

From the producer of award-winning Domus Aurea

ANKA & PARGUA

MADE WITH ORGANICALLY GROWN GRAPES

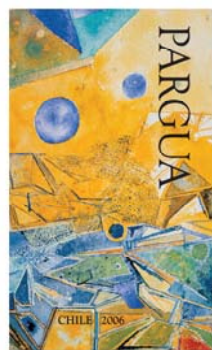
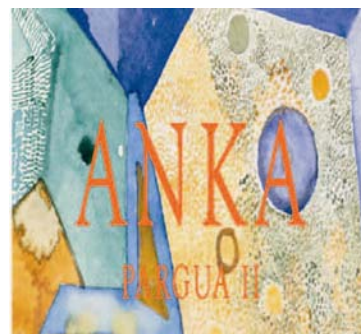


Pargua winemaker Jean Pascal Lacaze believes that wine is only as good as the grapes from which it is made. At his Maipo Valley vineyard, Lacaze grows grapes sustainably and organically, uses the best fruit, ages the wine in individually selected barrels, and blends the juice at just the right time.

The label artwork was created by renowned Chilean artist Benjamin Lira, who took his inspiration from the word Pargua, meaning “full moon” in the Mapuche language. Like the artwork, which will change with every vintage, Pargua’s wines are vibrant, expressive, and harmonious.

ANKA Pargua II 2007

This quaffable, moderately priced “sequel” to Pargua’s limited-production wine is made with a vibrant blend of 30% Cabernet Franc, 27% Cabernet Sauvignon, 24% Merlot, 11% Syrah, 6% Petit Verdot, and 2% Carmenère. It offers a juicy texture supported by integrated tannins and a generous finish of fresh fruit and sweet spice. An outstanding companion to grilled meats, eggplant, Moroccan food and spicy sauces. Fewer than 2,500 cases produced. The *Wine Advocate* awarded the prior vintage **91 points**.



Pargua 2007

Pargua’s premium red blend is a fleshy, juicy, balanced blend backed by fine tannins and a spicy finish. This vintage is made with 38% Carmenere, 30% Cabernet Sauvignon, 20% Cabernet Franc and splashes of Merlot and Syrah. Excellent paired with barbecued ribs and sweet Indian spices. Only 700 cases produced. Robert Parker’s *Wine Advocate* described this vintage as having “good depth of flavor” and “excellent balance.”



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