



PRESS KIT

THE WINEMAKING TEAM

Pascal Marty, who in 2003 took the responsibility of leading the winemaking area of Cousiño-Macul as the Supervisor Oenologist, assumes its complete direction as Directeur Technique from the beginning of 2008.

Agronomical Engineer and Oenologist of the University of Bordeaux, in France, Pascal Marty was the one entrusted by the Cousiño family with the direction of the winemaking team and the development of the greater project of the sixth generation, which was the creation of Lota, the icon wine produced to commemorate the 150 years of the winery.

In his early 48 years, he can flaunt a remarkable curriculum. Between 1982 and 1996 was in charge of the Oenological Investigations, Viticulture and Quality Control Department of the French winery Baron Philippe de Rothschild, in Pauillac and, then, in the same place, he participated in the selection and blending process of the negocié wines, such as the famous Mouton-Cadet; was the Technique Assistant Manager of the Opus One project in California; and oenologist responsible for the Chateau Mouton Rothschild (1st Grand Cru Classe), Chateau d'Armailhac (5th Grand Cru Classe) and Chateau Clerc Milon (5th Grand Cru Classe).

But that's not all, from 1997 to 2002 he participated in the General Management and was the Oenologist of Almaviva and Baron Philippe de Rothschild, in Chile. After that, he became the Winemaking Advisor of Pine Ridge Vineyard, in California; Archery Summit, in Oregon; Double Canyon Vineyard, in Washington and Bedell Vineyards, in Long Island, New York.

"I'm really happy with this step that brings me even closer to Cousiño-Macul, not only because it is a very prestigious winery, but also because it has given me one of my greatest achievements, which is the development of the Lota wine, which got 93 points in the Wine Advocate scale with its first vintage", said Pascal.

Rosario Palma (28), oenologist graduated from the Pontificia Universidad Católica de Chile, is in charge of the management of the Buin cellar and, together with Pascal, takes part in the winemaking process.

Rosario is linked to Cousiño-Macul since her first grape harvest, in 2003. After that, as she wanted to learn more about this in other parts of the world and learn how to work with different climates and techniques, she spent the harvest season in the Napa Valley, in California. Rosario returned to Cousiño-Macul for the 2004 harvest and left again, to learn about the process in Spain. On 2005 she definitely settled down in Chile with us and today is Pascal's right hand in the winemaking of the Cousiño-Macul wines.

"I am very happy with the last achievements of Cousiño-Macul. It is very gratifying to check that our efforts to improve the quality of the wines are perceived by our consumers", assures Rosario.