



RIESLING RESERVA 2008

In the 19th century, Luis Cousiño and his wife Isidora brought to Macul Riesling vine cuttings from Germany. The genetic integrity of these vines has been maintained by mass selection within the winery's own nurseries. This is the true Riesling, also known as Johannisberg Riesling in the Old World and as White Riesling in the New World. Produced for over a century in the Maipo Valley, Cousiño Macul's Riesling has developed its own distinct personality.

THE WINEMAKER'S VINTAGE NOTES

"The 2008 season was marked by a cold winter with lower than normal rainfall and a warm, dry summer. The grapes were hand-harvested within the anticipated dates and the result was a wine with excellent varietal expression, fresh and balanced".

WINEMAKING

The grapes were hand-harvested at night and hand-selected in the cellar. The whole cluster was pressed. To amplify the inherent floral character of the variety and to encourage a long, slow fermentation in small tanks, the yeast QA 23 was used. At temperatures ranging from 12°C to 13°C (54-55°F), the fermentation lasted 28 days and was stopped when the wine had 4.9 g. of residual sugar. To maintain its fruitiness and balance, the wine did not undergo malolactic fermentation. Prior to bottling, the wine was clarified, cold stabilized and given a polish filtration.

TASTING NOTES

Beautiful, sharp yellow colour, brilliant and with golden hints. An intense and attractive bouquet which appears as soon as the bottle is opened. Citrus notes dominate including pineapple and overripe lemons. Also featuring subtle hints of petrol, which are typical in this variety, mixed with unique mineral and chalky touches. On the palate, the wine presents just like the bouquet. It is very appealing, with all the aromas and tastes of the fruit it originates from as well as mild hints of pineapple. Its body is unctuous and firm, but also lively and lush. Long and full, this is a truly exceptional Riesling.

HARMONIES

Suitable for any type of fine cold meats such as ham, turkey or pâté. This Riesling also goes very well with smoked fish such as salmon and herring, and with spicy Thai food.

TECHNICAL DATA

Varietal Composition: 100% Riesling

Appellation of Origin: 100% Maipo Valley

30% Macul

70% Buin

Total Acidity: 6.2 g/l

pH: 2.9

Alcohol: 13.8%

Residual Sugar 4.9 g/l

