

GRAPE JUICE CONCENTRATE, WINES AND  
SPIRITS FOR THE MOST DEMANDING  
CUSTOMERS





## INDEX

- Our Companies
- Our Locations
- Our Corporate structure
- Our Production facilities
- White Grape Juice Specs
- Red Grape Juice Specs
- Wine Process and Specs
- Our Exports
- Products and Services



## OUR COMPANIES



- **Exportadora de Mostos y Vinos Jucosol S.A.** started its operations in 1975. Jucosol S.A. has pioneered the production and export of grape juice concentrate from Chile.



- **Bodegas y Vinos Bosques del Maule Chile S.A.** was formed in 2001 to make and sell fine wines to the most demanding world markets.
- **Destiladora Internacional S.A. (DISA)** was formed after purchasing Cinzano Argentina in 2002. DISA produces grape juice concentrates, liqueurs, brandies and spirits.

## OUR LOCATIONS



- **JUCOSOL S.A.** located in San Felipe and Curico, Chile, produces mainly Red Grape Juice concentrate for the most demanding customers. With over 30 years of experience its production facilities incorporate the most current technology.

- **BODEGAS Y VINOS BOSQUES DEL MAULE CHILE S.A.**, located in Curicó, Chile, focuses its activities in producing bulk and bottled wines for the export market. Bosques del Maule also exports its liqueurs and spirits from DISA Argentina to the international markets.



- **DISA**, located in the province of San Juan, Argentina, focuses on producing high quality White Grape Juice concentrate, with state of the art technology.

# OUR LOCATION IN CHILE

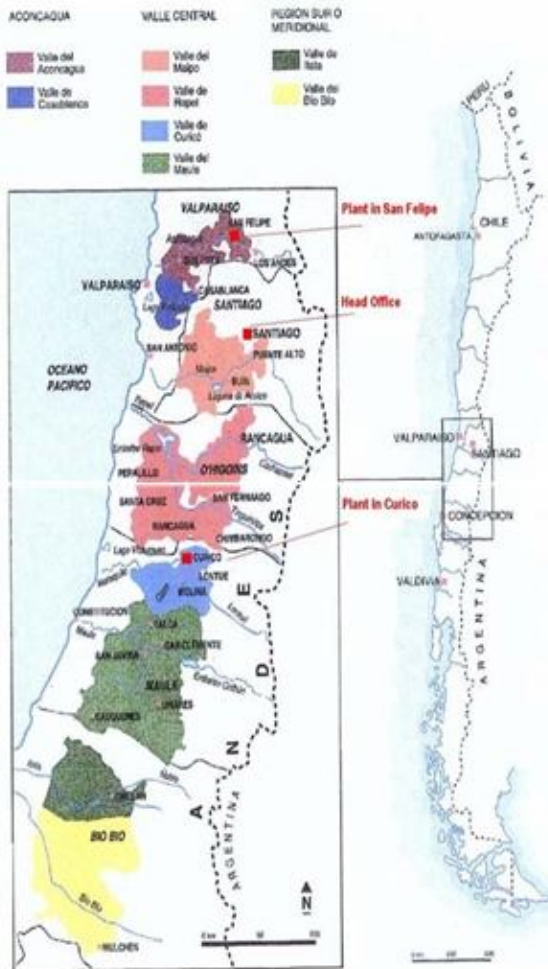
## Curico Region

The JUCOSOL Chile plants are located in San Felipe (Lat. 32,44 S) and Curico (Lat. 35 S), Both are well known for their world class vineyards.

The climate and the rich land of these regions have made Chilean wines famous around the world.

Our products are made with grapes from this area which, guarantees our outstanding quality

Management is located in Santiago.





## OUR LOCATION IN ARGENTINA

### Region of Cuyo

DISA Argentina. Its plant is located in San Juan. San Juan and Mendoza, are the most important wine making Argentinean provinces with a tradition of 500 years since the arrival of the Spanish conquerors. Nowadays we can find there the biggest vineyards and the most important wineries.

The Government offices and legal entities who set the standard and regulate the wine making industry are located in this region.



