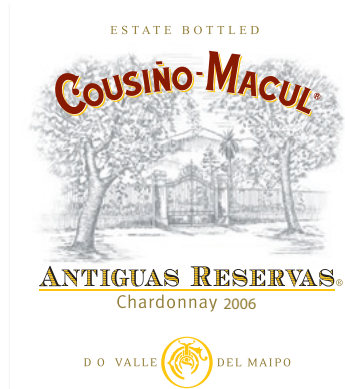


# ANTIGUAS RESERVAS CHARDONNAY 2006



Cousiño-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.

## 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, Chardonnay was harvested a week later than normal. This extra week of hang-time allowed the Chardonnay fruit to achieve full physiological maturity and outstanding flavour profiles. We harvested at sugar and acid levels that gave us freshness and rich fruit flavours."

Matías Rivera

## WINEMAKING

For the Antiguas Reservas Chardonnay, the winemaking team prefers a carefully measured oak treatment to enhance but never to hide the flavours of the Chardonnay fruit. A small percentage of the juice is barrel-fermented and aged in small French oak for about 7 months. An even smaller percentage of the wine undergoes malolactic fermentation. This adds a subtle hint of butter but does not overpower the fruit.

## 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). The Andes effect encourages slow, incremental sugar development which contributes to aroma profiles and excellent retention of natural fruit acidity. For the Chardonnay varietal, the Alto-Maipo climate and the calcium-rich soil are also ideal to preserve unusually crisp acidity. The resulting wine is full-flavoured and structurally-balanced.

## TASTING NOTES

Pale straw in colour, this wine offers inviting aromas of green apple, honeysuckle, and lemon with hints of vanilla and ginger. The flavours continue the crisp apple theme along with layers of lemon drop, grapefruit, anise, and hazelnuts. Medium-bodied with a creamy texture, it strikes an elegant balance between light oak and refreshing acidity. The Antiguas Chardonnay is a highly compatible food companion, a delight with a range of appetizers and a perfect foil for richer seafood, pork, and poultry main courses.

## TECHNICAL DATA

**Varietal Composition:**  
100% Chardonnay

**Appellation:**  
100% Maipo Valley  
100% Buin Estate

**Total Acidity:** 5.3 gr/L

**pH:** 3.22

**Alcohol:** 14%

**Oak Aging:** 7 months, small French oak. Cooper: Taransoud