



100% Hand Harvested
Family Owned
100% Estate bottled

TINGA is what the native people of Chile called the loud river that brought life to their land. Today, water from the TINGuiririca river runs through our sustainably farmed vineyards and nourishes specifically selected vines to create our Tinga Reserve wines.

Tinga Reserve Pinot Noir

- 6 years, vine age
- 4.5 tons per acre
- 4-6 months in French & American Oak/3 months in bottle
- 1000 cs produced

Ripe red fruits with notes of black pepper, coffee and a kiss of oak. Cherry and plum flow into chocolate and violets.

AB +744103



Tinga Reserve Merlot

- 20 years, vine age
- 4.5 tons per acre
- 6-8 months in French & American Oak/3 months in bottle
- 2500cs produced

Aromas of vanilla bean and toasted oak sparked by ripe black plums and sweet black cherry jam. Rich black stone fruit on the palate followed by spicy oak resulting in a delicious mouthcoating wine with dense textures.



AB & MB +456426



Tinga Reserve Cabernet Sauvignon

- 21 years, vine age
 - 4.5 tons per acre
 - 6-8 months in French & American Oak/3 months in bottle
 - 2800cs produced
- Old world weight with new world nose. Notes of vanilla, tea, nutmeg, plum, blackberry and marmalade. Fresh, luscious with generous dark fruits with a kiss of oak leads to a velvety finish.

AB +456418 / SK +12637



Tinga Reserve Carmenère

- 19 years, vine age
- 4.5 tons per acre
- 6-8 months in French & American Oak/3 months in bottle
- 1500cs produced

True Carmenère has characteristics of herbaceous notes. Notes of ripe red fruits, spices, tobacco, pepper and cedar. On the palate it is very approachable thanks to its ripe tannins and good balance.

AB +636043



Tinga Reserve Red Blend Claret

Used to be produced under the "Maxima" series.

- Blend of Cabernet Sauvignon, Malbec, Cabernet Franc & Petit Verdot
- 20 years, vine age
- 4 tons per acre
- 8 months in French & American Oak. 3 months in bottle
- 1000cs produced

Aromas of ripe blackberries; A lively Bordeaux style wine with jammy layers, toasted oak leading towards an exciting electric finish.

AB +705085 / SK +7754



Viña La Playa

COLCHAGUA VALLEY, CHILE • LIMARI VALLEY, CHILE • SOREN, PETER & ERIC AXELSEN

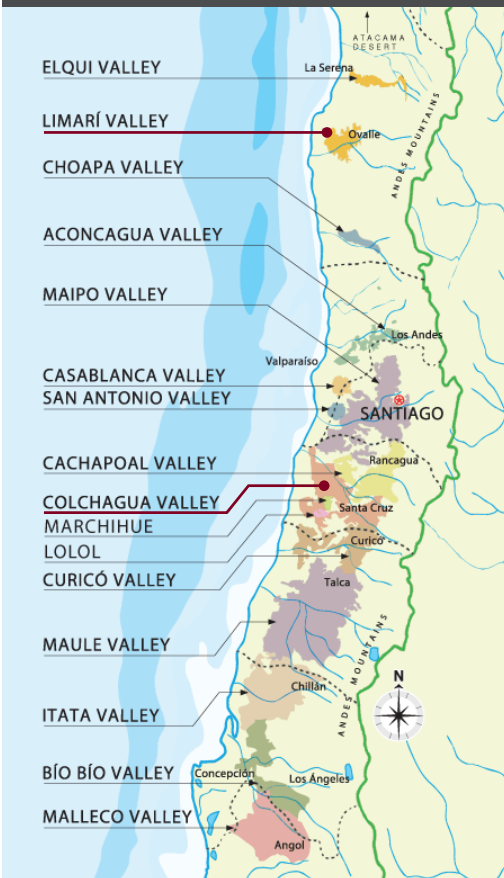


LAPLAYA

CHILE

As the first containers of Chilean wine in bulk began to ship to Northern Europe, first Peter then Eric joined Søren to launch an ambitious new project – Viña la Playa – with the eventual goal of producing extremely high quality estate bottled wine that over delivered for the price.

VINEYARD NOTES



- Founded in 1989 by the Axelsen Family
- Soren Axelsen has been in the wine business since the 1950's as grape grower to bulk buyer to now owner of Vina La Playa Winery and Hotel with his sons
- Annual Production 200,000 cases
- All hand harvested
- Grape clusters are hand sorted for superior fruit
- Red wines aged in small oak barrels
- All the wines are not California style wines that happen to be made in Chile
- They follow the Organic Association Process
- La Playa means the "beach"
- Block Selection Reserve is a patented name
- Small production
- Each bottle has the "block number" that is La Playa's own designation within the vineyard
- The Block's have the shoulders to be opened and last a few days
- La Playa owns 600 acres in Colchagua Valley and 200 acres in Limari Valley
- Limari Valley is at the base of Atacama desert, the driest place on earth
- Limari is a unique region specializing in cool climate varietals
- Lower elevation in Limari means ocean breezes blow all the day
- High daytime temperatures (yields healthy fruit) and low nighttime temperature (allow the vines to rest and use their sugars to synthesize aromatic substances)

CONTACT

Denise Brisson

Head Office
780-940-7635
denise@cellarstock.ca
www.cellarstock.ca



Certifications with 3rd Party Accountability

- La Playa is OSHA 180001 Certified for the health and safety of employees
- La Playa is ISO 9000 (Quality Management) & ISO 14000 (Quality Environment Practices) certified
- ISO certification is an international certification
- They follow the Organic Association Process