## OUR CORPORATE STRUCTURE



### Chile

**EXPORTADORA DE MOSTOS Y VINOS JUCOSOL S.A.**, owns and operates must concentrate production facilities in San Felipe and Curico, Chile.

**BOSQUES DEL MAULE CHILE S.A.**, produces wine both bulk and bottled at its plants located in Curico, Chile.

Stockholders of the above companies are: MONTE ALTO S.A. (holding group with investments in Chile, Argentina and Brazil in agro-industrial, real estate and telemedicine services) and DISTRIBUIDORA DE ALIMENTOS S.A. - DISTAL - Chile (Food Products Distribution).



### Colombia

**VINOS DEL SUR COLOMBIA S.A.** Tetrapack wine and wine cooler production-

Stockholders: Grupo Tropi Colombia, principal food distributor.



## OUR CORPORATE STRUCTURE



### Argentina

**Destiladora Internacional S.A. (DISA).** DISA produced must concentrate and distilled spirits from wine.

Stockholders of DISA are: ECIPSA Holding S.A., MONTE ALTO S.A. (holding group with investments in Chile, Argentina and Brazil in agro-industrial, real estate and telemedicine services) and DISTRIBUIDORA DE ALIMENTOS S.A. - DISTAL - Chile (Food Products Distribution).

DISA certified in March 2004 HACCP System for the Production of grape juice concentrate with SGS, which ensures customers' that Grape Juice is subject to a strict quality control process, including detection of pesticide residues, ACB, etc.

## OUR PRODUCTION FACILITIES

### PRODUCTION PROCESS of GRAPE MUST CONCENTRATE EQUIPMENT :



1. 3 Falling Film-Four Effect Evaporators with double disulfide column.
2. Evaporating Capacity: 9,000 liters water/hour.  
6,000 liters water/hour.  
2,500 liters water/hour.
3. Cooler for detartration
4. Ion Exchange Plant for Acid and Deionized Grape Juice Concentrates.
5. High Pressure Filters, built in 316 stainless steel.
6. Flash Pasteurizer for treatment prior to drum/flexitank filling.
7. Aseptic Filler for drums, bins or flexitanks.
8. Stainless steel vessels for storage, various storage capacity.
9. Daily Capacity of Evaporation:
  - 80 MT per day of Concentrate (Argentina)
  - 50 MT per day of Concentrate (Chile)

This technology enables us to meet the market requirements in all kinds of grape concentrate (virgin, standard, clarified, acid and deionized), as well as to certify for GMP for the elaboration of organic and kosher GJC.

## OUR PLANTS

### GRAPE SPECS



In Argentina, we process the following varieties: Cereza, Criolla, Pedro Ximenez, Torrontel, Mouscat, Ugni Blanc

Harvest Season: from February 15th to April 30th.

- Daily Production: 130 MT
- Annual Production: 22.000 MT
- Storage Capacity: 40 million liters, used both for single strength and for concentrate.

In Chile, we process the following varieties: Cabernet Sauvignon, Merlot, Ribier, Sauvignon Blanc, Pais, Chardonnay, Pedro Jimenez, Alicante Bouchêt (Tintorera)

Harvest Season: January to May

- Daily Production: 30 MT
- Annual Production: 10.000 MT
- Storage Capacity: 15 million liters

## OUR PLANTS

### JUICE SPECS - General Aspects

Contents:

Natural Sugar (glucose/fructose), organic acids (tartaric, malic), natural coloring matter, poliphenols, amino acids, salts, potassium, metals.

### PRODUCTION METHOD

- a. Conditioning of the Single Strength
- b. Filtration with diatomaceous earth
- c. pH Adjustment
- d. Desulphitation and Pre-evaporation at 45° to 50° brix
- e. Cool tartration
- f. Color Adjustments
- g. Filtration and Re-Filtration with diatomaceous earth
- h. Re-Evaporation at 68° brix
- i. Storage in Stainless Steel Tanks
- j. Controls
- k. Pasteurization
- l. Filling in flexitanks, tanktainers, bins or drums



## OUR PLANTS



### Aseptic container packaging

60 gallon Metallic Drums with double poly 90 m. bag - scholle cap, 305 net kilograms per drum.

