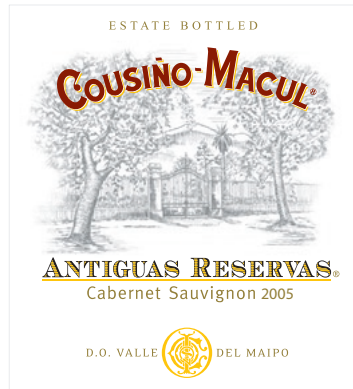


ANTIGUAS RESERVAS CABERNET SAUVIGNON 2005



The 2005 vintage represents the 78th year in which Cousiño-Macul has produced an Antiguas Reservas, the winery's signature wine. Since the debut in 1927, Antiguas Reservas has always been a limited selection of the very best Cabernet Sauvignon from the Cousiño-Macul estate vineyards. Over the years, Cousiño-Macul has maintained its classic style with this 100% Cabernet Sauvignon by combining New World ripeness with Old World elegance, finesse, and a framework to age long and well.

THE WINEMAKER'S VINTAGE NOTES

A temperate, dry harvest that was stored until late April contributed to the success of the 2005 vintage in the Maipo Valley. The slow ripening of the fruit gave Antiguas Reservas Cabernet an excellent balance between the sugar content and the phenolic ripening. Productions on a small scale resulted in intense, luxuriously structured red wines.

WINEMAKING

Harvested when physiologically ripe, when the tannins are ripe and smooth, the process started with cold maceration to extract aroma. For complexity, Chilean yeast and mousse prise were used for fermentation, and the must was risen 3 to 4 times a day. Post-fermentation skin maceration was added for more dimensions. Once pressed, the wine was transferred to small French oak barrels with different cooperage. Finally, the wine was clarified with egg white and a light filtration was applied before bottling.

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°C will see the evening temperature drop to 10°C. 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.

TASTING NOTES

Blackberry, blueberry and a light toasted aroma, the taste has a blackberry basis assembled with laurel and tobacco leaves. The tannins provide an additional richness in the after taste mainly of ripe fruits, blended with a toasted flavour. It can be enjoyed now or kept for additional taste for a decade at least.

TECHNICAL DATA

Varietal Composition:
100% Cabernet Sauvignon

Appellation:
100% Valle del Maipo
40% Macul Estate
60% Buin Estate

Total Acidity: 4.8 gr/L

pH: 3.65

Alcohol: 14 %