°C, 3760-3770°C, 3770-3780°C, 3780-3790°C, 3790-3800°C, 3800-3810°C, 3810-3820°C, 3820-3830°C, 3830-3840°C, 3840-3850°C, 3850-3860°C, 3860-3870°C, 3870-3880°C, 3880-3890°C, 3890-3900°C, 3900-3910°C, 3910-3920°C, 3920-3930°C, 3930-3940°C, 3940-3950°C, 3950-3960°C, 3960-3970°C, 3970-3980°C, 3980-3990°C, 3990-4000°C, 4000-4010°C, 4010-4020°C, 4020-4030°C, 4030-4040°C, 4040-4050°C, 4050-4060°C, 4060-4070°C, 4070-4080°C, 4080-4090°C, 4090-4100°C, 4100-4110°C, 4110-4120°C, 4120-4130°C, 4130-4140°C, 4140-4150°C, 4150-4160°C, 4160-4170°C, 4170-4180°C, 4180-4190°C, 4190-4200°C, 4200-4210°C, 4210-4220°C, 4220-4230°C, 4230-4240°C, 4240-4250°C, 4250-4260°C, 4260-4270°C, 4270-4280°C, 4280-4290°C, 4290-4300°C, 4300-4310°C, 4310-4320°C, 4320-4330°C, 4330-4340°C, 4340-4350°C, 4350-4360°C, 4360-4370°C, 4370-4380°C, 4380-4390°C, 4390-4400°C, 4400-4410°C, 4410-4420°C, 4420-4430°C, 4430-4440°C, 4440-4450°C, 4450-4460°C, 4460-4470°C, 4470-4480°C, 4480-4490°C, 4490-4500°C, 4500-4510°C, 4510-4520°C, 4520-4530°C, 4530-4540°C, 4540-4550°C, 4550-4560°C, 4560-4570°C, 4570-4580°C, 4580-4590°C, 4590-4600°C, 4600-4610°C, 4610-4620°C, 4620-4630°C, 4630-4640°C, 4640-4650°C, 4650-4660°C, 4660-4670°C, 4670-4680°C, 4680-4690°C, 4690-4700°C, 4700-4710°C, 4710-4720°C, 4720-4730°C, 4730-4740°C, 4740-4750°C, 4750-4760°C, 4760-4770°C, 4770-4780°C, 4780-4790°C, 4790-4800°C, 4800-4810°C, 4810-4820°C, 4820-4830°C, 4830-4840°C, 4840-4850°C, 4850-4860°C, 4860-4870°C, 4870-4880°C, 4880-4890°C, 4890-4900°C, 4900-4910°C, 4910-4920°C, 4920-4930°C, 4930-4940°C, 4940-4950°C, 4950-4960°C, 4960-4970°C, 4970-4980°C, 4980-4990°C, 4990-5000°C, 5000-5010°C, 5010-5020°C, 5020-5030°C, 5030-5040°C, 5040-5050°C, 5050-5060°C, 5060-5070°C, 5070-5080°C, 5080-5090°C, 5090-5100°C, 5100-5110°C, 5110-5120°C, 5120-5130°C, 5130-5140°C, 5140-5150°C, 5150-5160°C, 5160-5170°C, 5170-5180°C, 5180-5190°C, 5190-5200°C, 5200-5210°C, 5210-5220°C, 5220-5230°C, 5230-5240°C, 5240-5250°C, 5250-5260°C, 5260-5270°C, 5270-5280°C, 5280-5290°C, 5290-5300°C, 5300-5310°C, 5310-5320°C, 5320-5330°C, 5330-5340°C, 5340-5350°C, 5350-5360°C, 5360-5370°C, 5370-5380°C, 5380-5390°C, 5390-5400°C, 5400-5410°C, 5410-5420°C, 5420-5430°C, 5430-5440°C, 5440-5450°C, 5450-5460°C, 5460-5470°C, 5470-5480°C, 5480-5490°C, 5490-5500°C, 5500-5510°C, 5510-5520°C, 5520-5530°C, 5530-5540°C, 5540-5550°C, 5550-5560°C, 5560-5570°C, 5570-5580°C, 5580-5590°C, 5590-5600°C, 5600-5610°C, 5610-5620°C, 5620-5630°C, 5630-5640°C, 5640-5650°C, 5650-5660°C, 5660-5670°C, 5670-5680°C, 5680-5690°C, 5690-5700°C, 5700-5710°C, 