



ANTIGUAS RESERVAS MERLOT 2008



Since the 2005 vintage, this wine (previously labelled "Merlot Reserva") has been called 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 French oak barrels. Cousiño-Macul's Merlot vines are specially propagated and cultivated by the winery to produce small berries and small clusters, which are ideal for making high quality wines.

WINEMAKING

After a careful harvest, the winemaking began with a seven-day cold soak at 8°C (46F). Then 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. Next a 20 day post-fermentation maceration was used to enhance the flavours and soften the tannins. The wine was aged in oak barrels for twelve months and then was clarified with an egg white fining prior to bottling.

TASTING NOTES

Of a deep purple colour, this delicious Merlot has a fresh, fruity bouquet with agreeable aromas of black fruit, such as plums and blueberries, together with subtle notes of violets and aniseed, combined with a gentle toasted note from the wood. This wine is silky in texture and medium-bodied with intense flavours and ripe tannins. It is elegant with an extended finish.

HARMONIES

Excellent accompaniment for pasta with dark sauces, roast turkey, lasagne or gnocchi in bolognese sauce, tagliatele 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

40% Macul

60% Buin

Total Acidity: 5.5 gr/l

pH: 3.55

Alcohol: 13.9%

Residual Sugar 2.8 gr/l

Aging: For 12 months in small French oak barrels.