



## LOTA 2006

The “LOTA” project started in 2003, when the Cousiño family decided to create a world class wine for the 150th 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

2006 was an excellent year, but required the wisely use of almost every viticultural tool available and patience to delay the harvest until the fruit became physiologically mature. The Winter was extremely wet and the Spring especially cool, so the vines experienced rapid vegetative growth. The summer months were very warm, which advanced sugar levels ahead of phenolic maturity. The red wine harvest began in late March, but was stretched out over several weeks. Waiting for the phenolics to develop, the picking of Merlot began at the end of March, but lasted for several weeks. The Cabernet Sauvignon harvest ran from April 10th and continued into the first week of May. The harvest weather remained dry and the fruit was healthy and fully mature. Coming out of the fermentors, the Cabernet and Merlot showed rich fruit and ripe tannins without any signs of over-maturity. Overall, quantity varied from site to site, but yields were similar to previous years.

### 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.

### TASTING NOTES

The 2006 Lota shows a deep dark red color, almost black, with violet strokes, due to the youth of this wine. In the nose you will find intense aromas. At first, dark fruits, like cherry and plum, will appear giving place to the soft toast of oak, eucalyptus and menthol, very characteristic of the Maipo Valley. In the mouth it's tasty and strong, but soft at the same time. It fills the mouth with sweetness and acidity, mature tannins and delicious strawberry jam, cedar and species. It promises great aging in the bottle.

### 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:

85% Cabernet Sauvignon

15% Merlot

#### Appellation:

100% Maipo Valley

60% Macul estate

40% Buin estate

**Total acidity:** 5.53 gr/L

**pH:** 3.59

**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:** August, 2007.