



THE WINEMAKER'S VINTAGE NOTES

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

Matias Rivera

WINEMAKING

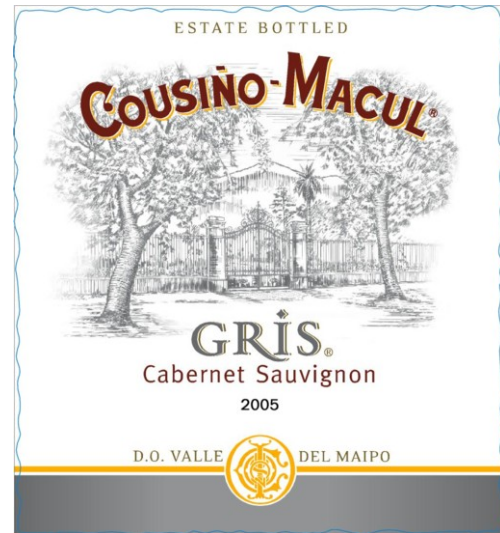
To produce the "Gris", the winemaking team begins with mature Cabernet Sauvignon fruit and then they use the same procedures normally used for white winemaking. Taking the juice away from the skins after only brief contact extracts just a hint of color. The grapes are destemmed and then the must is held at 10°C (50°F) for 36 hours to allow the solids to settle. The juice is racked and cold fermented at 13.5°C (56°F) for 27 days, using prise de mousse yeast. Cellared for three months to harmonize, the wine is bottled young to preserve its charming personality.

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). For the "Gris", 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

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.



TASTING NOTES

Bright salmon-pink in colour, this lively wine offers aromas of cherry and strawberry with citrus notes in the background. Medium-bodied on the palate with an unctuous, round mouth-feel, it continues with persistent flavours of strawberries and crisp, juicy watermelons. Off-dry, it finishes on delicious notes of berries and melons. Served slightly chilled, this is a versatile wine that is enjoyable as an aperitif or a picnic wine, but it can also accompany lightly-season poultry and pork dishes.

TECHNICAL DATA

Varietal Composition:
100% Cabernet Sauvignon

Appellation: 100% Maipo Valley

100 % Buin Estate

Total Acidity: 5.6 gr/L

pH: 3.28

Alcohol: 13.9 %

Residual sugar: 8 g/L

Gris 2005

Alcohol 13.9

Total acidity 5.6 g/L

pH 3.28

Residual sugar 8 g/L

100 % Cabernet Sauvignon

100% from Buin

From 2005 vintage it has a natural decantation before the fermentation and the process is the same as a white wine

Bottling date: August 2005