5710-5720°C, 5720-5730°C, 5730-5740°C, 5740-5750°C, 5750-5760°C, 5760-5770°C, 5770-5780°C, 5780-5790°C, 5790-5800°C, 5800-5810°C, 5810-5820°C, 5820-5830°C, 5830-5840°C, 5840-5850°C, 5850-5860°C, 5860-5870°C, 5870-5880°C, 5880-5890°C, 5890-5900°C, 5900-5910°C, 5910-5920°C, 5920-5930°C, 5930-5940°C, 5940-5950°C, 5950-5960°C, 5960-5970°C, 5970-5980°C, 5980-5990°C, 5990-6000°C, 6000-6010°C, 6010-6020°C, 6020-6030°C, 6030-6040°C, 6040-6050°C, 6050-6060°C, 6060-6070°C, 6070-6080°C, 6080-6090°C, 6090-6100°C, 6100-6110°C, 6110-6120°C, 6120-6130°C, 6130-6140°C, 6140-6150°C, 6150-6160°C, 6160-6170°C, 6170-6180°C, 6180-6190°C, 6190-6200°C, 6200-6210°C, 6210-6220°C, 6220-6230°C, 6230-6240°C, 6240-6250°C, 6250-6260°C, 6260-6270°C, 6270-6280°C, 6280-6290°C, 6290-6300°C, 6300-6310°C, 6310-6320°C, 6320-6330°C, 6330-6340°C, 6340-6350°C, 6350-6360°C, 6360-6370°C, 6370-6380°C, 6380-6390°C, 6390-6400°C, 6400-6410°C, 6410-6420°C, 6420-6430°C, 6430-6440°C, 6440-6450°C, 6450-6460°C, 6460-6470°C, 6470-6480°C, 6480-6490°C, 6490-6500°C, 6500-6510°C, 6510-6520°C, 6520-6530°C, 6530-6540°C, 6540-6550°C, 6550-6560°C, 6560-6570°C, 6570-6580°C, 6580-6590°C, 6590-6600°C, 6600-6610°C, 6610-6620°C, 6620-6630°C, 6630-6640°C, 6640-6650°C, 6650-6660°C, 6660-6670°C, 6670-6680°C, 6680-6690°C, 6690-6700°C, 6700-6710°C, 6710-6720°C, 6720-6730°C, 6730-6740°C, 6740-6750°C, 6750-6760°C, 6760-6770°C, 6770-6780°C, 6780-6790°C, 6790-6800°C, 6800-6810°C, 6810-6820°C, 6820-6830°C, 6830-6840°C, 6840-6850°C, 6850-6860°C, 6860-6870°C, 6870-6880°C, 6880-6890°C, 6890-6900°C, 6900-6910°C, 6910-6920°C, 6920-6930°C, 6930-6940°C, 6940-6950°C, 6950-6960°C, 6960-6970°C, 6970-6980°C, 6980-6990°C, 6990-7000°C, 7000-7010°C, 7010-7020°C, 7020-7030°C, 7030-7040°C, 7040-7050°C, 7050-7060°C, 7060-7070°C, 7070-7080°C, 7080-7090°C, 7090-7100°C, 7100-7110°C, 7110-7120°C, 7120-7130°C, 7130-7140°C, 7140-7150°C, 7150-7160°C, 7160-7170°C, 7170-7180°C, 7180-7190°C, 7190-7200°C, 7200-7210°C, 7210-7220°C, 7220-7230°C, 7230-7240°C, 7240-7250°C, 7250-7260°C, 7260-7270°C, 7270-7280°C, 7280-7290°C, 7290-7300°C, 7300-7310°C, 7310-7320°C, 7320-7330°C, 7330-7340°C, 7340-7350°C, 7350-7360°C, 7360-7370°C, 7370-7380°C, 7380-7390°C, 7390-7400°C, 7400-7410°C, 7410-7420°C, 7420-7430°C, 7430-7440°C, 7440-7450°C, 7450-7460°C, 7460-7470°C, 7470-7480°C, 7480-7490°C, 7490-7500°C, 7500-7510°C, 7510-7520°C, 7520-7530°C, 7530-7540°C, 7540-7550°C, 7550-7560°C, 7560-7570°C, 7570-7580°C, 7580-7590°C, 7590-7600°C, 7600-7610°C, 7610-7620°C, 7620-7630°C, 7630-7640°C, 7640-7650°C, 7650-7660°C, 7660-7670°C, 