



THE WINEMAKER'S VINTAGE NOTES

A dry, mild harvest that stayed with us until the end of April contributed to the success of the 2005 red wine vintage in the Maipo Valley. The slow incremental development of the fruit gave the Cabernet Sauvignon excellent balance between sugar content and phenolic maturity. Tighter spacing and green harvesting resulted in lower yields, and this gave us intense yet elegantly structured red wines.

Matias Rivera

WINEMAKING

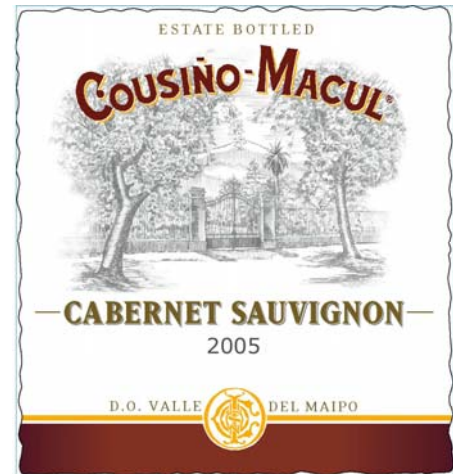
Harvested quickly and crushed and destemmed, the fruit was given a cold soak period of 4 days at 9°C (48°F) before being fermented in small stainless steel tanks. A combination of indigenous and cultured yeast (prise de mousse) was used for the fermentation which lasted for 7-9 days at an average temperature of 26°C (79°F). A post-fermentation maceration of 8 days contributed complex fruit character and softer tannins. Before being bottled, the wine was fined with egg whites and given a light 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 32°C (90°F) will see the evening temperature drop to 10°C (50°F). The Andes effect encourages slow, incremental sugar development which contributes to colour intensity, aroma profiles, excellent retention of natural fruit acidity and ripe tannin. Under these conditions, Cabernet Sauvignon develops a deep ruby-magenta colour and displays a distinct blackberry character.

THE HISTORY

The 2005 vintage is a 50-50 blend of wine from Cousiño's Macul and Buin estates. By 2005, the vines of the Buin vineyards had reached a maturity level capable of providing excellent fruit for this dual-estate wine. By massal selection, the vines of Buin were propagated from cuttings from the best Cabernet vines at the Macul estate. One could say that this wine blend is more like a family reunion.



TASTING NOTES

Opaque purple in colour, this Estate Cabernet offers assertive youthful aromatics of blackberry, plum and blueberry. Medium-full in body with light tannin and a compact structure, it captures the essence of Maipo Valley fruit. The flavours continue the blackberry-blueberry themes with hints of cola, fresh dried herbs, and mint. Its lingering finish echoes the black fruits and ends on a tangy cherry brightness. With time in the glass, this Cabernet unfolds beautifully, suggesting it can be enjoyed in its youth or cellared for 2-4 years.

TECHNICAL DATA

Varietal Composition:

100% Cabernet Sauvignon

Appellation: 100% Maipo Valley

50% Buin Estate

50% Macul Estate

Total Acidity: 4.90 gr/L

pH: 3.71

Alcohol: 13.7 %

