

FOR IMMEDIATE RELEASE

Back to Nature Approach in Producing First-Class Wines

Winemakers are eschewing additives, pesticides and fertilizers, and tapping into an ecological approach to vinification.

Singapore, April 5, 2018 – In a special showcase of food and drink yesterday evening, guests tasted some of the latest and newest wine profiles from Asia Wine Network and Two Grapes that focused on sustainable, organic and biodynamic wines in their collection. These wines, along with others in this growing category, will be showcased at the biennial ProWine Asia (Singapore) from 24 to 27 April this year.

This second edition of ProWine Asia is Southeast Asia's largest trade fair for wines and spirits, and will be home to a growing number of vinters from across the globe who have relooked the age-old process of winemaking, by taking a more environmentally friendly and natural approach towards terroir quality.

By focusing on a range of sustainable growing methods, and doing away with the use of synthetic chemicals, pesticides and other additives, winemakers are turning to traditional methods of viticulture that add to the characteristics of the vineyard, and ultimately, the wines produced.

This has given rise to a group of organic, sustainable, and biodynamic wines made from sustainable farming practices, including viticulture shaped around the lunar cycle. The practice marks a return to the “back to the roots” strategy pioneered by family-owned vineyards, who have been tending the same land for generations.

Mr Roderic Proniewski, Director of Asia Wine Network, shared about his move to expand his business into sustainable and organic wines: “We believe that sustainable, organic and biodynamic wines are the future. While the current market share for organic wines is still relatively small, this number will only grow as consumers become more affluent, educated and health-conscious. We are glad to be one of the first few to bring biodynamic wines to Singapore, and we look forward to showcasing our collection at ProWine Asia.”



**International Trade Fair for
Wines and Spirits**

24 - 27 April 2018
Singapore Expo, Hall 10

www.prowineasia.com/sg

Jointly organised by:



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“A growing number of international wine distributors are showcasing a selection that is uniquely differentiated by viticulture and farming practices”, said Mr Gernot Ringling, Managing Director of Messe Düsseldorf Asia, at the dinner event last night. “Wine connoisseurs can look forward to an all-rounded wine experience at ProWine Asia, beyond the exquisite taste to a comprehensive understanding of each bottle of wine from its roots”, he added.

Key international wine distributors with organic, sustainable, and biodynamic farming methods, will be congregating at ProWine Asia from 24 to 27 April 2018 at Singapore Expo Hall 10.

To download the images of the wines featured at the tasting, click [here](#).

For more information: www.prowineasia.com/sq

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-Ends-

For more information about the organisers:

UBM - www.ubm.com/singapore

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Appendix A – Exhibitors’ Factsheets



Founded

Asia Wine Network is a recognised and well-established wine importer / distributor for wines from selected World of Wines “WOW”. It was set up by a wine specialist of French nationality with long experience in the wine industry regionally for over 25 years.

Spokesperson

Roderic Proniewski (Director)

- Brand Ambassador South East Asia for established Wineries from France, Italy and Chile.
- Asia Pacific Wine Specialist with more than 25 years of experience, actively conducts wine appreciation for customers & consumers from all walks of life/ offers various type of F&B staff training (general or specific wine coverage) and wine selling techniques/ offers wine consultation services on specific crafted wine pairing menus.
- Actively involved and constantly being invited to many international wine exhibitions and participation in the judging of different wine competitions
- Travel extensively and visits many wine regions sourcing for wines

Products & Awards

Core product: Direct wine importer / wine distributor / wine wholesaler / wine retailer – source and direct import vast variety of wines from the “SELECTED WORLD OF WINES” with specific and unique wine portfolios with international accreditation or wines with awards & recognitions; should it be international or boutique wineries...

Present Winery Portfolios from :

- Europe (France / Spain / Italy / Portugal / Austria)
- USA (California)
- South America (Chile / Argentina / Uruguay)
- Oceanic (Australia / New Zealand)

Background

- Consist of a well appreciated team by the F&B industry and end consumers which is proudly led by



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the Wine Specialist with more than 20 years of wine experience and wine knowledge

- Regularly involved and actively participate in various local, regional and international lifestyle wine related events/ wine fairs / wine appreciation/ wine dinners
- co-partner with well-established event organisers in many different culinary and gourmet festivals and proudly being selected to be the wine partner with various international corporations in various events
- Specialised in specific sourcing of consistently good quality wines at competitive pricing to suit different markets
- Has established an enviable wine-selecting repertoire from the phenomenal diversity of the selected "WOW-World of Wines" from countries among the top Wine producing regions in the World of Wines.



