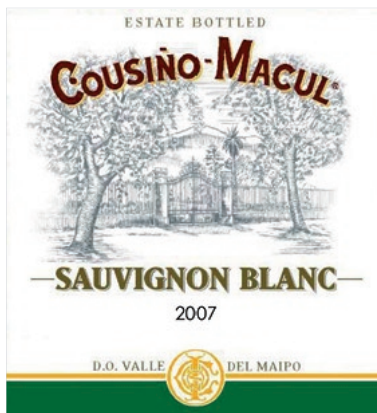


## SAUVIGNON BLANC 2007



In 1863 Luis and Isidora Cousiño took the long journey to France to study the vineyards and wineries of Bordeaux. They purchased cuttings from pre-phyloxera vines, including Sauvignon Blanc from Martillac in the Graves. Through the massal selection process, descendants of these vines now flourish in their Macul and Buin estates.

### 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

The fruit was harvested at an average Brix of 24%. After being hand sorted, the fruit was whole-cluster pressed. The must was slowly fermented in small stainless steel for 26 days, at about 13°C (55°F). To accentuate the variety's natural spicy component, two special yeast culture -known as QA #23 and Vin 7- were chosen. Once fermented to dryness, the wine was lightly fined, cold stabilized and aged in stainless steel for 3 months.

### 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

Pale straw coloured, this Sauvignon is exceptional and surprising on the nose, with overwhelming aromas of French lemons, grapefruits and juicy apples, with a floral note of jasmine. Medium bodied, there are very intense and juicy flavours in the mouth, with notes of tropical fruits such as grapefruit and guava. An interesting mineral touch appears in the long tasty finish. Versatile, it makes a very good aperitif.

### HARMONIES

A very versatile wine, ideal as an aperitif and with oysters, white fish ceviche, sea urchins, fried seafood pasties, tiraditos, Thai food and fish, especially drum and sole.

### TECHNICAL DATA

**Varietal Composition:**  
100% Sauvignon Blanc

**Appellation:**  
100% Maipo Valley  
70% Macul Estate  
30% Buin Estate

**Total Acidity:** 5.8 gr/L  
**pH:** 3.25  
**Alcohol:** 14%

**Residual sugar:** 1.4 g/L