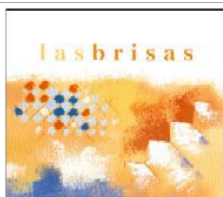


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|---------------|---|
| Wines | Las Brisas, Naia, Naiades |
| Ownership | Javier Alen, Victor Rodriguez, and Eulogio Calleja (one of the most respected winemakers in the region of Rueda). |
| Location | The winery, Viña Sila, is located in the denomination of origin of Rueda, on the southern bank of the Duero River. It is the only D.O. in the Castilian region with an historical tradition of making great white wines. |
| D.O. | Rueda |
| Grapes Source | The winery owns 40 hectares (96 acres) in the village of La Seca which is considered by experts the "Grand Cru" of the denomination. Dispersed amongst the vineyards which are locally known as majuelos are 5 hectares in 8 small plots, and are planted ungrafted pre phylloxera Verdejo vines in sandy soils; the average age of these vines is 90 years with most of the vines over 100 years in age. |
| Soil | The vineyards are situated on alluvial soils which are sediments of the ancient riverbed of the Duero. The soils are characterized by a top layer of gravel 2 meters deep that sits on a layer of clay. This marks the beginning of the Phreatic layer. |
| Climate | Continental climate with cold winters, hot summers with large temperature fluctuations between day and night during the growing season. There is scant rainfall in this semi-arid region. |
| Vineyards Age | 22 years with 5 hectares of 90 year-old-vines. |
| Vinification | The vines are trained in the vaso system. The grapes are stainless steel fermented. |
| History | The famous winemaker, Eulogio Calleja, uses a blend of 50% Verdejo and 50% Viura/Sauvignon Blanc to make Las Brisas. Naia is 100% Verdejo which is aged sur lie for 4 months to accentuate the varietal characteristics of varietal. Naiades is crafted from the oldest ungrafted vines of Verdejo and aged for 8 months in French oak. |

Wines & Tasting Notes



Las Brisas 2007, Bodegas Naia

Rueda

50% Verdejo, 50% blend of Sauvignon Blanc and Viura

The goal is to produce a wine which is the finest expression of the varietal, Verdejo, and the terroir of village of La Seca.

The grapes for this wine come from 98.8 acres of vineyards, of which 94 acres are 25 years old and 4.8 acres are ungrafted 90-year-old Verdejo vines. All the vineyards are located in the town of La Seca, which is considered by the locals to be the "grand cru" village of Rueda.

Production: 5,000 cases

Wines & Tasting Notes

**Naia 2007, Bodegas Naia**

Rueda
100% Verdejo

The goal is to produce a wine which is the finest expression of the varietal, Verdejo, and the terroir of village of La Seca.

The grapes for this wine come from 98.8 acres of vineyards, of which 94 acres are 26 years old and 4.8 acres are ungrafted 90-year-old Verdejo vines. All the vineyards are located in the town of La Seca, which is considered by the locals to be the “grand cru” village of Rueda.

Since the Middle Ages Verdejo has been the traditional varietal here on the left bank of the Duero River.

88% Stainless-steel fermented and aged sur lie in the tanks and 12% fermented on large format French Allier oak barrels.

Production: 6,000 cases for the U.S.

**Naia Des 2006, Bodegas Naia**

Rueda
100% Verdejo Old Vines

The goal is to produce a wine which is the finest expression of the varietal, Verdejo, and the terroir of village of La Seca.

The grapes for this wine come from 4.8 acres are ungrafted 80-100 years old Verdejo vines, planted in vaso system. All the vineyards are located in the town of La Seca, which is considered by the locals to be the “grand cru” village of Rueda.

Barrel fermented. The wine was bottled in March 2007.

Production: 300 cases for the U.S.