



## THE WINEMAKER'S VINTAGE NOTES

A dry, mild harvest that stayed with us until the end of April contributed to the success of the 2005 red wine vintage in the Maipo Valley. The slow incremental development of the fruit gave the Antiguas Reservas Merlot excellent balance between sugar content and phenolic maturity. Lower yields resulted in Merlot flavours which produce intense yet elegantly structured red wines.

Matias Rivera

## WINEMAKING

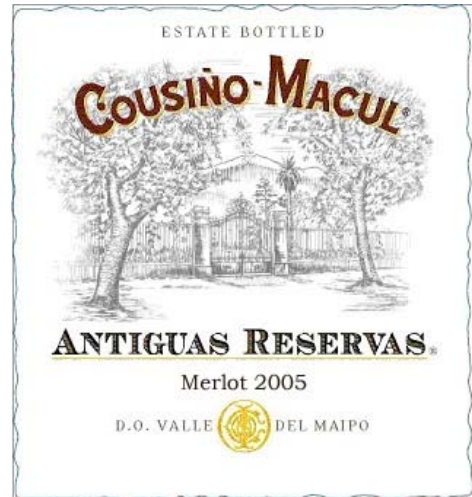
At full maturity, the fruit was harvested and quickly transferred to the winery. The clusters were destemmed and placed in stainless tanks for a seven-day cold soak at 8°C (46°F). Afterwards, the juice was fermented for 9-10 days at an average temperature of 26°C (79°F) using both native and prise de mousse yeasts. A post-fermentation maceration lasted for 8 days to enhance the flavours and soften the tannins. Transferred to oak barrels, the wine was aged in small oak for ten months. Prior to being bottled, the wine was given an egg white fining.

## 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 effect of the 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). The Andes effect encourages slow, incremental sugar development which contributes to colour intensity, aroma profiles, excellent retention of natural fruit acidity and ripe tannin. Under these conditions, Merlot develops a deep ruby-magenta colour and displays a distinct plum and black cherry character.

## THE HISTORY

Starting with the 2005 vintage, this wine (previously labelled "Merlot Reserva") will be labelled as Antiguas Reservas Merlot. The Antiguas Reservas status is given to Cousiño-Macul wines which have reached a certain level of perfection and aging potential. The winery's Antiguas Reservas Merlot is a limited production wine selected from the finest Merlot of each harvest. It is aged exclusively in small French oak barrels. Cousiño-Macul's Merlot vines are specially propagated and cultivated by the winery and produce a small berry, small cluster selection which is ideal for making high quality wines.



## TASTING NOTES

Deep purple in colour, this Merlot displays several dimensions in the nose with expansive aromas of blueberry pie, blackberry, and plum. Intermixed are subtle scents of violets, thyme and anise. On the palate, the berry flavours expand to showcase black plum and cherry with floral notes. Fresh crushed herbs and cloves add a lively dimension to the background flavours. Smooth and supple in the middle, it finishes long with integrated tannin and a bright, juicy aftertaste.

## TECHNICAL DATA

### Varietal Composition:

100% Merlot

### Appellation: 100% Maipo Valley

80% Buin Estate  
20% Macul Estate

**Total Acidity:** 5.40 gr/L

**pH:** 3.60

**Alcohol:** 14.1 %

**Aging:** 10 months in small French Oak barrels