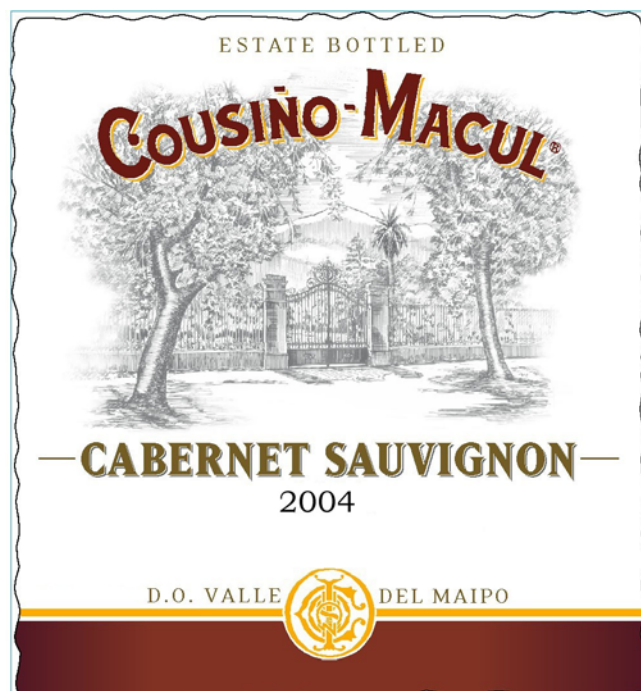


2004
CABERNET SAUVIGNON
Maipo Valley

TASTING NOTES

Vibrant dark magenta in colour, this 2004 Cabernet Sauvignon is bursting with bright black cherry fruit with layers of allspice and mocha in the background. Medium-bodied, it captures fruit-forward flavours enhanced by hints of liquorice, sage and dried herbs. With integrated tannin, it finishes on a lovely cherry-berry note. Accessible and well-balanced, it can be enjoyed in its youth or cellared for 4-5 additional years.



HISTORY

This wine is made from Cousiño-Macul's original estate vineyard at Macul, one of the oldest in Chile. Until recently the finest Cabernet Sauvignon from Macul was used for the winery's signature Cabernet Sauvignon, Antiguas Reservas. Today with the Antiguas Cabernet Sauvignon being grown in the nearby Buin Vineyard, the fabled Macul vineyard is now the single source of this Estate Cabernet Sauvignon.

THE VINTAGE

In the Maipo Valley, the winter was drier (one-third below the historic average) than usual, and the spring and summer were warm and dry. The warm growing season was noted early as budbreak and flowering occurred 7-10 days ahead of schedule. As typically happens in a dry year, the vine tends to carry a light crop. By early April the fruit had achieved physiological maturity, and the harvest at Macul continued block by block until completed on April 17th.

WINEMAKING

Harvested quickly and crushed and destemmed, the fruit was given a cold soak period of 5 days at 9°C before being fermented in small stainless steel tanks. A combination of indigenous and cultured yeast (prise de mousse) was used for the fermentation which lasted for 7-9 days at an average temperature of 26 °C. A post-fermentation maceration followed which varied from 8 to 12 days and contributed complex fruit character and softer tannins. After going through the malo-lactic fermentation, a 15% fraction was barrel aged for 8 months, with the remainder cellared in tanks to retain bright fruitiness. Before being bottled the wine was fined with egg whites and given a light filtration.

TECHNICAL DATA

Varietal composition 100% Cabernet Sauvignon
Origin: Maipo Valley
Aging: 15% of the Blend was aged 8 months in small oak barrels
Total Acidity at bottling: 4.95 gr/L
pH: 3.68
Alcohol: 13.7%