

RIESLING 2006



In the 19th Century, Riesling vine cuttings were brought from Germany to Macul by Luis Cousiño and his wife Isidora after whom one of the Cousiño Macul's Rieslings 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 2006 harvest in Chile's Maipo Valley was late to start but also stretched out over a long period of time before the last cluster was picked. Ripening block by block, the Riesling harvest began on March 25th but continued on until April 21, over two weeks later than normal. After a warm March which increased their sugar content, we allowed the Riesling grapes to hang on the vines to develop physiological maturity. This long hang-time over a four week period gave us Riesling with fullydeveloped aromatic constituents and strong varietal flavours."

Matías Rivera

WINEMAKING

Harvested in the cool early mornings the Riesling fruit was immediately transported to the receiving station where it was hand-sorted. Half of the fruit was destemmed and fermented, and half was whole cluster pressed and fermented. To amplify the inherent floral character and to encourage a long, slow fermentation in small tanks, the winemaking team used two selected yeast strains, prise de mousse and QA 23. At temperatures ranging from 12° C (54°F), the "must" underwent a slow, cold fermentation that lasted 24 days. To maintain its fruitiness and balance, this wine did not undergo malo-lactic fermentation. 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

This luscious Alsatian-style Riesling is an extroverted wine with classic Riesling aromas of apple blossom, lemon-lime, and mango. It is medium full bodied with mouthfilling flavours of ripe juicy apple, fennel, apricot and Meyer lemon. The slight sweetness is counterbalanced by the bright acidity which leads to a long, refreshing citrus finish. Highly versatile, this wine is a perfect foil to Asian dishes and delicious as an aperitif.

TECHNICAL DATA

Varietal Composition:
100% Riesling

Appellation:
100% Maipo Valley
100% Macul Estate

Total Acidity: 6.02 gr/L

pH: 2.98

Alcohol: 14%

Residual sugar: 7.2 g/L