

LOTA 2004



TASTING NOTES

Deep purple in colour, this opaque-looking wine offers aromatics of fully ripened blackberries along with fragrances of cassis, mocha, wild berry, dark chocolate, and anise. The texture is velvety and supple, and the multi-layered flavours are packed with ripe fruit, black currants, cola, with touches of cedar, espresso, and toasted pecans. These interwoven flavours continue into the lengthy finish which reemphasizes the consistent balance between fruit and toasty oak. Fine-grained tannins which indicate excellent aging potential are also an integral part of this seamless and polished package.

TECHNICAL DATA

Varietal Composition:
85% Cabernet Sauvignon
15% Merlot

Origin
Maipo Valley (Alto-Maipo)
40 % from Macul
60 % from Buin

The Alto-Maipo microclimate
Area of Maipo Valley closest to the Andes
Average temperatures - growing season:
Max. Day: 32°C (90°F)
Min. night 12°C (50°F)
Calcium rich water
Well-drained soils

Vineyards and Viticulture
Total surface for Lota: 22 ha

Macul Vineyard (altitude 630 m)
Cabernet: Age of vines: 72 years
5200 vines/ha (2105 vines/acre)
0.7 kg/vine (1.54 lbs/vine)
Yield: 3600 kg/ha (1.46 tons/acre)
Merlot: Age of vines: 23 years
3300 vines/ha (1336 vines/acre)
1.1 kg/vine (2.43 lbs/vine)
Yield: 3800 Kg/ha (1.54 tons/acre)

Buin Vineyard (altitude 420 m)
Cabernet: Age of vines: 7 years
3600 vines/ha (1457 vines/acre)
1.2 kg/vine (2.65 lbs/vine)
Yield: 4300 kg/ha (1.74 tons/acre)
Merlot: Age of vines: 7 years
3600 vines/ha acre (1457 vines/acre)
1.3 kg/vine (2.87 lbs/vine)
Yield: 4700 kg/ha (1.9 tons/acre)

Harvesting
Clusters hand selected in the vineyard
Hand picked into 10-kilo lug boxes
Average Brix at Harvest: 24.8

Winemaking
Manual cluster selection
Berries are hand sorted
Pressing by new (small) basket press
Cold soak 7 days at 7°C (45°F)
Fermentation: Length: 9-12 days
in 2600 gal. (10,000 liter) tank
Average fermentation temperature:
Merlot: 25°C (77°F) Cabernet: 27°C (81°F)
Yeast: Zymaflore F15
Enzyme: Lafase HE grand Cru
Post fermentation Maceration: 14-20 days
Cap management done by gravity only

Blending
Dozens of small batches of Cabernet
and Merlot are kept separate
LOTA team evaluates each lot and each
barrel over many months
Only the exceptional barrels become
key components of LOTA
Finishing: Unfined, Unfiltered

Aging regime:
13 months in new French oak barrels
Malolactic fermentation in barrels
Coopers used:
Taransaud, Seguin Moreau,
Sylvain, Saury, Vicard, Demptos

Lab Analysis
Total Acidity (bottling): 5.45 g/L
pH (bottling): 3.67
Alcohol: 14.4%
Residual sugar: 3.1 g/L
Date of Bottling: June 14, 2005

Quantity produced:
4350 bottles (750 ml)
(6 bottles in wooden cases)
245 bottles (1.5 L)
99 bottles (3 L)
48 bottles (6 L)

THE WINEMAKING TEAM
Head Winemaker, Matias Rivera
Native of Chile

Graduated 1991 Universidad Católica, Santiago
Degrees in Enology and Agronomy
Joined Cousino-Macul in 1995
Developed the Buin Estate vineyards and winery.

Technical Consultant, Pascal Marty
Born and educated in Bordeaux

Previously on the Winemaking committee for
Baron Philippe de Rothschild SA, Chateau
Mouton
Rothschild, and Opus One in Napa Valley