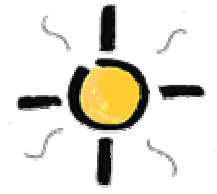




Vinos Sin-Ley

Winery Info Sheet



Innovation: Vinos Sin-Ley “Wines Without Law” in translation. The twofold objective of Vinos Sin-Ley is to create “new wines” that are value oriented. The concept, driven by creative innovation using non-conventional methods of harvesting, fermenting, blending, ageing and labeling, results with wines processing new fresh fruit driven flavors that are different from those achieved in the past. Composed of a group of young winemakers from different regions in Spain, the wines crafted at Vinos Sin-Ley are value oriented, driven by experimentation and innovative insight shared by their philosophy. They meet twice a year to set in place new projects of mutual interest and shared knowledge of the winemaking techniques implemented.

When: Vinos Sin-Ley was created in 2003 by Emili Esteve from Catalunya, and Manuel Martinez from Madrid; in 2005 additional winemakers joined the group, presenting new cuvees that offer novelty and value to the market.

Why: The evolution of Spanish winemaking and cuisine are undergoing great levels of positive change. Unfortunately, different laws regulate making wine in Spain to some extent, whereas cuisine is not regulated. These laws dictate yields per vine at harvest, permitted grape varieties, time aged in oak barrels, etc. These laws interfere with innovative wine making, often quite a limiting factor in preventing winemakers from achieving their best efforts. Once a winery decides to adhere to labeling terms such as “Reserva” for example, it has to comply with certain restrictive ageing requirements by law, considerably affecting methods of winemaking production. Vinos Sin-Ley simply chooses not to be unnecessarily restricted by these laws — creating a flexible environment, where innovation and creativity result in “new wines” of quality and value.

How: These winemakers make their own small cuvees the way they like at the wineries they already work for. The Vinos Sin-Ley way of doing things, result in a win-win situation for both the winery and the winemaker, since both parties profit from learning new winemaking and viticultural techniques.



Emili Esteve one of the pioneers of Vinos Sin-Ley



Manuel Martinez behind a 100 year old Garnacha vine from Madrid.

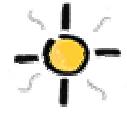
VINOS SIN-LEY PROJECTS

PROJECT	GRAPE	# OF WINES	REGIONS
G Series	Garnacha	6	Empordà, Montsant, Terra Alta, Cariñena, Madrid and Priorat
M Series	Monastrell	Undetermined	Coming up soon
Zestos	Tempranillo, Garnacha, and Syrah	2	Madrid



Vinos Sin Ley

G Series



Name of Wine: G1 2005

Producer: Vinos Sin-Ley (Emili Esteve)

DO: Empordà Costa Brava (Zone # 5)

Grape Varietal: Garnacha 100%

Production: 3,000 Cases made – 1,600 for the U.S.

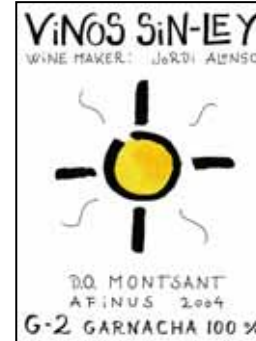
Wine Maker: Emili Esteve

Ageing: Stainless Steel Tank

Notes:

G1 2005 IWC **87 pts**

Ruby-red. Grapery blackberry and plum on the nose, with a floral accent. Juicy and primary in dark fruit expression, with a lush, jammy quality and a sweet, lingering finish. Straightforward, tasty and plump, offering a lot of flavor for the money. IWC by Josh Reynolds Sept/Oct 2006



Name of Wine: G2 2005

Producer: Vinos Sin-Ley (Jordi Alonso)

DO: Montsant (Zone # 5)

Grape Varietal: Garnacha 100%

Production: 6,000 Cases made – 3,000 for the U.S.

Wine Maker: Jordi Alonso

Ageing: None

Notes:

G2 2005 IWC **87 pts**

(\$8) Bright garnet. Grapery, straightforward dark berry aromas, with a subtle note of roasted coffee. Jammy on the palate, with sweet blackberry flavor, gentle acids and very soft tannins. Fresh and easy to drink, finishing with supple, ripe dark berry fruit. IWC by Josh Reynolds Sept/Oct 2006

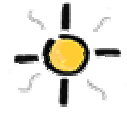
Previous Ratings:

2004 Vintage: 88 pts by Robert Parker June 2005



Vinos Sin Ley

G Series



Name of Wine: G3 2005

Producer: Vinos Sin-Ley (Juanjo Galcera)

DO: Terra Alta (Zone # 5)

Grape Varietal: Garnacha 100%

Production: 1,300 Cases made – 1,000 for the U.S.

