



THE WINEMAKER'S VINTAGE NOTES

"The growing season for the 2005 vintage was the kind that we dream of for our white wines. It was warm enough to ripen the grapes, but cool enough to ripen them slowly and incrementally. We harvested at ideal sugar and acid levels which gave us a Sauvignon Blanc with freshness, rich character and bright acidity. The typically low pH of the fruit provides backbone and stability. 2005 is an exceptionally fine vintage."

Matias Rivera

WINEMAKING

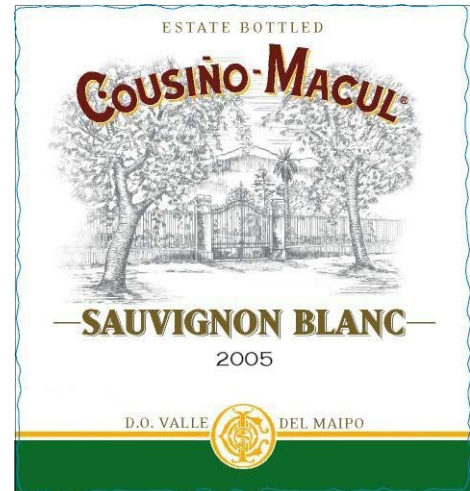
The fruit was harvested at an average Brix of 23.6. After being hand sorted, half of the fruit was destemmed and crushed, and the other half was whole-cluster pressed. The must was slowly fermented in small stainless steel tanks. This desirable slow, cold fermentation continued for 24 days at a range of 55 to 57°F. To accentuate the variety's natural spicy component, a special yeast culture known as QA #23, was chosen. Once fermented to dryness, the wine was lightly fined and was cold stabilized and aged in stainless steel.

THE ALTO MAIPO

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. Typically, during the growing season the daytime high of 90°F will see the evening temperature drop to 50°F. For the white wines, this difference between high and low temperatures means that grapes preserve unusually crisp acidity and the resulting wine is full-flavoured and structurally-balanced.

THE HISTORY

In 1863 Luis and Isidora Cousiño took the long journey to France to study the vineyards and wineries of Bordeaux. They purchased cuttings from pre-phylloxera vines, including Sauvignon Blanc from Martillac in the Graves. Through the massal selection process, descendants of these vines now flourish in their Macul and Buin estates. The Buin estate was started in 1996 with the purchase of 300 hectares of land in Buin. With the new state-of-the-art vineyards and winery in full swing, Cousiño-Macul is pushing quality to the limit.



TASTING NOTES

Pale in colour, this Sauvignon Blanc begins with zesty aromas of green apple, melon and lime and continues to offer lively flavours of fresh herbs and pink grapefruit. Smooth with rounded edges, it finishes long with crisp citrus notes. Well-balanced in terms of its fruit and acidity, this wine pairs well with light cheeses, pork and poultry dishes, and white fish such as sea bass, sole, and halibut. Its bright acidity makes it a perfect match for oysters and clams.

TECHNICAL DATA

Varietal Composition:
100% Sauvignon Blanc

Appellation: 100% Maipo Valley

50% Macul Estate,
50% Buin Estate

Total Acidity: 5.90 gr/L

pH: 3.33

Alcohol: 13.7 %