



DON LUIS CHARDONNAY 2008

Cousiño Macul was one of the first Chilean wineries to produce Chardonnay. The vines were originally planted in the Maipo Valley from cuttings that were brought over to Chile from the Burgundy region of France at the end of the 19th century. In time, the vineyard came to establish two distinct styles of Chardonnay. The classic Antiguas Reservas, partially fermented and aged in barrels, and this Don Luis Chardonnay, which has a fresh and fruity style with no wood.

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

The grapes were picked at the beginning of March and were hand selected before being crushed. The must was fermented in stainless steel tanks at 30°C (55°F) for a period of 30 days. To add complexity, two different varieties of yeast were used that work slowly in cool conditions and bring out different fruity flavours in Chardonnay. To retain the fresh flavours of the fruit, the wine did not undergo malolactic fermentation.

TASTING NOTES

A clear golden colour with bright, steely notes. The bouquet reveals a youthful Chardonnay with slightly floral notes, delicate and elegant. Fruity aromas, such as pineapple and apple can be noted. On the palate it is firm-bodied, with good alcohol content and balanced acidity. It is full, well-rounded and has a long finish.

HARMONIES

In general, this Don Luis Chardonnay goes well with a wide range of seafood such as oysters, pink clams in parmesan sauce, *Mariscal* (Chilean seafood soup), sushi and sashimi, fried white fish such as sole, Chilean sea bass and conger eel.

TECHNICAL DATA

Varietal Composition: 100% Chardonnay

Total Acidity: 5.7 g/L

pH: 3.3

Alcohol: 13.8 %

Residual Sugar: 2.7 g/L