300 gallons bins - cardboard or wooden bins.

These containers are palletized on wooden pallets

Tote bin of 1,450 net kilograms.

### Storage

Long periods: Keep refrigerated to approx. 0°C or freeze if storage is for a long period.

Short periods: At environment T° for periods of less than 30 days (20°), to avoid color and taste damage. In general it is recommended to use the product as soon as possible.

### Shipment

20' dry container

20' reefer container

Flexitank (20,000 net kilograms)

Tank-tainer (23,450 net kilograms)

Vessel for big volumes

## White Grape Juice Specs

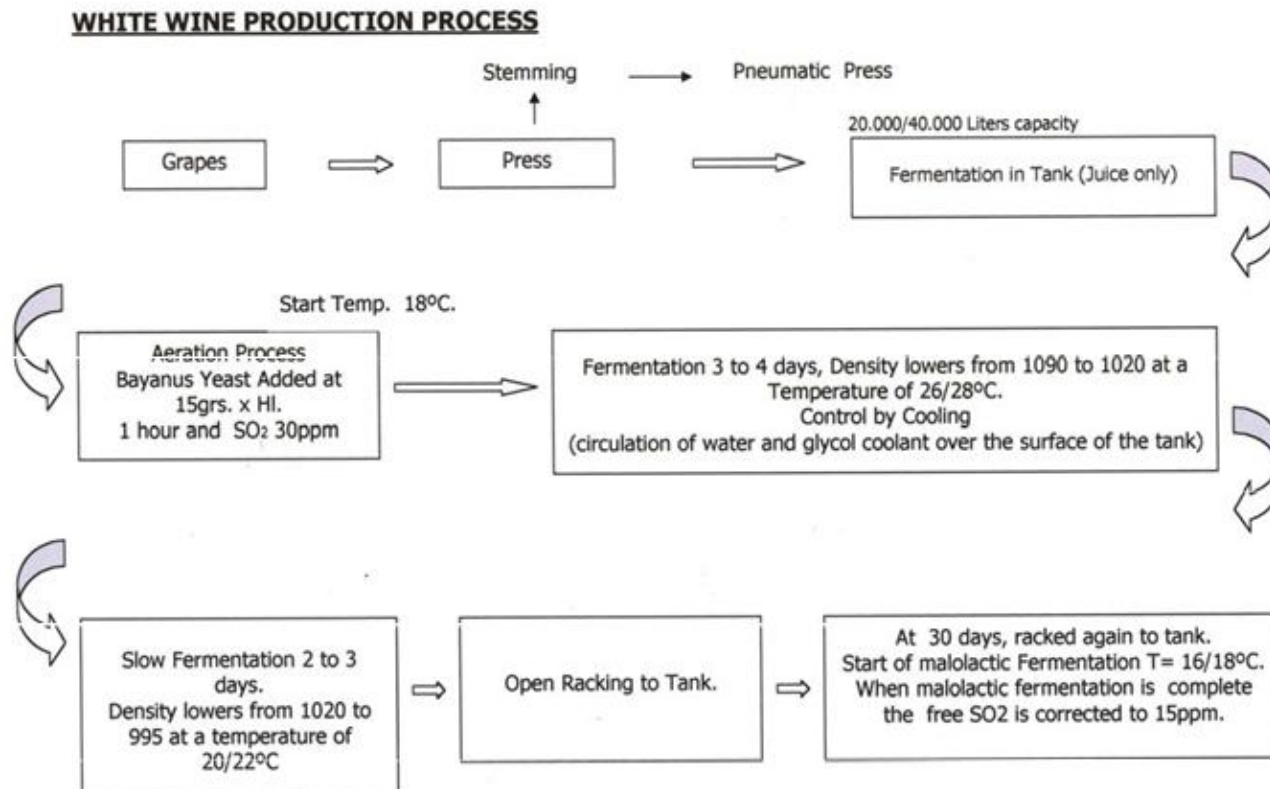
White Grape Juice Concentrate						
Analysis	M.U.	Virgin	Standard	Clarified	Acid	Dionized
Density at 20° C	Gr./cm3	1.34 - 1.35	1.34 - 1.35	1.34 - 1.35		
Brix		67 - 69	67 - 69	67 - 69		
Total Acidity	% (w/w) tartaric	0.5 - 1.2	0.4 - 0.7	0.8 - 1.2		
SO2	Ppm	0	< 50	< 50		
pH		2.8 - 3.6	3.4 - 4.0	2.6 - 3.5		
Color DO at 430nm at 16 brix	% transm.	> 80	50 - 65	> 80	> 70	⊙98
Clarity DO at 625 nm at 16 brix	% transm.	> 95%	> 90%	> 95%	> 95%	> 95%
Turbidity	NTU	< 5	< 5	< 5	< 5	< 5
Alcohol	% in volumen	0	0	0	0	0
Yeast	UFC/gr	< 100	< 100	< 100	< 100	< 100
Mold	UFC/gr	< 100	< 100	< 100	< 100	< 100
Bacteria	UFC/gr	< 100	< 100	< 100	< 100	< 100
Coliforms	UFC/gr	Negative	Negative	Negative	Negative	Negative



