



## WINEMAKER'S VINTAGE NOTES

"The 2006 harvest in the Alto-Maipo was late getting underway, but a warm spell arrived in March to provide a needed push for the white varieties. On average, Chardonnay was harvested a week later than normal. This extra week of hangtime allowed the Chardonnay fruit to achieve full physiological maturity and outstanding flavour profiles. We harvested at sugar and acid levels that gave us freshness and rich fruit flavours."

Matias Rivera

## WINEMAKING

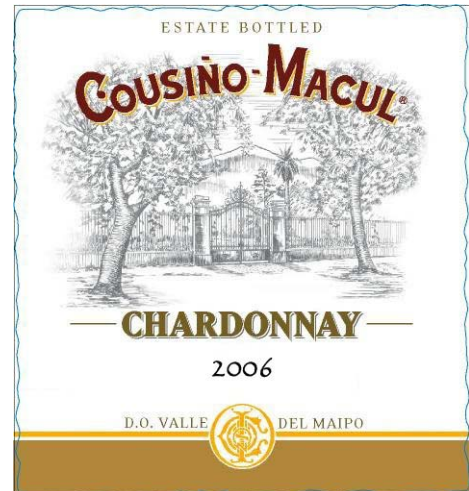
Grapes were harvested from March 3 until March 12, with each batch transported quickly to the adjacent winery. The grapes were hand sorted before being gently crushed and destemmed. The must was fermented in stainless steel tanks for 28-32 days at 13° C (55°F). To add layers of complexity, two yeast strains were used. Both QA23 and 'prise de mousse' work slowly under cold conditions and bring out different fruit flavours in Chardonnay. To retain the fresh flavours of the fruit, this wine did not undergo malo-lactic fermentation. After being lightly fined, it was cold stabilized and given a polish filtration prior to being bottled.

## 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 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.

## HISTORY

Cousiño-Macul was among the first Chilean wineries to grow and produce Chardonnay. Vines were originally established in the Maipo Valley from cuttings brought back from France's Burgundy region in the late 19<sup>th</sup> Century. Over time, the winery developed two distinct styles of Chardonnay. One is their Antiguas Reservas which is partially barrel fermented and aged in oak barriques. The other, represented by this 2005 Chardonnay, exhibits the pure fruit of Chardonnay. This vivacious style of fruit-filled, no-wood Chardonnay is gaining popularity around the world.



## TASTING NOTES

Light straw colour with green tints, this fruit-filled, no-oak Chardonnay captures aromas of lemon, Pippin apple, and a tropical fruit note of mango. In the background are floral hints of jasmine and honeysuckle. Medium-bodied, it delivers upfront fresh fruit flavours of apples, Meyer lemon, tangerine and passion fruit with bright notes of lime and kiwi. With its vibrant fruit and excellent acidity, this wine ends with a long, citrus-edged finish that cleanses the palate. Balanced and silky smooth, it pairs well with a wide range of poultry and seafood dishes, and would be equally good company to sushi. However, it seems to be the perfect companion to prawns and lobster.

## TECHNICAL DATA

### Varietal Composition:

100% Chardonnay

### Appellation: 100% Maipo Valley

100% Buin Estate

**Total Acidity:** 5.9 gr/L

**pH:** 3.30

**Alcohol:** 14%

