GRAPE JUICE CONCENTRATE, WINES AND SPIRITS FOR THE MOST DEMANDING CUSTOMERS
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**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 facilites 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 distribuitor.
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

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

<table>
<thead>
<tr>
<th>Analysis</th>
<th>M.U.</th>
<th>RED 300 - RED 2000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brix Degree</td>
<td>Brix</td>
<td>68</td>
</tr>
<tr>
<td>Density</td>
<td>Kg / Lt.</td>
<td>1,34</td>
</tr>
<tr>
<td>Ph</td>
<td></td>
<td>2.9 - 3.6</td>
</tr>
<tr>
<td>Acidity</td>
<td>Gr / Lt. (Tartaric Acid)</td>
<td>18 - 36</td>
</tr>
<tr>
<td>Color</td>
<td>Optic density</td>
<td>300 - 2000 measured at 520 nm. (buffer 3,2)</td>
</tr>
<tr>
<td>SO2</td>
<td>Ppm</td>
<td>Less than 50</td>
</tr>
<tr>
<td>Turbidity</td>
<td>NTU</td>
<td>&lt; 5</td>
</tr>
<tr>
<td>Alcohol</td>
<td>% in volumen</td>
<td>0</td>
</tr>
<tr>
<td>Yeast</td>
<td>UFC/gr</td>
<td>&lt; 100</td>
</tr>
<tr>
<td>Mold</td>
<td>UFC/gr</td>
<td>&lt; 100</td>
</tr>
<tr>
<td>Bacteria</td>
<td>UFC/gr</td>
<td>&lt; 100</td>
</tr>
<tr>
<td>Coliforms</td>
<td>UFC/gr</td>
<td>Negative</td>
</tr>
</tbody>
</table>

Less than 50
White Wine Production Process

**WHITE WINE PRODUCTION PROCESS**

**Grapes** → **Press** → **Fermentation in Tank (Juice only)**

**Stemming** → **Pneumatic Press**

**Start Temp. 18°C.**

**Aeration Process**
Bayanus Yeast Added at 15grs. x Hl.
1 hour and SO₂ 30ppm

**Fermentation 3 to 4 days,** Density lowers from 1090 to 1020 at a Temperature of 25/28°C.
Control by Cooling
(circulation of water and glycol coolant over the surface of the tank)

**Slow Fermentation 2 to 3 days,**
Density lowers from 1020 to 995 at a temperature of 20/22°C

**Open Racking to Tank.**

**At 30 days, racked again to tank. Start of malolactic Fermentation T = 16/18°C. When malolactic fermentation is complete the free SO₂ is corrected to 15ppm.**
Red Wine Production Process

**RED WINE PRODUCTION PROCESS**

1. **Grapes** → **Press** → **Positive displacement pump**
   - 20,000/40,000 Liters capacity
   - Fermentation in Tank (Juice and skins with 30 ppm SO2)

2. **Start Temp. 16°C.**
   - Aeration Process
   - Bayanus Yeast Added at 15/20grs. x hl.
   - 1 hour
   - Fermentation 3 to 4 days,
     - Density lowers from 1090 to 1020 at a Temperature of 26/28°C.
   - Slow Fermentation
     - Density lowers from 1020 to 995 at a Temp. of 20/22°C.

3. **Racking to Tank**
   - Lees pressed to extract wine
   - At 30 days, racked again to tank.
   - Start of malolactic fermentation T= 16/18°C.
   - When malolactic fermentation is complete, the free SO2 is corrected to 15ppm.
# Wine Specs

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

USA  CANADA  MEXICO  VENEZUELA  COLOMBIA
ITALY  ENGLAND  HOLLAND  ROMANIA  RUSSIA
JAPAN  NEW ZEALAND  AUSTRALIA  SOUTH AFRICA  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