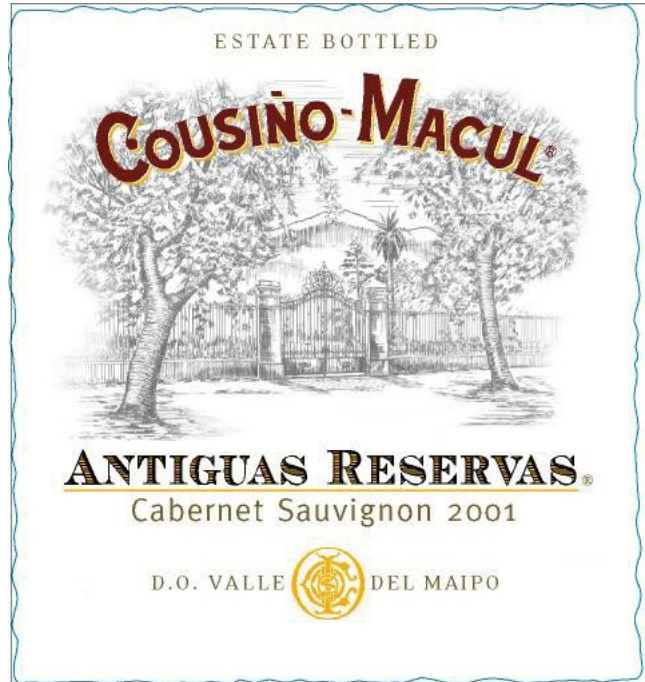


2001  
ANTIGUAS RESERVAS  
Cabernet Sauvignon  
MAIPO VALLEY

**TASTING NOTES**

Dark ruby and vibrant in hue, this 2001 Antiguas Reservas is elegant and refined, displaying a smooth texture and supple, well-integrated tannins. A rich core of currant, blackberry and toasty-vanilla scented oak adds to its harmonious flavour and textural impression. The blackberry, cherry, exotic spices and cassis flavours linger and gain complexity on the finish, complemented by slightly toasty oak. The wine's fine-grained tannins remain in the background to lengthen the aftertaste and create a sense of smooth integration. Properly cellared, this Cabernet Sauvignon will develop additional complexity and elegance. Its aging potential is a minimum of ten years.



---

**HISTORY**

The 2001 vintage marks the 74<sup>th</sup> consecutive year in which the winery produced an Antiguas Reservas. The Antiguas Reservas is made of the very best Cabernet Sauvignon that comes from each vintage at Cousiño-Macul. Over its long history, Cousiño-Macul has maintained its traditional style of elegance and finesse.

The Cousiño's now take advantage of vastly improved viticultural practices and technological advancements at their new Buin Estate vineyards and state-of-the-art winery. The densely planted new vineyards at Buin combined with drip irrigation, green harvesting, and leaf trimming help promote vine stress and complex flavours. The new winery facility permits precisely controlled fermentation and maceration of the wine.

**WINEMAKING**

The juice was fermented in small stainless steel tanks at an average temperature of 28.0 C. During the 8 or 9 day primary fermentation, the must in each small tank was gently pumped over the cap for two hours three times a day to extract colour, flavour, and aromatic compounds. To soften the natural tannins and augment the flavour and aroma constituents, the wine in each tank was macerated for 22-28 days following the primary fermentation. Racked three times before being barrelled, the wine was aged in small French oak (50% new) for 12 months. Prior to being bottled, it was fined with egg whites and given a light filtration.

**TECHNICAL DATA**

**Varietal Composition:** 100 % Cabernet Sauvignon

**Aging:** 12 months in French oak barrels  
(Seguin Moreau)

**Total Acidity:** 5.1 gr/L

**pH:** 3.63

**Alcohol:** 13.5%