



ANTIGUAS RESERVAS CABERNET SAUVIGNON COUSIÑO'S FLAGSHIP WINE FOR 76 YEARS

Antiguas Reservas has carved out a special place in the history of Viña Cousiño-Macul and in the modern Chilean wine world as well. The 2003 vintage marked the 76th consecutive year in which the winery produced an Antiguas Reservas. This long run of vintages makes it not only the oldest of its type in Chile but possibly in the entire New World. Over this long history, Cousiño-Macul has maintained its classic style emphasizing elegance, balance and finesse.

In 1927 Arturo Cousiño, grandfather of the current Cousiño generation, began selecting the finest Cabernet Sauvignon from each vintage and setting some aside for special occasions. His purpose was to have wines at their peak of enjoyment to share with friends and family and to showcase the finest Chilean wine to the consumer. He named the wine "Antiguas Reservas".

In the 1970's when Chile's wine producers began developing international markets, Antiguas Reservas was among the pioneering names which created a demand for fine Chilean wine. After encountering the early vintages of Antiguas Reservas Cabernet Sauvignon, noted British wine critic Hugh Johnson dubbed Cousiño-Macul the "First Growth of Chile."

In these modern times at Cousiño's state-of-the-art winery at Buin, the wine is fermented in temperature-controlled, custom-designed stainless steel tanks. For the 2003 vintage, the juice was fermented for 8-11 days at an average temperature of 27.5C. The winemaking team used both native and prise de mousse yeast and pumped over the must 3-4 times a day to encourage a vigorous fermentation and desirable extraction. Made possible by the availability of these new tanks, a long post-fermentation maceration has been added to the repertoire. For the 2003, an extended maceration with the skins for 14 to 21 days added extra flavour dimensions.

Change has also gradually been introduced in cellaring to improve quality. In 1984, Cousiño-Macul began aging its Antiguas Reservas Cabernet Sauvignon in small oak barrels. Beginning with the 2000 vintage, the wine has been aged entirely in French oak barrels. The 2003 was aged in small French oak barrels for 13 months in a combination of Taransaud and Radoux barrels (33% new).

The Cousiño family takes special pride in its wine library which currently contains Antiguas Reservas Cabernet from 70 different vintages, including the legendary 1927. The second oldest vintage is the 1929, and the longest run of vintages (missing only the 1946 and 1955) begins with 1935 and ends with 2003. Like its predecessors, the Antiguas Reservas Cabernet Sauvignon from the 2000's vintages will add to the rich history and an enviable continuity not often seen anywhere else in the new world.