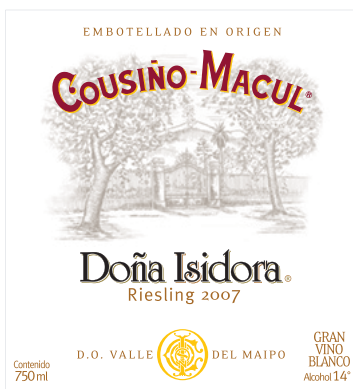


DOÑA ISIDORA RIESLING 2007



In the 19th Century, Riesling vine cuttings were brought from Germany to Macul by Luis Cousiño and his wife Isidora -after whom this wine is named-. The genetic integrity of these original cuttings has been maintained by ongoing massal selection and cultivation within the winery's own nursery. This is the true Riesling, also known as Johannisberg Riesling in the Old World and White Riesling in the New World. Cultivated for over a century in the Maipo Valley, Cousiño- Macul's Riesling has developed a distinct personality.

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

Harvested in the cool early mornings the Riesling fruit was immediately transported to the receiving station where it was hand-sorted. The whole cluster was pressed and fermented. To amplify the inherent floral character and to encourage a long, slow fermentation in small tanks. At temperatures ranging from 12 to 13° C (54-55°F), the "must" underwent a fermentation that lasted 27 days. After the wine had been lightly fined, it went through a cold stabilization procedure. Prior to being bottled, it was given a polish filtration.

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.

TASTING NOTES

It can be appreciated the clarity of a wine made with perfectly ripe grapes and a complete fermentation of their sugars in this Riesling from Cousiño Macul. In order to preserve the purity of the fruit, the wine is not aged in wood and the result is an intensely aromatic wine, with typical notes lightly reminiscent of kerosene, apple blossom and lime. Medium bodied, it has mouth-filling flavours of apple, fennel, apricot and lemon zest, with a lovely balance between a good acidity and notes suggesting a slight sweetness.

HARMONIES

Very versatile, this is a great aperitif and a perfect accompaniment to various canapés, Asian dishes, poultry and pork pâtés and terrines, shrimps, seafood pasties, ham with pineapple, oysters and pink clams.

TECHNICAL DATA

Varietal Composition:

100% Riesling

Appellation:

100% Maipo Valley

85% Buin Estate

15% Macul Estate

Total Acidity: 6.2 gr/L

pH: 2.95

Alcohol: 14%

Residual sugar: 2.91 gr/L