

Estimado Ariel,  
Gracias por tomarnos en cuenta, le envié toda la información requerida.

A. Potential export producer:

BODEGAS LANDSUÀ LTDA.

B. Location:

ROUTE 7, KM 110 road to SAMAIPATA, going up to Ceremonial Center EL FUERTE

C Mountain Information:

El Fuerte Valley, a mountainous and stony area, divided by a creek / river that surrounds the vineyard. The Mamà Pascuala river is born from natural slopes over 2,000 meters high, in times of very cold it contributes humidity and heat to the vines, especially those found in Terrazas.

It is a Valley that receives the humid currents from the North, from the Amoro National Park, and from the South the winds come from Cerro El Meson and the temperature ranges in Spring / Summer between 12 to 28 degrees and in Autumn / Winter, between - 4 to 20 degrees, being the month of July and the beginning of August the coldest and frost season.

D. Altitude:

Due to the shape and characteristics of the area, the altitude of the vineyards is between 1,650 and 1,880 meters above sea level. This difference in altitude also forms different microclimates in the different lots, giving the grapes different ripening, flavor and acid characteristics.

These differentiated characteristics of the terrain and microclimates produce wines with very different flavors full of expression, aromas and flavors.

E. Soil:

The land is characterized by being sandy loam, in about 30 to 40 centimeters and stony slate type after 40 to 60 centimeters, this is replicated in practically all the lots where our vineyards are located. Lands that are not very fertile but that are perfectly adapted for the cultivation of the vine.

F. Annual precipitation:

Annual precipitation ranges from 400 ml in dry years to 900 ml in rainy years, the annual average of normal years is 600 to 650 ml

G. Topographical characteristics:

Mountainous, stony and steep

H. Grape varieties:

Reds:

ž Tannat

ž Pinot noir

ž Merlot

ž Malbec

ž Tempranillo

ž Barbera di Asti

ž Cabernet Sauvignon

ž Syrah

ž Petit Verdot

Whites:

ž Sauvignon Blanc

ž Chardonnay

ž Semillon

ž Albariño

ž Muscat of Aleandria

I. Production by year:

150,000 Bottles

J. Ripening method:

Natural

K. Price: between

\$ us. 5.45 and \$us. 18.95

L. Packing method:

6 Bottles per box, 120 boxes per pallet (Approx.) Gross weight (approx.) 960 Kilos covered with stretch Film and covered with Polyethylene blanket laminated with Aluminum.

Adjunto te envío las fichas técnicas de nuestros productos para que puedan conocer a más detalle cada uno de nuestros vinos, nuestra línea reserva está por salir en los próximos meses, son vinos que están 18 meses en roble francés y 6 meses en estivas.

Cualquier consulta que tengas quedo a tu disposición.

También si gusta ver fotos de la bodega puede ingresar a nuestra pagina web [www.bodegaslandsua.com](http://www.bodegaslandsua.com), en caso que vinieran a Santa Cruz con mucho gusto los recibiríamos en la bodega para que puedan conocer el magnífico lugar y degustar nuestros vinos.

Saludos,

Gabriela Landivar [glandivar@bodegaslandsua.com](mailto:glandivar@bodegaslandsua.com)