## Red Grape Juice Specs

Red Grape Juice Concentrate						
Analysis	M.U.	RED 300 - RED 2000				
Brix Degree	Brix	68				
Density	Kg / Lt.	1,34				
Ph		2,9 - 3,6				
Acidity	Gr / Lt. (Tartaric Acid)	18 - 36				
Color	Optic density	300 - 2000 measured at 520 nm. (buffer 3,2) Ratio 520/420 nm. Higher than 1,8				
SO2	Ppm	Less than 50				
Turbidity	NTU	< 5	< 5	< 5	< 5	< 5
Alcohol	% in volumen	0	0	0	0	0
Yeast	UFC/gr	< 100	< 100	< 100	< 100	< 100
Mold	UFC/gr	< 100	< 100	< 100	< 100	< 100
Bacteria	UFC/gr	< 100	< 100	< 100	< 100	< 100
Coliforms	UFC/gr	Negative	Negative	Negative	Negative	Negative

# White Wine Production Process





## Wine Specs

Analysis	Unit of Measure	Red Wine	White Wine
Alcohol	degrees °	12° - 12.2°	12.5° + 0.2
Sugar	g/L	less than 4	less than 4
pH	at 20 ° C	3.4 to 3.8	3.0 to 3.5
Total acidity	g/L (sulfuric)	2.8 to 3.6	3.0 to 4.0
Volatile acidity	g/L (acetic)	less than 1	less than 2
Color	Abs 420,520,620 nm	Ruby normal	More than 85%
SO2 Free	mg/L	30 to 60	31 to 60
SO2 Total	mg/L	less than 200	less than 200
Iron	mg/L	less than 6	less than 6
Copper	mg/L	less than 1	less than 1
Calcium	mg/L	less than 120	less than 120
Turbidity	NTU	Clean	less than 1.0
Protein Stability	Visual Aspect	Stable	Stable
Tartaric Stability	Visual Aspect	Stable	Stable
Microbiological Stability	-	Stable	Stable
Malolactic Stability	Chromatography	+	NA

