



## THE WINEMAKER'S VINTAGE NOTES

The 2006 harvest in the Alto-Maipo was late getting underway and the ripening process for the Cabernet Sauvignon was behind schedule until warm weather arrived in March. Over the following several weeks, the grapes slowly matured until finally reaching an ideal balance between ripeness and phenolic development. The grapes retained excellent acidity when harvested at full maturity, and the resulting wine captures that vibrant fruity-berry personality.

## WINEMAKING

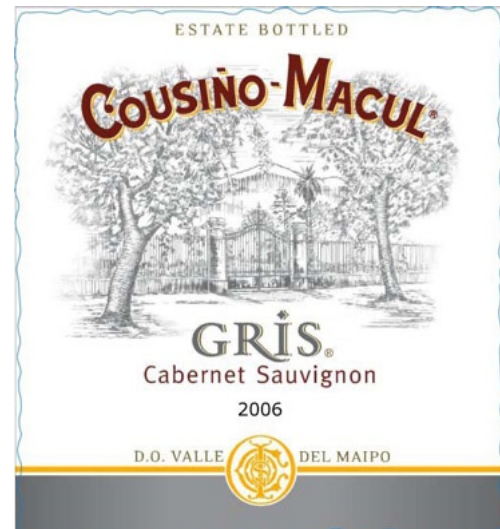
To produce the "Gris", the winemaking team begins with mature Cabernet Sauvignon fruit and then they use the same procedures normally used for white winemaking. Taking the juice away from the skins after only brief contact extracts just a hint of colour. The grapes are destemmed and then the must is held at 10°C (50°F) for 36 hours to allow the solids to settle. The juice is racked and cold fermented at 14-15°C (57-59°F) for 37-40 days, using prise de mousse yeast. Cellared for three months to harmonize, the wine is bottled young to preserve its charming personality.

## 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 "Gris", this difference between high and low temperatures means that grapes preserve unusually crisp acidity and the resulting wine is full-flavoured and structurally-balanced.

## THE HISTORY

Making a pink-tinted wine from Cabernet Sauvignon is a Bordeaux tradition that Cousiño-Macul has been following for many years. "Gris" is an ancient French word to describe a slight pink tint in wine or grapes skins. Typically a "gris" has less color than a rosé wine.



## TASTING NOTES

This wine's wild king salmon colour prepares you for its exuberant aromas of juicy watermelon, strawberries and fresh-baked cherry pie. Medium-bodied on the palate, it delivers lively flavours of strawberries, citrus rind, with a touch of red licorice and cardamom spice. The finish is rich in fruit and long with good acid balance. This is a versatile wine that can be enjoyed as an aperitif or summertime picnic wine but it can also easily accompany a wide range of finger foods and light first courses.

## TECHNICAL DATA

**Varietal Composition:**  
100% Cabernet Sauvignon

**Appellation:** 100% Maipo Valley

100 % Buin Estate

**Total Acidity:** 5.8 gr/L

**pH:** 3.15

**Alcohol:** 14.2 %

**Residual sugar:** 8.5 g/L