



## 2007 HARVEST REPORT MAIPO VALLEY

Compared to a normal year, the 2007 harvest was an early ripener. All varieties reached their ripeness -in average- a week before expected. From the very beginning, this year's harvest presented a drop in the yields in almost all varieties, which was compensated by a great balance between concentration, alcohol and acidity in the fruit.

After a normal rainy-winter and a fresh and dry spring, the vines had a regular vegetative growth. Due to this, special attention had to be devoted to the irrigation, as well as to the foliage work. Both were undertaken with extreme care, especially during December, when the fruit had just curdled. In order to maintain a balanced development of the plants, the amount of water provided by irrigation was 10% higher than the year before; and the fruit -specially the red varieties- received an earlier exposure to the sun.

The concentration of tastes and flavors evolved in a wide range and by February, almost a month in advance of the main picking season, the herbaceous aromas had all disappeared. Summer was favorable and presented mild average temperatures that allowed the vines to maintain an accurate hydration. The harvest started with the Sauvignon Blanc during late February and was followed in early March by the picking of the Sauvignon Gris and the Chardonnay.

The Riesling and Merlot were harvested simultaneously during a period of ten days that started on March 23rd and finished on April 4th. The Cabernet Sauvignon had the longest harvest cycle, ranging from early April to early May. As grapes were only picked when they had reached their optimal phenolic ripeness, the different land parcels were harvested at different moments, according to the condition of the fruit.

### **The outcomes: Our best reward**

“As a consequence of a cooler season –compared to 2006-, the white wines got excellent results. They show a perfect balance and a vibrating acidity”, assures Matías Rivera, Cousiño Macul's chief winemaker.

Although the red varieties have not finished yet the malolactic fermentation, Rivera guarantees that the 2007 harvest will be remarkable.

“For me, the Merlot 2007 is the best I have ever produced and the Cabernet is going in the same direction. The recipe for this success is the same one we have been using during the last years: devoted care of the vineyards to get the best grapes and concentrated attention to details during the vinification to get the best out of them... in addition to lower yields which always make the life of a winemaker easier”, says Rivera.