7670-7680°C, 7680-7690°C, 7690-7700°C, 7700-7710°C, 7710-7720°C, 7720-7730°C, 7730-7740°C, 7740-7750°C, 7750-7760°C, 7760-7770°C, 7770-7780°C, 7780-7790°C, 7790-7800°C, 7800-7810°C, 7810-7820°C, 7820-7830°C, 7830-7840°C, 7840-7850°C, 7850-7860°C, 7860-7870°C, 7870-7880°C, 7880-7890°C, 7890-7900°C, 7900-7910°C, 7910-7920°C, 7920-7930°C, 7930-7940°C, 7940-7950°C, 7950-7960°C, 7960-7970°C, 7970-7980°C, 7980-7990°C, 7990-8000°C, 8000-8010°C, 8010-8020°C, 8020-8030°C, 8030-8040°C, 8040-8050°C, 8050-8060°C, 8060-8070°C, 8070-8080°C, 8080-8090°C, 8090-8100°C, 8100-8110°C, 8110-8120°C, 8120-8130°C, 8130-8140°C, 8140-8150°C, 8150-8160°C, 8160-8170°C, 8170-8180°C, 8180-8190°C, 8190-8200°C, 8200-8210°C, 8210-8220°C, 8220-8230°C, 8230-8240°C, 8240-8250°C, 8250-8260°C, 8260-8270°C, 8270-8280°C, 8280-8290°C, 8290-8300°C, 8300-8310°C, 8310-8320°C, 8320-8330°C, 8330-8340°C, 8340-8350°C, 8350-8360°C, 8360-8370°C, 8370-8380°C, 8380-8390°C, 8390-8400°C, 8400-8410°C, 8410-8420°C, 8420-8430°C, 8430-8440°C, 8440-8450°C, 8450-8460°C, 8460-8470°C, 8470-8480°C, 8480-8490°C, 8490-8500°C, 8500-8510°C, 8510-8520°C, 8520-8530°C, 8530-8540°C, 8540-8550°C, 8550-8560°C, 8560-8570°C, 8570-8580°C, 8580-8590°C, 8590-8600°C, 8600-8610°C, 8610-8620°C, 8620-8630°C, 8630-8640°C, 8640-8650°C, 8650-8660°C, 8660-8670°C, 8670-8680°C, 8680-8690°C, 8690-8700°C, 8700-8710°C, 8710-8720°C, 8720-8730°C, 8730-8740°C, 8740-8750°C, 8750-8760°C, 8760-8770°C, 8770-8780°C, 8780-8790°C, 8790-8800°C, 8800-8810°C, 8810-8820°C, 8820-8830°C, 8830-8840°C, 8840-8850°C, 8850-8860°C, 8860-8870°C, 8870-8880°C, 8880-8890°C, 8890-8900°C, 8900-8910°C, 8910-8920°C, 8920-8930°C, 8930-8940°C, 8940-8950°C, 8950-8960°C, 8960-8970°C, 8970-8980°C, 8980-8990°C, 8990-9000°C, 9000-9010°C, 9010-9020°C, 9020-9030°C, 9030-9040°C, 9040-9050°C, 9050-9060°C, 9060-9070°C, 9070-9080°C, 9080-9090°C, 9090-9100°C, 9100-9110°C, 9110-9120°C, 9120-9130°C, 9130-9140°C, 9140-9150°C, 9150-9160°C, 9160-9170°C, 9170-9180°C, 9180-9190°C, 9190-9200°C, 9200-9210°C, 9210-9220°C, 9220-9230°C, 9230-9240°C, 9240-9250°C, 9250-9260°C, 9260-9270°C, 9270-9280°C, 9280-9290°C, 9290-9300°C, 9300-9310°C, 9310-9320°C, 9320-9330°C, 9330-9340°C, 9340-9350°C, 9350-9360°C, 9360-9370°C, 9370-9380°C, 9380-9390°C, 9390-9400°C, 9400-9410°C, 9410-9420°C, 9420-9430°C, 9430-9440°C, 9440-9450°C, 9450-9460°C, 9460-9470°C, 9470-9480°C, 9480-9490°C, 9490-9500°C, 9500-9510°C, 9510-9520°C, 9520-9530°C, 9530-9540°C, 9540-9550°C, 9550-9560°C, 9560-9570°C, 9570-9580°C, 9580-9590°C, 9590-9600°C, 9600-9610°C, 9610-9620°C,