



## 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 Riesling 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

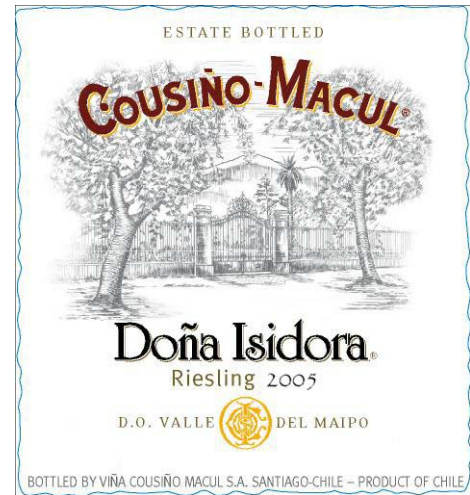
Harvested in the cool early mornings from March 23 to March 28, the Riesling fruit was immediately transported to the receiving station where it was hand-sorted. Half of the fruit was de-stemmed and fermented, and half was whole cluster pressed and fermented. To amplify the inherent floral character and to encourage a long, slow fermentation in small tanks, the winemaking team used two selected yeast strains, prise de mousse and QA 23. At temperatures ranging from 52-57F, the "must" underwent a slow, cold fermentation that lasted 27 days. To maintain its fruitiness and balance, this wine did not undergo malolactic 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.

## 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 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.



## TASTING NOTES

Light yellow in colour, Cousiño's Riesling is fermented to dryness to allow its bright, distinctive fruit to shine through. Its enticing aromas display tropical fruit, with hints of tangerine, evergreen, and citrus. The succulent flavours begin with melon and citrus fruit and continue with apple, orange peel and a hint of ginger. Rich and well-balanced, this wine pairs well with Asian dishes, white meat, and vegetable curries.

## TECHNICAL DATA

### Varietal Composition:

100% Riesling

### Appellation: 100% Maipo Valley

100% Buin Estate

**Total Acidity:** 6.0 gr/L

**pH:** 3.0

**Alcohol:** 13.67%

**Residual sugar:** Fermented Dry