



## THE WINEMAKER'S VINTAGE NOTES

The 2006 harvest in Chile's Maipo Valley was late to start but also stretched out over a long period of time before the last cluster was picked. Ripening block by block, the Riesling harvest began on March 25th but continued on until April 21, over two weeks later than normal. After a warm March which increased their sugar content, we allowed the Riesling grapes to hang on the vines to develop physiological maturity. This long hang-time over a four week period gave us Riesling with fully-developed aromatic constituents and strong varietal flavours.

Matias Rivera

## WINEMAKING

Harvested in the cool early mornings the Riesling fruit was immediately transported to the receiving station where it was hand-sorted. Half of the fruit was de-stemmed and fermented, and half was whole cluster pressed and fermented. To amplify the inherent floral character and to encourage a long, slow fermentation in small tanks, the winemaking team used two selected yeast strains, prise de mousse and QA 23. At temperatures ranging from 12-13° C (54-55°F), the "must" underwent a slow, cold fermentation that lasted 27-30 days. To maintain its fruitiness and balance, this wine did not undergo malo-lactic fermentation. After the wine had been lightly fined, it went through a cold stabilization procedure. Prior to being bottled, it was given a polish filtration.

## 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.

## THE HISTORY

In the 19th Century, Riesling vine cuttings were brought from Germany to Macul by Luis Cousiño and his wife Isidora after whom this wine is named. The genetic integrity of these original cuttings has been maintained by ongoing massal selection and cultivation within the winery's own nursery. This is the true Riesling, also known as Johannisberg Riesling in the Old World and White Riesling in the New World. Cultivated for over a century in the Maipo Valley, Cousiño-Macul's Riesling has developed a distinct personality.



## TASTING NOTES

Cousiño's winemaking philosophy for Riesling is to harvest fully ripened Riesling and ferment the wine to dryness. To preserve the purity of the fruit, the wine is not aged in wood. The result is an extroverted wine with classic Riesling aromas of apple blossom, lemon-lime, and mango. It is medium-full bodied with mouth-filling flavours of ripe juicy apple, fennel, apricot and Meyer lemon. These flavours lead to a long, refreshing citrus finish. Highly versatile, this wine is a perfect foil to Asian dishes and delicious as an aperitif.

## TECHNICAL DATA

**Varietal Composition:**  
100% Riesling

**Appellation:** 100% Maipo Valley

85% Buin Estate  
15% Macul Estate

**Total Acidity:** 6.2 gr/L

**pH:** 3.06

**Alcohol:** 13.9%

**Residual sugar:** 2.8 gr/L