

ROSE 2007



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

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 results for red wines are particularly remarkable.

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 13°C (55°F) for 35 days, using prise de mousse yeast. Cellared for 3 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 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

With an interesting bright, light red colour, this Rosé has an intensely fruity nose, with aromas of raspberries, cherries, watermelon and red roses. Juicy flavours of red fruit with touches of fresh herbs, pomegranate, spices and a mild liquorice appear on the palate. It has a silky texture with mouth-filling intense fruit leading to a very long finish which balances the acidity with a touch of the sweetness of ripe fruit. A wine of great concentration and balance.

HARMONIES

Its richness and balance make this Rosé an agreeable aperitif and ideal companion for cooked or smoked salmon, chicken, Valencian paella, ham with melon and cold starters. Serve chilled.

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 g/L