

## RIESLING 2007



In the 19th Century, Riesling vine cuttings were brought from Germany to Macul by Luis Cousiño and his wife Isidora. The genetic integrity of these original cuttings has been maintained by ongoing massal selection and cultivation within the winery's own nursery. This is the true Riesling, also known as Johannisberg Riesling in the Old World and White Riesling in the New World. Cultivated for over a century in the Maipo Valley, Cousiño- Macul's Riesling has developed a distinctive personality.

### 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

Harvested in the cool early mornings, the Riesling fruit was immediately transported to the receiving station where it was hand-sorted. The whole cluster was pressed and fermented. To amplify the inherent floral character and to encourage a long, slow fermentation in small tanks, QA 23 yeast was used. At temperatures ranging from 12 to 13° C (54-55°F), the "must" underwent a fermentation that lasted 28 days, and was stopped when the wine had 5.5 g/L of residual sugar. To maintain its fruitiness and balance, this wine did not had malolactic fermentation. After the wine had been lightly fined, it went through a cold stabilization procedure. Prior to being bottled, it was given a polish filtration.

### 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 full-flavoured and structurally-balanced.

### TASTING NOTES

This delicious alsatian style Riesling is an expressive wine with the classic aromas of green tea, apple blossom and lemon-lime, with an interesting mineral note. It has a full, silky structure, with mouth-filling flavours of ripe apple, fennel and lemon. The slight sweetness is balanced by a lively acidity which leads to a long, refreshing citrus finish.

### HARMONIES

highly versatile, this wine is perfect company for Asian food, foie gras, prawns, scallops, sashimi and sushi, fried conger eel, ham with pineapple and pink clams.

### TECHNICAL DATA

**Varietal Composition:**  
100% Riesling

**Appellation:**  
100% Maipo Valley  
70% Macul Estate  
30% Buin Estate

**Total Acidity:** 6.35 gr/L

**pH:** 2.93

**Alcohol:** 14%

**Residual Sugar:** 5.5 gr/L