

ROSE 2006



To satisfy the growing market for dry-style Rosé, Cousino-Macul first produced this wine in 2005, making it from 100% Cabernet Sauvignon. This style of pink-tinted wine from Cabernet Sauvignon is a Bordeaux tradition that Cousiño-Macul has been following for many years under the French name “Gris”. Their new Rosé is a drier version with the same bright acidity but with a darker rosé colour.

THE WINEMAKER'S VINTAGE NOTES

The red wine harvest began late in 2006 and was stretched out over several weeks running from April 10th to the first week of May. We picked Cabernet Sauvignon block by block according to ripeness so that phenolics were ideally developed. The harvest weather remained dry and the fruit was healthy and fully mature. We harvested the Cabernet at sugar and acid levels which gave us a Rosé with freshness, rich character and body, and with bright acidity. The typically low pH's of the fruit provide backbone and stability.”

Matías Rivera

TASTING NOTES

Wild king salmon colour, this Rose offers vibrant fruit in a medium-bodied package. Its aromas intermingle raspberry and cherry fruit with watermelon and rose petal scents. On the palate it comes across with juicy watermelon flavours with touches of fresh herbs, pomegranate, spices and red licorice. Silky in texture, it fills the mouth with lush fruit and leads to a lengthy finish that balances acidity with a touch of ripe fruit sweetness. Its richness and balance make this Rose an ideal companion to poached or smoked salmon, chicken dishes, and light entrees. Best enjoyed when served slightly chilled.

WINEMAKING

To produce the Rosé, the winemaking team begins with mature Cabernet Sauvignon fruit and then they use the same procedures normally used for white winemaking. They take the juice away from the skins after only enough colour to extract a beautiful rosé colour. The grapes are destemmed and then the must is held at 10°C (50°F) for 18 hours to allow the solids to settle. The juice is racked and cold fermented at 15°C (59°F) for 37-40 days, using prise de mousse yeast. Cellared for four months to harmonize the flavours, the wine is bottled young to preserve its charming personality.

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 “Rosé”, this difference between high and low temperatures means that grapes preserve unusually crisp acidity and the resulting wine is full-flavoured and structurally-balanced.

TECHNICAL DATA

Varietal Composition:
100% Cabernet Sauvignon

Appellation:
100% Maipo Valley
100% Buin Estate

Total Acidity: 5.6 gr/L

pH: 3.2

Alcohol: 14 %

Residual sugar: 3.8 g/L