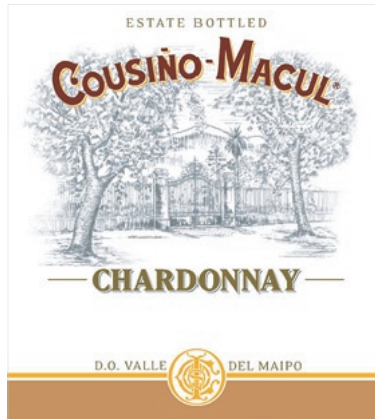


## CHARDONNAY 2007



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 19th 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 2006 Chardonnay, that exhibits a vivacious style of fruit-filled and no-wood.

### THE WINEMAKER'S VINTAGE NOTES

The 2007 harvest was an early ripener. All varieties reached their ripeness –in average- a week before expected. From the very beginning, this year's harvest presented a drop in the yields in almost all varieties, which was compensated by a great balance between concentration, alcohol and a vibrating acidity in the fruit. The white wines got excellent results.

### WINEMAKING

Grapes were harvested in early March and were hand sorted before being gently crushed and destemmed. The must was fermented in stainless steel tanks for 30 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 malolactic fermentation.

### 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 fullflavoured and structurally-balanced.

### TASTING NOTES

This fruity Chardonnay has an attractive straw colour, with a few green tints typical of its youth. It has a clean expression of orange peel, mandarin and apple aromas with a tropical note of mango. In the background there are notes of jasmine and honeysuckle. Medium bodied, there are immediate juicy flavours of lemons, mandarins and, more subtly of limes. It is balanced, very vibrant and silky.

### HARMONIES

Aromatic and tasty, its silky texture goes well with a wide range of poultry and seafood dishes: smoked salmon, drum oven-roasted or served au meunière, Valencian paella, mixed seafood salad, fried conger eel, baked abalones, sole cooked in herbs, abalones in green vegetable sauce and turbot prepared in a variety of ways. Particularly good with sushi and sashimi.

### TECHNICAL DATA

**Varietal Composition:** 100% Chardonnay

**Appellation:**  
100% Maipo Valley  
100% Buin Estate

**Total Acidity:** 5.7 gr/L

**pH:** 3.3

**Alcohol:** 14%