



THE WINEMAKER'S VINTAGE NOTES

"2005 gave us the kind of growing season that we dream of for our wines. It was warm enough to ripen the grapes, but cool enough to ripen them slowly and incrementally. We harvested the Cabernet at ideal sugar and acid levels which gave us a Rosé with freshness, rich character and body, and with bright acidity. The typically low pH's of the fruit provide backbone and stability. The 2005 is an exceptionally fine vintage and the Rosé is a good example."

Matias Rivera

WINEMAKING

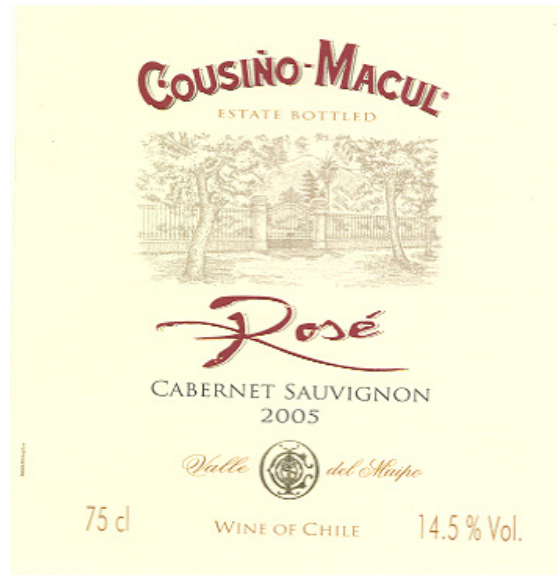
To produce the Rosé, the winemaking team begins with mature Cabernet Sauvignon fruit and then they use the same procedures normally used for white winemaking. They take the juice away from the skins after only enough colour to extract a beautiful rosé colour. The grapes are destemmed and then the must is held at 10°C for 18 hours to allow the solids to settle. The juice is racked and cold fermented at 15°C for 32 days, using prise de mousse yeast. Cellared for three months to harmonize the flavours, the wine is bottled young to preserve its charming personality.

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 will see the evening temperature drop to 10°C. For the "Rosé", 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

To satisfy the growing market for dry-style Rosé, Cousino-Macul produced this wine in 2005, made from 100% Cabernet Sauvignon. Making a pink-tinted wine from Cabernet Sauvignon is a Bordeaux tradition that Cousiño-Macul has been following for many years under the French name "Gris". Their new Rosé is a drier version with the same bright acidity but with a darker rosé colour.



TASTING NOTES

Watermelon-pink in colour, this Rosé offers more colour and more character than is normally found in a pink wine. It begins with lively aromas of strawberries, cherries melons, and herbs. Medium bodied, smooth, and round on the palate, it delivers plenty of berry flavours with intriguing notes of spice and raspberries. Slightly off-dry, it is a refreshing complement to luncheon fare or to be enjoyed as an aperitif. Best served slightly chilled.

TECHNICAL DATA

Varietal Composition:

100% Cabernet Sauvignon

Appellation: 100% Maipo Valley

100 % Macul

Total Acidity: 5.1 gr/L

pH: 3.33

Alcohol: 14.5 %

Residual sugar: 4.5 g/L