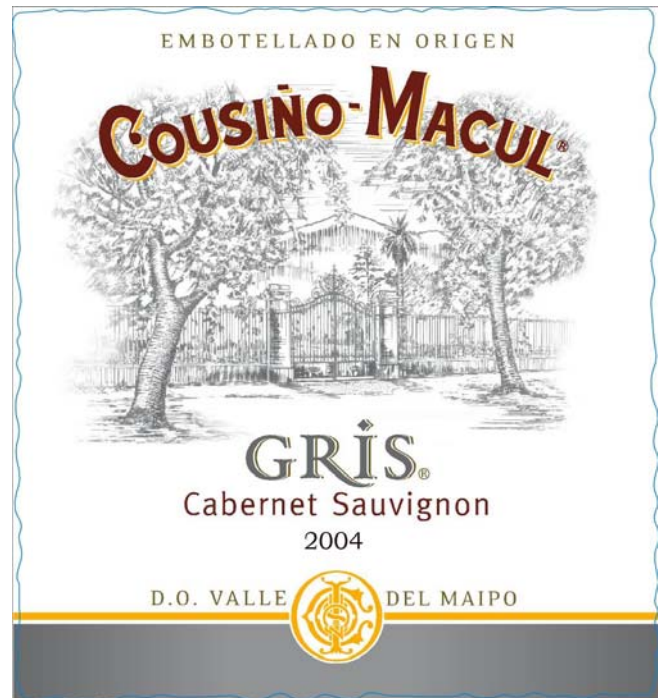


2004
GRIS
Cabernet Sauvignon
MAIPO VALLEY

TASTING NOTES

Its pretty salmon-pink colour introduces bright aromas of fresh watermelon and red cherries. On the palate this substantial wine is medium-bodied with upfront cherry, strawberry and fresh herb flavours followed by citrus notes in the background. The finished is long and well balanced by fresh acidity. This is a versatile wine that can be enjoyed as an aperitif or can accompany a wide range of finger foods and white meats, such as pork loin and chicken.



HISTORY

Making a pink-tinted wine from Cabernet Sauvignon is a Bordeaux tradition that Cousiño-Macul has been following for many years. “Gris” is an ancient French word to describe a slight pink tint in wine or grapes skins. Typically a “gris” has less color than a rosé wine.

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. However, the quality was high, especially for Cabernet Sauvignon and Merlot.

WINEMAKING

To produce this Gris wine, the winemaking team begins with mature Cabernet Sauvignon fruit and then they use the same procedures normally used for white winemaking. By taking the juice away from the skins after only brief contact, just a hint of color is extracted. The grapes are destemmed and then the must is held at 10C for 36 hours to allow the solids to settle. The juice is racked and cold fermented at 13.5C for 27 days, using prise de mousse yeast. Cellared for three months to harmonize, the wine is lightly fined and filtered before being bottled young to preserve its youthful charms.

TECHNICAL DATA

Varietal Composition: 100% Cabernet Sauvignon
100% Buin Estate
Total Acidity: 5.5 gr/L
pH: 3.22
Alcohol: 13.9%