



## THE WINEMAKER'S VINTAGE NOTES

The 2006 harvest in the Alto-Maipo was late getting underway, but a warm spell arrived in March to provide a needed push for the white varieties. On average, Sauvignon Blanc was harvested a week later than normal, but with outstanding fruit maturity and flavour profiles. As the Sauvignon Blanc clusters hung on the vine an extra week, the fruit achieved full physiological maturity with flavour-packed skins. As a result, this year's Sauvignon Blanc displays high-toned aromatics and concentrated fruit flavours of melons and tropical fruits.

Matias Rivera

## WINEMAKING

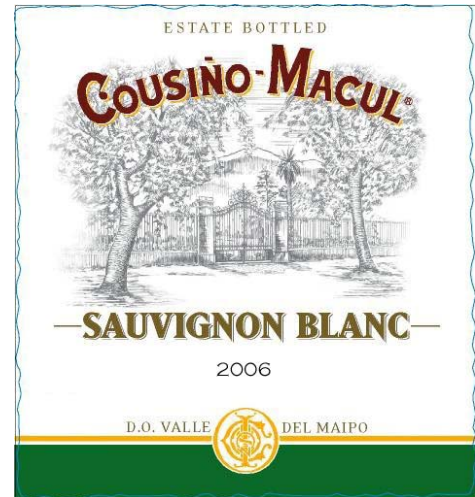
The fruit was harvested at an average Brix of 24.2. After being hand sorted, half of the fruit was destemmed and crushed, and the other half was whole-cluster pressed. The must was slowly fermented in small stainless steel tanks. This desirable slow, cold fermentation continued for 24-26 days at about 13 (55°F). To accentuate the variety's natural spicy component, a special yeast culture known as QA #23 was chosen. Once fermented to dryness, the wine was lightly fined and was cold stabilized and aged in stainless steel for 3 months.

## 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 1863 Luis and Isidora Cousiño took the long journey to France to study the vineyards and wineries of Bordeaux. They purchased cuttings from pre-phylloxera vines, including Sauvignon Blanc from Martillac in the Graves. Through the massal selection process, descendants of these vines now flourish in their Macul and Buin estates. The Buin estate was started in 1996 with the purchase of 300 hectares of land in Buin. With the new state-of-the-art vineyards and winery in full swing, Cousiño-Macul is pushing quality to the limit.



## TASTING NOTES

Pale straw coloured, this Sauvignon offers brisk aromas of lime, grapefruit, Granny Smith apple with a floral note of jasmine. Medium-bodied, it offers similar flavours along with added layers of honeydew melon and tropical fruit that open up as the wine aerates. An intriguing note of minerality appears in the finish which is long and smooth. Versatile enough to accompany shell fish, Thai food and most spicy stir fry dishes, it will also fit in comfortably as a companion to grilled and poached fish, especially sea bass and petrale sole.

## TECHNICAL DATA

### Varietal Composition:

100% Sauvignon Blanc

### Appellation: 100% Maipo Valley

70% Macul Estate,  
30% Buin Estate

**Total Acidity:** 5.6 gr/L

**pH:** 3.26

**Alcohol:** 14 %