Wine Maker: Juanjo Galcera

Ageing: None

Notes:

G3 2005 IWC 88 pts

Deep red. Fresh, sweet aromas of black raspberry, blackberry and strawberry preserves. Sweet and lush on the palate, with a subtle note of pungent herbs perking up the fresh berry flavors. This gains freshness on the back end, thanks to a mineral note that gives lift to the ripe, concentrated blackberry and red berry jam flavors. IWC by Josh Reynolds Sept/Oct 2006

Previous Ratings:

2004 Vintage: 90 pts by Robert Parker June 2005



Name of Wine: G4 2005

Producer: Vinos Sin-Ley (Asuncion Gracia)

DO: Cariñena (Zone # 4)

Grape Varietal: Garnacha 100%

Production: 1,500 Cases made – 800 for the U.S.

Wine Maker: Asuncion Gracia

Ageing: None

Notes:

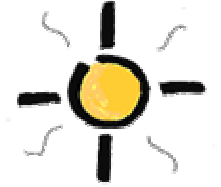
G4 2005 IWC 89 pts

Ruby-red. Enticing bouquet of wild strawberry, raspberry preserves and fresh flowers. Sweet, silky and luscious, with impressive sweetness and focus to the red fruit flavors. Finishes supple and explosively sweet, with a liqueur-like concentration to the juicy raspberry flavor that's leavened by fresh, tangy acids. A great value. IWC by Josh Reynolds Sept/Oct 2006



Vinos Sin Ley

G Series



Name of Wine: G5 2005

Producer: Vinos Sin-Ley (Manuel Martinez)

DO: Madrid (Zone # 7)

Grape Varietal: Garnacha 100% (120 year old Vines)

Production: 1,100 Cases made – 900 for the US.

Wine Maker: Manuel Martinez

Ageing: None

Notes:

G5 2005 IWC 89 pts

Deep ruby. Rich, ripe, spicy aromas of blackberry and cassis, with an exotic floral topnote. Lush, sweet, peppery flavors of blackcurrant and boysenberry display impressive depth and power. No tannins here, just explosive, liqueur-like dark berry fruit. Finishes sweet, pure and long. The vines here are reportedly 120 years old. IWC by Josh Raynolds Sept/Oct 2006

Previous Ratings:

2004 Vintage: 92 pts by Robert Parker June 2005



Name of Wine: G6 2001 (Wine # 68)

Producer: Vinos Sin-Ley (Emili Esteve)

DO: Priorat (Zone # 5)

Grape Varietal: Garnacha 100% (Old Vine)

Production: 500 Cases made – 200 for the U.S.

Wine Maker: Emili Esteve

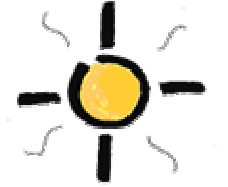
Ageing: 12 months in French Oak Barrels

Notes:



Vinos Sin Ley

M Series



Name of Wine: Monastrell N° 1

Producer: Vinos Sin-Ley (Diego Fernandez)

DO: Valencia (Zone # 8)

Grape Varietal: 100% Monastrell

Production: 2,000 Cases made – 1,500 for the U.S.

Wine Maker: Diego Fernandez

Ageing: Stainless Steel Tank

Notes:



Name of Wine: Monastrell N° 2

Producer: Vinos Sin-Ley (Salvador Poveda)

DO: Alicante (Zone # 8)

Grape Varietal: 100% Monastrell

Production: 2,300 Cases made – 1,500 for the U.S.

Wine Maker: Salvador Poveda

Ageing: Stainless Steel Tank

Notes:

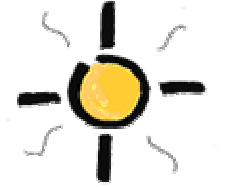
M2 2005 IWC **88 pts**

Ruby-red. Pungent, peppery blackberry and plum on the nose, with notes of tobacco and bitter chocolate. Fresh and energetic in the mouth, the dark fruit flavors nicely braced by firm but harmonious acids and dusty tannins. Finishes broad, sweet and long, with impressive concentration for the price. IWC by Josh Reynolds Sept/Oct 2006



Vinos Sin Ley

M Series



Name of Wine: Monastrell N° 3

Producer: Vinos Sin-Ley (Diego Fernandez)

DO: La Mancha (Zone # 7)

Grape Varietal: 100% Monastrell

Production: 2,000 Cases made – 1,500 for the U.S.

