



THE WINEMAKER'S VINTAGE NOTES

"2005 gave us the finest Chardonnay in my experience. The growing season for this vintage was the kind that we dream of for our white wines. It was warm enough to ripen the grapes, but cool enough to ripen them slowly and incrementally. We harvested at ideal sugar and acid levels which gave us a Chardonnay with freshness, rich character and bright acidity. The typically cool enough to ripen them slowly and incrementally."

Matias Rivera

WINEMAKING

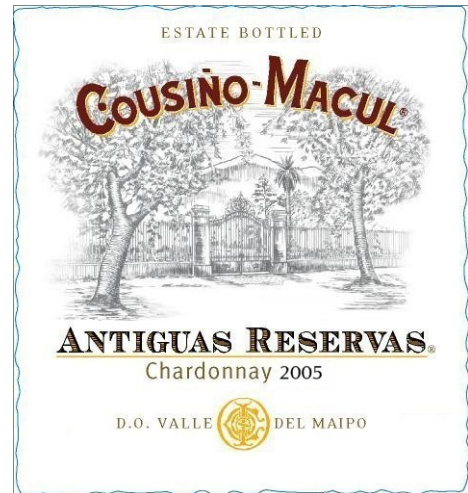
Quickly harvested and immediately delivered to the winery, the Chardonnay clusters were destemmed and crushed. The juice was fermented for 28 days at an average fermentation temperature of 13.5°C. Two yeast cultures were used—*prisse de mousse* and QA 23 to add complexity. Thirty-five percent of the wine was fermented in small French oak barrels, and the remainder was tank fermented. To emphasize the wine's bright fruit character and add a creamy texture the winemakers encouraged only 9% of the wine to undergo malo-lactic fermentation. In the winery's cool cellars, the wine was aged in Taransaud oak barrels for seven months.

THE ALTO MAIPO

Cousino'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 90°F will see the evening temperature drop to 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.

THE HISTORY

Cousino-Macul's first Antiguas Reservas Chardonnay was made 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.



TASTING NOTES

Pale straw in colour, this wine offers lively aromas of golden delicious apples, lime, pink grapefruit and a hint of hazelnuts and crème brulee from the barrel fermentation. On the palate it is rich and viscous with flavours of apples, vanilla, tropical fruit and minerals. It finishes pleasantly long with the apple fruit and subtle minerality lingering to the end. This is a food-friendly wine that can be enjoyed with crab cakes, roasted chicken, and pan-fried fish.

TECHNICAL DATA

Varietal Composition:

100% Chardonnay

Appellation: 100% Maipo Valley

100% Buin Estate

Total Acidity: 5.2 gr/L

pH: 3.33

Alcohol: 14%

Residual sugar: Fermented Dry