



COUSIÑO-MACUL®

SINCE 1856



PRODUCER PROFILE

Estate owned by: The Cousiño family
Winemaker: Rosario Palma Corrales
Total acreage under vine: 750
Estate founded: 1856
Winery production: 4.200.000 Bottles
Region: Maipo Valley
Country: Chile

Cousiño-Macul Antiguas Reservas Merlot 2015

WINE DESCRIPTION

After a careful manual harvest, elaboration of the wine began with seven days of cold maceration at 50°F. Then the juice is fermented during 9 to 10 days at an average temperature of 79 °, using different strains of yeast. A 20 days post fermentative maceration enhances the flavors and bouquets, as well as smoothing the tannins. The wine matures in French oak during 10-12 months to be subsequently clarified before bottling it.

TASTING NOTES

Of an elegant red cherry color with violet touches, this Merlot is outstanding for its fruitiness, specially black fruits such as blueberries and mulberries. It shows a perfect balance, with a silky and fresh texture, of medium acidity, docile and velvety tannins. Good volume in mouth that unfolds into a long and elegant ending.

FOOD PAIRING

Excellent company for medium intensity preparations, such as turkey with chestnut sauce, duck in teriyaki sauce, cordon bleu with pistachio sauce, eggplant lasagna or a classic ratatouille. It also harmonizes finely with a great variety of cheeses.

VINEYARD & PRODUCTION INFO

| | |
|--------------------------------|---------------------|
| Vineyard name: | Buin |
| Soil composition: | Loam, Clay, Stones. |
| Training method: | Espalier |
| Elevation: | 1,485 feet |
| Vines/acre: | 1400 |
| Yield/acre: | 4 tons |
| Exposure: | Northern / Southern |
| Year vineyard planted: | 1997 |
| Bottles produced of this wine: | 4.200.000 |

WINEMAKING & AGING

| | |
|-----------------------------------|-----------------------|
| Varietal composition: | 100% Merlot |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 7 days |
| Fermentation temperature: | 79 °F |
| Maceration technique: | Pumpovers |
| Length of maceration: | 10 days |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barriques |
| Size of aging container: | 250 |
| Age of aging container: | One year |
| Type of oak: | French |
| Length of aging before bottling: | 12 |
| Length of bottle aging: | 1 year |