Wine Maker: Diego Fernandez

Ageing: Stainless Steel Tank

Notes:

M3 2005 IWC 89 pts

Bright red. Fresh, floral aromas of currant, wild strawberry and rhubarb. Tangy, bright and rather delicate, with crisp, mineral-tinged red berry flavors. There's a vibrant quality and lovely energy to the focused, long finish. IWC by Josh Reynolds Sept/Oct 2006



Name of Wine: Monastrell N° 4

Producer: Vinos Sin-Ley (Luis Perez)

DO: Bullas (Zone # 8)

Grape Varietal: 100% Monastrell

Production: 2,200 Cases made – 1,100 for the U.S.

Wine Maker: Luis Perez

Ageing: Stainless Steel Tank

Notes:

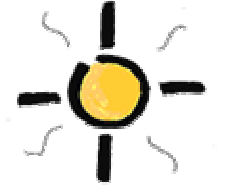
M4 2005 IWC 87 pts

Dark red. Perfumed, sweet nose offers bright raspberry and blackberry. Supple and creamy in the mouth, with the dark fruit flavors picking up weight with air; smoked meat and licorice nuances add depth. Finishes ripe and smoky, with light tannins. IWC by Josh Reynolds Sept/Oct 2006



Vinos Sin Ley

M Series



Name of Wine: Monastrell N° 5

Producer: Vinos Sin-Ley (Araceli Gonzalez)

DO: Yecla (Zone # 8)

Grape Varietal: 100% Monastrell

Production: 2,100 Cases made – 1,350 for the U.S.

Wine Maker: Araceli Gonzalez

Ageing: Stainless Steel Tank

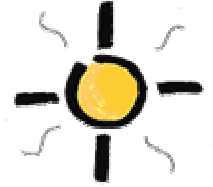
Notes:

M5 2005 IWC 87 pts

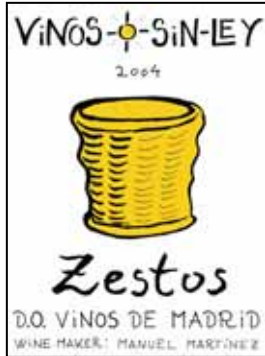
Deep garnet. Rich, sweet and meaty, with ripe blackberry and plum aromas accented by dark chocolate, tar and candied licorice. Warm and round on the palate, with a distinctly ripe character to the dark fruit flavors and a complicating whiff of charred meat. This lush, thick wine finishes with soft, ripe dark fruits, chunky tannins and good length. IWC by Josh Reynolds Sept/Oct 2006



Vinos Sin Ley (Madrid)



Wine Maker: Manuel and Gregorio Martinez



Name of Wine: Zestos 2005

Producer: Vinos Sin-Ley (Manuel Martinez)

DO: Madrid (Zone # 7)

Grape Varietals: 50% Tempranillo, 50% Garnacha

Production: 30,000 Cases made – 10,000 for the U.S.

Wine Maker: Manuel and Gregorio Martinez

Ageing: Stainless steel tanks

Notes:

Zestos 2005 IWC **88 pts**

Light red. Pure, vibrant scents of strawberry, blackberry, cured meat, rose and honeysuckle. Tangy, silky and fresh, with a strikingly delicate touch to its flavors of fresh raspberry, strawberry, redcurrant and minerals. Fans of graceful, minerally pinot noir will love this one. Refreshing and elegant on the sweet finish. An exceptional value in red wine. IWC by Josh Reynolds Sept/Oct 2006



Name of Wine: Zestos Especial 2005

Producer: Vinos Sin-Ley (Manuel Martinez)

DO: Madrid (Zone # 7)

Grape Varietals: 85% Tempranillo, 15% Syrah

Production: 10,000 Cases made- 7,000 for the U.S.

Wine Maker: Manuel and Gregorio Martinez

Ageing: Stainless Steel Tanks

Notes:

Zestos Especial 2005 IWC **88 pts**

Medium red. Perfumed, vibrant bouquet of fresh cherry, redcurrant and raspberry. Fresh and wonderfully sweet, with vibrant red berry flavors, bright acids and a suave mineral touch. This is amazingly pure and sweet for the price, with an energy and precision far above its station. Finishes clean and long, with a flavor of sweet raspberry. IWC by Josh Reynolds Sept/Oct 2006