

Wines	Protocolo Blanco, Rosado, Tinto, Codice.
Ownership	Eguren family
Location	Vineyards are located on the northeast edge of the D.O. La Mancha.
D.O.	Vino de la Tierra de la Manchuela
Grapes Source	The grapes come from vineyards that are 2,700 ft. in elevation. They are oriented to the southwest and are planted in traditional vaso and cabeza systems.
Soil	Calcareous clay soils.
Climate	Continental climate with high daytime temperatures during the growing season moderated by cool nights. Winters are cold, summers are hot and dry.

Wines & Tasting Notes

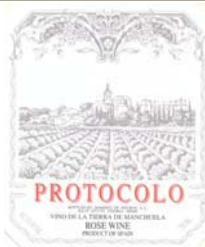


Protocolo Blanco 2007, Dominio De Eguren, S.L.

Vino de la Tierra de Castilla
70% Airen, 30% Macabeo

The grapes come from Finca La Mota a 25 Ha (61.8 acres) vineyard that is 2,700 ft. in elevation with clay-limestone soils. It is oriented to the southwest, and planted in the traditional vaso and cabeza systems. Yield: 51 Hl/Ha (545 gal/acre).

Harvested at the beginning of September 2006. Stainless-steel fermentation.
Production: 7,000 cases



Protocolo Rosado 2007, Dominio De Eguren, S.L.

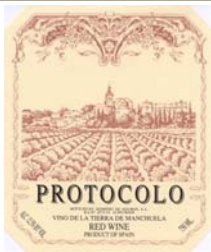
Vino de la Tierra de Castilla
60% Bobal, 40% Tempranillo

The grapes come from vineyards that are 2,700 ft. in elevation with clay-limestone soils. They are oriented to the southwest, and planted in the traditional vaso and cabeza systems. Yield: 4,225kg/Ha (2.92T/acre).

Harvested second week of September 2006. Stainless-steel fermentation.
Production: 5,000 cases for the U.S.



Wines & Tasting Notes

**Protoccolo Tinto 2006, Dominio De Eguren, S.L.**

Vino de la Tierra de Castilla

100% Tempranillo

The grapes come from vineyards that are 2,700 ft. in elevation with clay-limestone soils. They are oriented to the southwest, and planted in the traditional vaso and cabeza systems; yields: 40 HI/Ha.

Harvested in the third week of September 2006. The wine undergoes temperature-controlled fermentation and aged for 3 months in 1-3-year-old American oak barrels.

Production: 15,000 cases for the U.S.

**Codice Tinto 2006, Dominio De Eguren, S.L.**

Vino de la Tierra de Castilla

100% Tempranillo

Vines are planted at 2,700 ft. in altitude on clay-limestone soils; yields: 42 HI/Ha. Harvested during the second week of September.

Temperature controlled Fermentation between with 8 days of maceration during fermentation with 2 daily pump-over's.

Post fermentative maceration for 14 days. Gentle extraction, one light pump-over daily.

The wine was aged for 6 months in tank and 6 months in 225L French and American oak barrels.

Production: 10,000 cases for the U.S.