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Founded

Founded in 2015, Two Grapes is a local wine distribution start-up to introduce sustainable and organic artisanal wines to the markets of Singapore and Asia/Pacific. The core brands of the company are unique highland craft wines from the Mountains of Ronda, D.O. Sierras de Malaga. The company holds exclusive rights for the distribution of over 40 labels by 10 wineries of Ronda.

Spokesperson

Rao Krishnan, Founder, and Sergey Salov, Managing Director.

- Singapore & Asia/Pacific development of Wines of Ronda

Products & Awards

Core product: Highland Sustainable Craft Wines of Ronda

- Lunares Blanco 2016
 - Best White Wine "Sabor a Málaga"
 - Wine of the month at Que Pasa Wine & Tapas Bar Singapore, December 2017
- Finca Los Frutales Garnacha 2014
 - has beaten over 11,000 other bodegas to win Silver Medal at Concours Mondial de Bruxelles 2017
 - one of Ronda's most sought-after ecological wines

Background

Founded by Rao Krishnan in Singapore to introduce sustainable wines to the markets of Singapore and Asia/Pacific. Since 2017, the company has been importing highland sustainable boutique wines from the Mountains of Ronda, Malaga, Andalusia, Spain. D.O. Sierras de Malaga / Serrania de Ronda.



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Ronda is considered to be one of the most remarkable medieval towns in Spain. Its wine making history dates back over 2000 years when Romans cultivated vines and produced wine near the prominent city of Acinipo (meaning 'land of vines'), whose ruins can still be found on the outskirts of Ronda. In fact, the wine was so good they say that it was sent back to Italy to be enjoyed in Rome itself.

These boutique wineries, inspired by their Roman forefathers, are paving the way for Ronda to stand proudly as one of the newest and most revered wine producing regions in Spain. Their artisanal and natural approach to agriculture and wine production is evident in the high quality and unique taste of their wines, putting Ronda on the wine producing map of the world.



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Appendix B – Wine List

1. Lunares Blanco 2016

Type: Sustainable White Wine

Vintage: 2016

Winery: Bodegas Lunares

Region: D.O. Sierras de Málaga, Serranías de Ronda

Variety: Chardonnay and Sauvignon Blanc

Alcohol: 14%

Elaboration: Both varieties of grape come from the 1,000 metres-high plantation named Ronda La Vieja, on the base of the Acinipo Roman ruins. The altitude of the vineyard and the detailed work on the land permit us to have wines with a very good acidity in these latitudes. The two varieties were harvested together, eliminating the grapes that presented symptoms of too much sun. A special cold maceration for two days was done in the winery, after that, was the time to press, decourage and wait for the fermentation to begin naturally. Fermentation was done between 14°C and 15°C for over a month, and once finished, we decided to do malolactic fermentation to boost freshness. This wine was raised on lees for five months, taking care of these lees.

Colour: Beautiful golden yellow with green reflections.

Nose: A high fruity load appears in the nose, prevailing white fruits, such as pears and apples, over a slight remembrance of tropical fruits. A touch of white flowers complements the whole set.

Mouth: Long and unctuous in the mouth, a characteristic of Chardonnay and the time spent on lees. Sauvignon Blanc, at this altitude, has great acidity

Average Temperature: 9%

Pairing: Salmon, tuna and even some poultry.



