

LOTA 2005

The “LOTA” project started in 2003, when the Cousiño family decided to create a world class wine for the 150 anniversary. Lota gathers two passions of the family: the coal mining and wines. Both began in the XIX century and were the starting point of the great legacy of this traditional family. Lota is a wine that combines tradition, the history of the Cousiños and the distinctive elegance of the Cousiño-Macul wines, with the cohesion of a winemaking team that is guided by excellence.

THE WINEMAKER'S VINTAGE NOTES

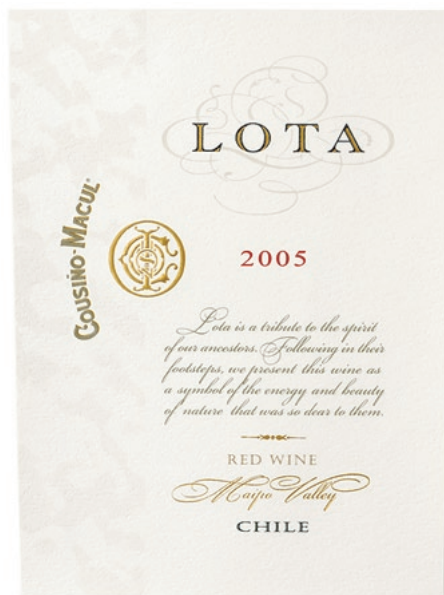
A dry, mild harvest that stayed with us until the end of April contributed to the success of the 2005 red wine vintage in the Maipo Valley. The slow incremental development of the fruit gave the Cabernet Sauvignon and Merlot excellent balance between sugar content and phenolic maturity. Tighter spacing and green harvesting resulted in lower yields, and this gave us intense yet elegantly structured red wines.

WINEMAKING

Clusters were hand selected and hand picked into 10-kilo lug boxes. In the cellar, a manual cluster selection took place and then, berries were pressed by new (small) basket press. After a 7 days cold soak, at 7°C (45°F), the fermentation lasted 9 to 12 days, in 2600 gal. (10,000 liter) tanks, at an average temperature 25°C (76°F) for Merlot, and 27°C (79°F) for Cabernet. The cap management was done only by gravity. The post fermentation maceration took from 12 to 18 days. Dozens of small batches of Cabernet and Merlot were kept separate, meanwhile the LOTA team evaluated each lot and each barrel over many months, because only the exceptional barrels could become the key components of LOTA. The malolactic fermentation took place in the barrels and the mixture aged for 15 months in new French oak barrels. The wine was bottled unfined.

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 effect of 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). 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, Cabernet Sauvignon and Merlot develop a deep ruby-magenta colour and display a distinct blackberry character.



TASTING NOTES

Deep, dark-ruby colour, this wine displays complex aromas of blackberry and plum fruit with a generous amount of cassis and hints of cedar and baking spices. Full-bodied with elegant tannins, it shows luscious flavours of blackberry, currant, cocoa, soy and sweet oak spices. The solid core of delicious concentrated black fruits is framed by light toasty oak and ripe tannin. The supple and seamless theme continues into the long, ultra-smooth finish.

HARMONIES

A wine for sumptuous meals based on roasted or braised red meats. Gigot of oven-roasted lamb, Wellington Beef, marinated venison and wild boar, Civet of hare, ragoût of lamb, confit of rump steak or simply steak au poivre.

TECHNICAL DATA

Varietal Composition:
75% Cabernet Sauvignon
25% Merlot

Appellation:
100% Maipo Valley
60% Macul estate
40% Buin estate

Total acidity: 5.6 gr/L
pH: 3.55
Alcohol: 14. %

Ageing: 15 months in new French oak barrels. Malolactic fermentation in barrels. Cooper used: Taransaud, Sylvain, Vicard and Demptos (85% New Barrels).

Date of bottling: September, 2006.