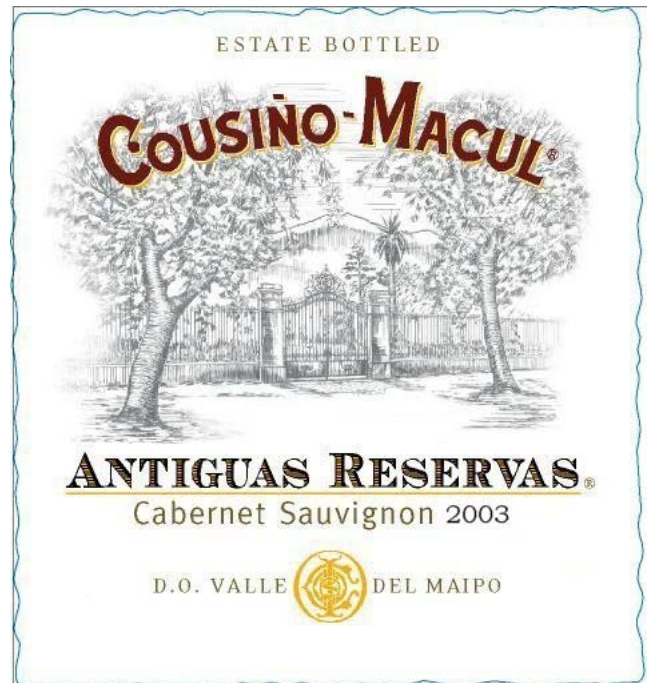


2003
ANTIGUAS RESERVAS
Cabernet Sauvignon
MAIPO VALLEY

TASTING NOTES

This lively Cabernet displays primary aromas of lush blackberry, black currant, and bay leaf which are backed by gentle notes of leather, cocoa, and light oak toast. Its palate impression is one of polish and finesse, with layers of lively berry, plum, fresh ground herbs, leather and sweet oak coming through in the middle. Supple and smooth, these charming flavours fan out in the mouth and persist well into the aftertaste. To be enjoyed in its youth or cellared for at least a decade. A perfect complement to lamb, beef, tomato-based sauces, rich risotto, and full-flavoured cheeses.



HISTORY

The 2003 vintage represents the 76th year in which Cousiño-Macul has produced an Antiguas Reservas, the winery's signature wine. Since the debut in 1927, Antiguas Reservas has always been a limited selection of the very best Cabernet Sauvignon from the Cousiño-Macul estate vineyards. Over the years, Cousiño-Macul has maintained its classic style with this 100% Cabernet Sauvignon by combining New World ripeness with Old World elegance, finesse, and a framework to age long and well.

THE VINTAGE

The 2003 vintage in Chile was one of the best for both white and red varieties over the last decade. After a wet winter in the Maipo Valley, the spring was cool over the first several weeks. Eventually mild dry conditions set in and remained into the summer. February brought three warm weeks which were vital to fruit maturity. Both Merlot and Cabernet Sauvignon ripened later than usual, and the extra hang-time enhanced flavour development. During the harvest, weather was cooperative and the fruit was picked under ideal conditions.

WINEMAKING

At Buin, the Cabernet harvest began on April 8th and continued on a block by block basis until April 24th. Once in the cellars, the grapes were de-stemmed and given a cold soak for 5 days to extract flavours. Next, the juice was fermented for 8-11 days at an average temperature of 27.5C. For fermenting this wine 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. To add extra flavour dimensions, the new wine is given an extended maceration with the skins for 14 to 21 days. Transferred to small French oak barrels (33% new), the wine ages for 13 months in a combination of Taransaud and Radoux barrels. Fining was by egg whites, and a light polish filtration took place before bottling.

TECHNICAL DATA

Varietal Composition: 100 % Cabernet Sauvignon
Origin: 100 % from Maipo Valley, Buin Estate
Ageing: 12-13 months in French oak barrels (33% New) (Taransaud and Radoux)
Total Acidity: 5.3 gr/L
pH: 3.63
Alcohol: 13.8%