## OUR WINES

### VIÑA DEL MAR CABERNET SAUVIGNON



### VIÑA DEL MAR SAUVIGNON BLANC



## OUR WINES

### VIÑA DEL MAR CABERNET SAUVIGNON



### VIÑA DEL MAR SAUVIGNON BLANC



## OUR WINES

### VIÑA DEL SUR RED WINE

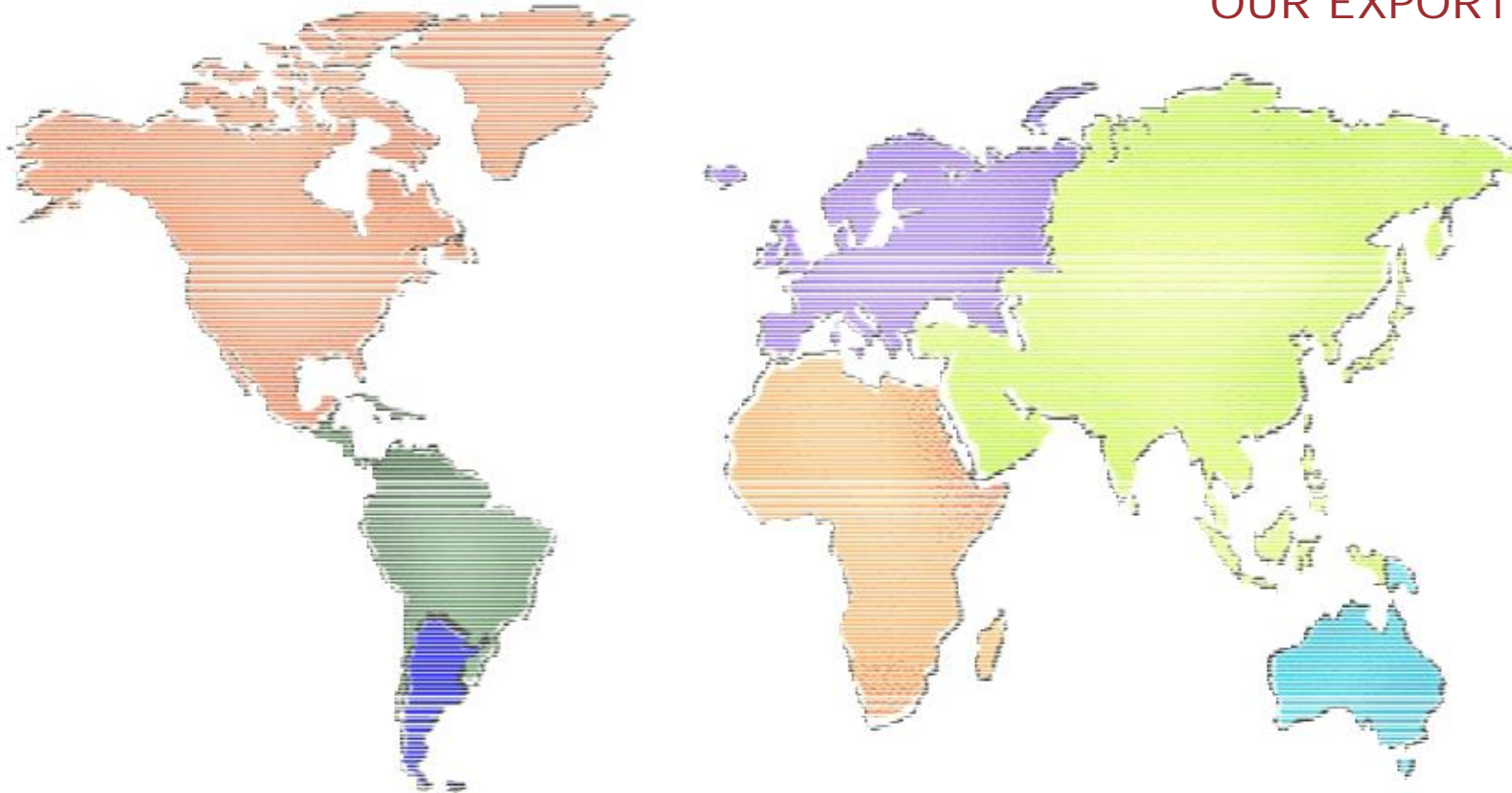


### VIÑA DEL SUR WHITE WINE





## OUR EXPORTS



### Export Destinations: :

USA  
ITALY  
JAPAN

CANADA  
ENGLAND  
NEW ZELLAND

MEXICO  
HOLLAND  
AUSTRALIA

VENEZUELA  
ROMANIA  
SOUTH AFRICA

COLOMBIA  
RUSSIA

BELGIUM

## OUR PRODUCTS AND SERVICES



### Raw Material

- Grape Juice Concentrate
- Bulk Wines
- Wine Alcohol



### Finished Products

- Bottled and packaged wines
- Brandy and other liquors

## OUR SALES

### Trading

- Direct Sales to final Customers
- Sales through Import Companies

