



ELVIwines is a family-owned company dedicated exclusively to the production and marketing of high-quality kosher wines and kosher sparkling wines such as cava.

We are very proud to be one of the very few families that since 1492 has had the privilege of dedicating ourselves exclusively to viticulture and the production of kosher wines and cava in a variety of DO in Spain. Our challenge has been and continues to be the marriage of quality with one of the most venerated traditions ever documented in the Mediterranean.

Words can hardly express the pride we feel, doubly so, knowing that our prized naturally sweet wine, 770 (DOC Priorato), not only placed amongst the most exceptional of wines in *Nariz de Oro* (Vino & Gastronomía), but that the arduous task of elaborating these 3,000 numbered bottles, was in honor of a Kosher wine. (See attached sheet).

This effort has culminated in our ADAR of the DO Ribera del Jucar which recently received 90points from the prestigious wine critic Stephen Tanzer (see attached). We are very proud of the excellent press we have enjoyed in the trade magazines. We might only cite the prestigious Guía Peñin which published the uplifting affirmation that: "The wines of this particular DO have opened a breach in the international market where they are valued highly for their complexity and opulence."

One of the great challenges has been to couple the elaboration of these different grape varieties at the precise moment of their optimum maturity with the dates of the Jewish High Holidays which often coincide at the height of the harvest as it did this year

We would like to announce the imminent appearance on the market of a most delicious and excellent white wine 2008, Moscatel and Sauvignon blanc, proof positive of the great untapped potencial of the DO Ribera del Jucar.

With each challenge, ELVIwines has found the technicians and viticulturists of each cellar to be unrivalled profesionales, with sensitivity, comprehension and exemplary technological expertise, who have advanced the development of this

far-reaching project. ELVIwines enjoys its own private physical space in each and every cellar for the elaboration and storage of our Kosher wines where they are kept sealed off, under constant vigilance, and awaiting the next scheduled visit of authorized kashrut supervisors. Vigilance is guaranteed on all levels.

ELVIwines cooperates with only those cellars which understand and appreciate the Kosher project which requires the highest of rigorous standards at each step of the elaboration from the entrance of the grape in the processing plant to the final moment when the essence of tradition is preserved with loving care in the bottle.

Ana and Moshe Cohen head up the Kosher Project. Their initial experimentation culminated in 2003 when the demands of innovative technology could produce the quality aspired to. One of the most important advances has been found in plant stress control, (see www.elimanu4.com). Plant Stress Control permits on-line control of the physiological state of the vines and to that end has produced an exceptionally high-quality grape. In the cellar, we have been adapting the development of RAVNET to the peculiarities of each fermentation process permitting an exhaustive control while respecting the high demands of Kashrut which does not permit the slightest intervention other than that made by expert supervisors who are sent to each of the cellars for the manipulation, control and eventual issue of Kosher certifications.

Ana actively participates in the *definition* of the wines from post harvest to bottle. Moshe oversees the vineyards and works hand in hand with the rabbis and supervisory kashrut agencies.

Our family boasts a small vineyard in DO Montsant and produces wines from grapes grown in vineyards located in DO Ribera del Júcar, Prioato, Rioja, Utiel-Requena, and Cava.