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2. Wente Morning Fog Chardonnay

Type: Sustainable White Wine

Vintage: 2015

Winery: Livermore Valley (Estate Grown)

Region: San Francisco Bay

Variety: 98% Chardonnay 2% Gewurztraminer

Alcohol: 13.5%

Elaboration: This wine is fermented in 50% neutral American oak barrel and 50% in stainless steel tanks. The oak provides hints of vanilla and enhances the mouthfeel and the steel preserves the naturally vibrant fruit avors inherent in this Chardonnay. AGING The barrel fermented portion was aged sur lie for 5 months and batonnage, the art of stirring the barrels, was performed monthly. This adds a creamy note to the wine and greatly enhances the texture. From the remaining 50% stainless steel portion, half was aged on lees for 5 months while the other half was racked clean to preserve the fresh fruit character

Colour: Bright Yellow

Nose: Bright and crisp avors of pear, melon, citrus and green apple are balanced by subtle hints of toasty oak, and vanilla from barrel aging

Mouth: Morning Fog Chardonnay is an great expression of Livermore Valley Chardonnay, with diverse alluvial fans of soil consistently creating Chardonnay with beautiful and lingering minerality, which coupled with the natural acidity from the long and cool growing season, creates a beautiful wine.

Pairing: Salmon, tuna and even some poultry.

Awards/Medals: 90 PTS- Best Buy, Wine Enthusiast Best of Class- San Francisco Chronicle Wine Competition DOUBLE GOLD – San Francisco Chronicle Wine Competition



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3. Ganarcha Finca Los Frutales

Type: Organic red wine

Vintage: 2014

Winery: Bodega Joaquín Fernández

Region: D.O. Sierras de Málaga, Serranía de Ronda

Alcohol: 14%

Variety: Garnacha 100%

Elaboration: Handpicked. Alcoholic fermentation with indigenous yeasts in stainless steel tanks at 28 °C (to extract the potential of grapes). Malolactic fermentation and ageing in barrels of French oak for 12 months. The Grenache grape has perfectly adapted to the climatic conditions of our vineyards, giving us a very good grape maturity but always maintaining acidity and freshness in the wine

Colour: Wine of an intense violet color with high layer.

Nose: Very intense and fruity nose, powerful in fresh and mineral nuances, menthol, orange peel, rosemary and underbrush. With a background with slight hints of toasted coconut and Chinese ink. Mouth: Full in the mouth, very concentrated, with fresh nuances and very fleshy fruit. complex and very long aftertaste, highlights the minerality.

Climatology: Vineyard on the slope of a mountain "Sierra de las Salinas" with 15% slope at 700 metres of altitude with South facing. Calcareous soil. Planting density 4,500 plants per hectare. Production 5,200 Kg per hectare per year. The climatology during 2013 was fresh, rainy and with a cool summer which favored the progressive evolution of maturity. Pairing: White, red, cured meats, stews.



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4. Viña Koyle Gran Reserva

Type: Biodynamic Red Wine

Vintage: 2013

Winery: Viña Koyle

Region: Alto Colchagua Chile

Alcohol: 14%

Variety: Cabernet Sauvignon 90%, Cabernet Franc 10%

Elaboration: The grapes were picked in selected lots, coming from our Los Lingues Estate. The vineyards are biodynamically managed, with stringent water management to preserve the terroir expression. At optimum yield of 1,5 kg per plant, the grapes are handpicked and brought to the cellar for sorting. The Koyle team selects only perfect clusters for this wine. In the tank, cold maceration (for aroma and flavor extraction) takes place over 5 days, followed by fermentation over two weeks at 24 to 26°C. Finally, warm maceration (to extract just the most rounded and silky tannin) takes place. After this, the wine is aged in French oak barrels for twelve months. The final blending allows for a perfect balance between the expression and elegance of the Cabernet Sauvignon and the complexity from the Cabernet Franc.

Colour: Intense ruby red color

Nose: The aroma is all about fresh berries, dried herbs, tobacco and dark chocolate.

Mouth: Plenty of freshness this Cabernet is full expression of our vineyard, showing a real grip of acidity and mineral notes, with a welcome note of elegant and fine tannins, with a long and balance finish

Pairing: Carpaccio of thinly sliced beef, fungi risotto or even lamb chops come with mashed potatoes.

Awards/Medals: Robert Parker 90 pts



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5. BF Maestro

Type: Sustainable Sweet Wine

Vintage: 2014

Winery: Bodega Dona Felisa Chinchilla

Region: D.O Sierras de Malaga / Serrania de Ronda

Alcohol: 15%

Variety: Garnacha 100%

Elaboration: Harvested in a very traditional way, with mules on the precipitous slopes of the vineyard, and made of Mosto Lagrima (teardrops of grape)

Ageing: 12 months of French oak

Grapes: Moscatel de Aljandria 100%



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