



ANTIGUAS RESERVAS CHARDONNAY 2008

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 starts in the vineyard with the restriction of the yield per vine, and continues throughout the winemaking process.

THE WINEMAKER'S VINTAGE NOTES

"The 2008 season was marked by a cold winter with lower than normal rainfall and a warm, dry summer. The grapes were hand-harvested within the anticipated dates and the result was a wine with excellent varietal expression, fresh and balanced".

WINEMAKING

For the Antiguas Reservas Chardonnay, the winemaking team prefers a carefully measured oak treatment to enhance, but never hide the flavours of the Chardonnay fruit. A small percentage of the juice is barrel fermented and aged in small new French oak barrels for about 6 months. An even smaller percentage of the wine undergoes malolactic fermentation. This adds a subtle hint of butter but does not overpower the fruit.

TASTING NOTES

A brilliant golden colour, sharp and clear.

An intense and delicate bouquet, the dominating fruits are pineapple and melon, with faint touches of vanilla. The elegant oak combines perfectly with the fruit and the acidity.

On the palate, it is friendly, very elegant and flavourful. The good alcohol content goes well with the slickness of this long and delicate wine.

HARMONIES

A very good companion for tuna or steak tartar, smoked salmon, sashimi, seafood pasta with cream sauce, and for most fatty, grilled fish such as swordfish and tuna.

TECHNICAL DATA

Varietal Composition: 100% Chardonnay

Appellation: 100% Maipo Valley

30 % Macul

70 % Buin

Total Acidity: 5.4 g/l

pH: 3.23

Alcohol: 14 %

Residual Sugar 2.3 g/l

Aging: 6 months in small new French oak barrels, Taransaud.