

## ANTIGUAS RESERVAS CHARDONNAY 2007

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 2007 harvest was an early ripener. All varieties reached their ripeness –in average- a week before expected. From the very beginning, this year's harvest presented a drop in the yields in almost all varieties, which was compensated by a great balance between concentration, alcohol and a vibrating acidity in the fruit. The white wines got excellent results.

### 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). For the white wines, this difference between high and low temperatures means that grapes preserve unusually crisp acidity and the resulting wine is fullflavoured 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.

### HARMONIES

Is a highly suitable companion for food, a pleasure with a range of canapés of abalone, prawns or sea urchins and perfect with king crab, sea urchins in green vegetable sauce, lobster, dishes based on salmon, trout, scallops and pink clams in parmesan sauce. One of the few wines which complements conger eel stew and is particularly good with seafood rice dishes.

### TECHNICAL DATA

#### Varietal Composition:

100% Chardonnay

#### Apellation:

100% Valle del Maipo

30 % Macul Estate

70 % Buin Estate

**Total Acidity:** 5.6 gr/L

**pH:** 3.2

**Alcohol:** 14 %

**Aging:** 7 months in small French oak barrels, Taransaud.