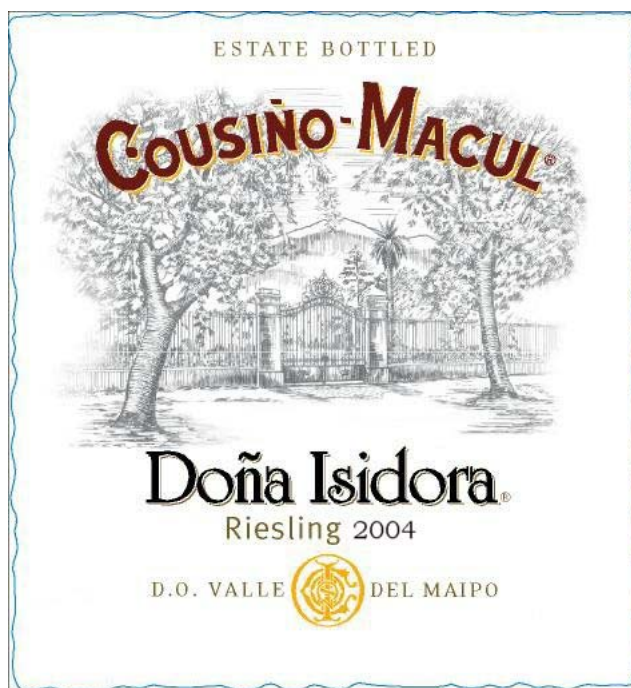


2004
Doña Isidora
Maipo Valley

TASTING NOTES

This dry-style Riesling displays fresh fruit aromas of pear, apricot and white peach with underlying scents of jasmine and anise. Its bright and racy flavours combine tangerine, peach, and minerals and lead to a long palate-cleansing finish. Its layers of fruit and zesty personality make it user-friendly with Thai food, fresh crab and other shellfish as well as with more typical pairings such as poultry and finger-foods.



HISTORY

In the 19th Century, Riesling vine cuttings were brought from Germany to Macul by Luis Cousiño and his wife Isidora after whom this wine is named. The genetic integrity of these original cuttings has been maintained by ongoing massal selection and cultivation within the winery's own nursery. This is the true Riesling, also known as Johannisberg Riesling in the Old World and White Riesling in the New World. Cultivated for over a century in the Maipo Valley, Cousiño-Macul's Riesling has developed a distinct personality.

Cousiño's vineyards are located in the Alto-Maipo, the area of the Maipo Valley closest to the Andes where certain sites benefit from the "Andes Effect". This refers to the cooling mountain air that descends during the evenings to create a wide range in daily temperature readings. Typically, during the growing season the daytime high of 90F will see the evening temperature drop to 50F. For white wines, this difference between high and low temperatures means that grapes preserve unusually crisp acidity at full maturity. The resulting wine is naturally full-flavoured and structurally balanced.

THE VINTAGE

The winter was wetter than usual, but the summer was warm and dry. Overall, the vintage was an early one, with quality good to excellent and with quantity down. February brought much-welcomed warm sunny days and cool evenings to accelerate fruit maturity. Once the harvesting began, the vintage was nicely paced allowing the crews to pick block by block to assure that each section of the vineyard had reached the ideal sugar to acid ration.

WINEMAKING

Harvested in the cool early mornings from March 25 through March 31st, the Riesling fruit was immediately transported to the receiving station where it was hand-sorted. Half of the fruit was de-stemmed and fermented, and half was whole cluster pressed and fermented. To amplify the inherent floral character and to encourage a long, slow fermentation in small tanks, the winemaking team used three selected yeast strains (prise de mousse, BA 11 and QA 23). At temperatures ranging between 13-14 C, the "must" underwent a slow, cold fermentation that lasted 23 days. To maintain its fruitiness and balance, this wine did not undergo malo-lactic fermentation. After the wine had been lightly fined, it went through a cold stabilization procedure. Prior to being bottled, it was given a polish filtration.

TECHNICAL DATA:

Varietal Composition: 100% Riesling
Appellation: 100% Maipo Valley
Total Acidity: 6.1 gr/L
pH: 3.05
Alcohol: 13.4%