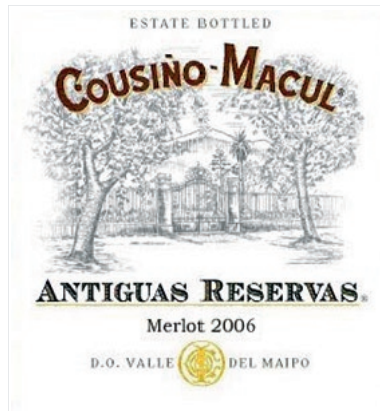


ANTIGUAS RESERVAS MERLOT 2006



Starting with the 2005 vintage, this wine (previously named “Merlot Reserva”) is labeled as Antiguas Reservas Merlot. The Antiguas Reservas status is given to Cousiño-Macul wines which have reached a certain level of perfection and aging potential. The winery’s Antiguas Reservas Merlot is a limited production wine selected from the finest Merlot of each harvest. It is aged exclusively in small French oak barrels. Cousiño-Macul’s Merlot vines are specially propagated and cultivated by the winery and produce a small berry, small cluster selection which is ideal for making high quality wines.

THE WINEMAKER'S VINTAGE NOTES

The red wine harvest began in late March, but was stretched out over several weeks. Waiting for the phenolics to develop, Cousiño-Macul began picking Merlot on March 25th, and moving through the vineyards block by block, finished on April 16th. The harvest weather remained dry and the fruit was healthy and fully mature. During the fermentations and macerations, our Merlot showed spectacular varietal expression with great fruit, good concentration, smooth tannin and deep colour.

WINEMAKING

After a careful harvest, the winemaking started with a seven-day cold soak at 8°C (46°F). Afterwards, the juice was fermented for 9 to 10 days at an average temperature of 26°C (79°F), using both native and prise de mousse yeasts. The post-fermentation maceration lasted for 20 days to enhance the flavours and soften the tannins. Once the wine was transferred to oak barrels, it aged in small oak for 12 months. Prior to being bottled, the wine was clarified with an egg white fining.

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 effect of the 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, Merlot develops a deep ruby-magenta colour and displays a distinct plum and black cherry character.

TASTING NOTES

This delicious intense Merlot has a dark, concentrated purple colour. The nose is intense with mature dark fruits, such as cherries and blackberries, surrounded by notes of plum and blueberry pie; there are also subtle touches of violets and cedar. On the palate, the berry flavours grow through plum to black cherry, with constant and vigorous floral notes. Light bodied, but intense in flavour in the middle, it has a long finish, full, very elegant and with silky tannins and an extended aftertaste. It will improve further in the bottle over two or three years.

HARMONIES

Excellent accompaniment for pasta with dark sauces, roast turkey, lasagne or gnocchi in bolognese sauce, tagliatelle in tomato sauce, red meats and a wide variety of cheeses. Allow to breathe before serving.

TECHNICAL DATA

Varietal Composition: 100% Merlot

Appellation:
100% Maipo Valley
70% Buin Estate
30% Macul Estate

Total Acidity: 5.4 gr/L

pH: 3.6

Alcohol: 14%

Aging: 12 months in small French Oak barrels.