



COUSIÑO-MACUL'S TOP END WINES

Antiguas Reservas Cabernet Sauvignon – 75 vintages

Beginning with its inaugural vintage of 1927, Antiguas Reservas Cabernet Sauvignon has carved out a special place in the history of Viña Cousiño-Macul and in the modern Chilean wine world as well. The 2003 vintage marked the 76th consecutive year in which the winery produced an Antiguas Reservas. The Antiguas Reservas is made of the very best Cabernet Sauvignon that comes from each vintage at Cousiño-Macul. Over its long history, Cousiño-Macul has maintained its traditional style of elegance, balance and finesse. The Cousiños now take advantage of vastly improved viticultural practices and technological advancements at their new Buin Estate vineyards and new state-of-the-art winery. The densely planted new vineyards at Buin combined with drip irrigation, green harvesting, and leaf trimming help ensure more vine stress and complex flavours. The new winery permits precisely controlled fermentation and maceration of the wine. In addition, the Antiguas Reservas is now aged entirely in French oak. In the cool underground cellars of Cousiño-Macul, bottles of the newer vintages have joined earlier ones, including the legendary 1927. The Cousiño family takes special pride in its wine library which currently contains bottles from 70 different vintages. The second oldest vintage is the 1929, and the longest run of vintages (missing only the 1946 and 1955) begins with 1935 and ends with 2003.

Antiguas Reservas Chardonnay – the finest of the vintage

The Cousiño family produced its first Chardonnay Antiguas Reservas in 1969. Since then, this trademarked designation applies to a selection of Chardonnay that represents the finest of the vintage. The selection process begins in the vineyard with restriction of the yield per vine and continues throughout the winemaking program. The winemaking objective for the Chardonnay is to produce a rich wine with fruit and acid balance that is intricately structured to age gracefully.

To meet their stylistic goals in 2003, the cellar team combined 55% of a barrel fermented fraction with 45% tank fermented (which added bright, assertive fruit). To further emphasize the wine's fruit character and to retain the wine's natural acidity, only 14% of the final blend was put through malo-lactic fermentation. This partial malo-lactic component added a subtle hint of butter. The barrel fermented fraction was aged in French oak for 7 months. This moderate use of malolactic and of oak aging results in a Chardonnay which is fresh, lively and complex. The fruit has been enhanced, not hidden, by the cellar treatments.

Finis Terrae – from the end of the earth

Finis Terrae is a Latin phrase literally meaning “the end of the earth. “Finis Terrae” also appeared on early maps of the world to designate where Chile now stands. With such great historical significance, the name “Finis Terrae” captured the Cousiños' fundamental belief in the uniqueness of Chile and its wines.

The 2003 Finis Terrae was produced entirely from its estate vineyards in Buin. The vines at the Buin Estate vineyards are vertically trained on a movable two-wire trellis. To control yields, both the Cabernet Sauvignon and Merlot are tightly spaced, with the number of vines per hectare varying by block from 3,500 plants to 5,500 vines. Yields are further controlled by canopy management of each vine, by “regulated deficit irrigation”, and by green harvesting of the clusters at veraison.

The wines for the Finis Terrae are not combined until after each has completed malo-lactic fermentation. At that point, the winemaking team works toward the assemblage through a series of trial blends. In 2003, the most distinctive combination was 40% Merlot, 60% Cabernet Sauvignon. Once the assemblage was selected and blended, it was aged initially for three months in tanks to marry. The wine was then transferred to small French oak barrels (75% new) coopered by Seguin Moreau, Radoux, Demptos, and Taransaud for 15 months.