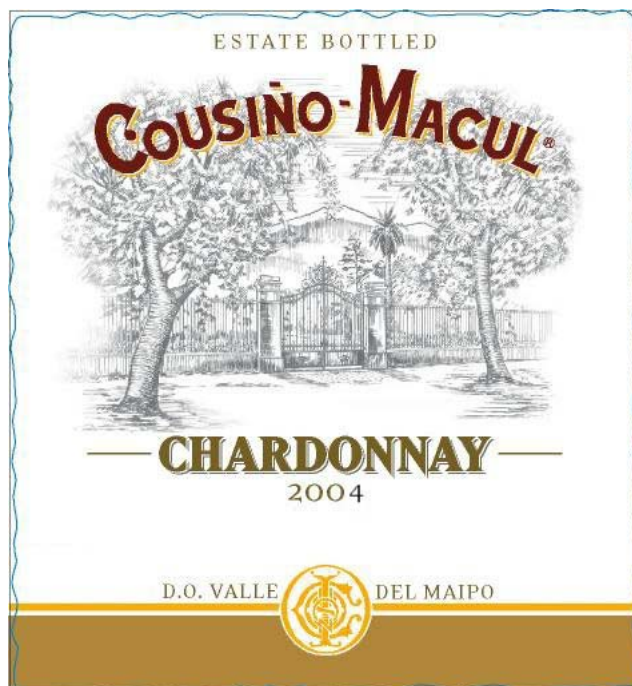


2004  
**CHARDONNAY**  
**Maipo Valley**

**TASTING NOTES**

This is a lively, fruit-forward style of Chardonnay that offers bright aromas of green apple, lemon zest and pink grapefruit. Medium-bodied with a smooth texture, it offers crisp flavours of apples, citrus and spice with subtle mineral notes in the background. Its fresh fruit style continues through the lingering finish. This is perfect sipping wine that will also enhance fish, sushi, poultry, veal or pork.



**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 Reserva which is partially barrel fermented and aged in oak barriques. The other, represented by this 2004 Chardonnay, exhibits the pure fruit of Chardonnay. This vivacious style of fruit-filled, no-wood, Chardonnay is gaining in popularity around the world.

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

**THE VINTAGE**

The winter was wetter than usual, but the summer was warm and dry. Overall, the vintage was an early one, with quality good to excellent but with quantity down. February brought much-welcomed warm sunny days and cool evenings to accelerate fruit maturity in Chardonnay and other early-maturing varieties. Once the harvesting began, the vintage was nicely paced allowing the crews to pick block by block to assure that each section of the vineyard had reached the ideal sugar to acid ratio.

**WINEMAKING**

Grapes were harvested from February 19<sup>th</sup> until the 22<sup>nd</sup>, with each batch transported quickly to the adjacent winery. The grapes were hand sorted before being gently crushed and destemmed. The must was clarified at 12°C for 18 hours, after which fermentation was induced in small stainless steel tanks. Fermentation continued for 20 days within a temperature range of 12-14 °C. 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. 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.

**TECHNICAL DATA**

**Varietal Composition:** 100 % Chardonnay  
**Appellation:** 100% Maipo Valley, Buin Estate  
**Total Acidity:** 5.45/gr/L  
**pH:** 3.31  
**Alcohol:** 13.8 %