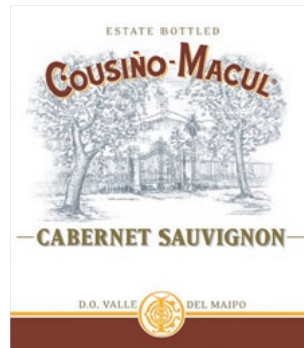


CABERNET SAUVIGNON 2006



The vines of the Buin vineyards had reached a maturity level capable of providing excellent fruit for this dual-estate wine. By massal selection, the vines of Buin were propagated from cuttings from the best Cabernet vines at the Macul estate. One could say that this wine blend is more like a family reunion.

THE WINEMAKER'S VINTAGE NOTES

The red wines harvest started in late March and lasted for several weeks, waiting for the phenolics to develop. The Cabernet Sauvignon harvest ran from April 10th and continued into the first week of May. The harvest weather remained dry and the fruit was healthy and fully mature. Coming out of the fermentors, Cousiño-Macul's Cabernet showed rich fruit and ripe tannins without any signs of over-maturity.

WINEMAKING

This wine shows the essence of the Cabernet Sauvignon wine. Totally fermented in stainless steel tanks, the emphasis is to maintain the vineyard's character. It has lots of fruit, no wood and is extremely balanced, perfect to be offered by glasses. It also has the structure to accompany main dishes.

After the harvest, the process started with a cold soak period. Then, it was fermented in small stainless steel tanks for 10 to 12 days at an average temperature of 26.5°C. Finally, a post-fermentation maceration contributed complex fruit character and softer tannins.

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 colour intensity, aroma profiles, excellent retention of natural fruit acidity and ripe tannin. Under these conditions, Cabernet Sauvignon develops a deep ruby-magenta colour and displays a distinct blackberry character.

TASTING NOTES

Opaque purple in colour, this Estate Cabernet offers aromatics of ripen blackberries, plum, herbs and cacao. Medium in body and light tannin, it captures the essence of Maipo Valley fruit. In the mouth, the flavours continue the blackberry-blueberry themes with hints of cassis and black olives. Its lingering finish echoes the black fruits and ends on a tangy cherry brightness. With time in the glass, this Cabernet unfolds beautifully, suggesting it can be enjoyed in its youth or cellared for 2 to 5 years.

TECHNICAL DATA

Varietal Composition:
100% Cabernet Sauvignon

Appellation:
100% Maipo Valley
50% Buin Estate
50% Macul Estate

Total Acidity: 4.6 gr/L

pH: 3.69

Alcohol: 14 %