



COUSIÑO-MACUL®

SINCE 1856



PRODUCER PROFILE

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

Cousiño-Macul Classic Cabernet Sauvignon 2016

WINE DESCRIPTION

This Cabernet Sauvignon is true to its varietal character. The emphasis is placed on representing the variety and terroir, which is why no use of wood was employed in making this wine. Fruity and balanced, this wine is well structured and a perfect accompaniment for main dishes.

The climate during season 2015-2016 was not typical compared to previous years. The health of the grapes was affected by strong showers during April and a cold spring delayed the ripening period. Both conditions lead to a lower general yield. All of our wines developed very well, ending up fresh and with good natural acidity. In the case of whites, they will show lower alcohol levels. In the case of reds, they will be elegant with flower notes and fruity. In general, we will get lower yields but high-quality wines, representative of the climate conditions, origin and variety.

TASTING NOTES

A bright ruby red color with aromas of young red fruit, predominately cherry and raspberry, highlighted by touches of pepper and mint. On the palate the wine is soft with persistent tannins, high acidity and a long finish.

FOOD PAIRING

Due to its varietal characteristics it is an excellent wine to complement richly flavored dishes such as beef stew and eggplant lasagna as well as cheeses such as edam.

VINEYARD & PRODUCTION INFO

Vineyard name:	Buin and Macul Vineyards
Vineyard size:	Various
Soil composition:	Calcareous soil, sand and rough stone
Elevation:	1,320-1,890 feet
Vines/acre:	931-2,024
Yield/acre:	2.6 tons
Exposure:	North and South
Year vineyard planted:	Various
Harvest time:	March
First vintage of this wine:	2002

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	27 days
Fermentation temperature:	55.4 °F
Malolactic fermentation:	No
Type of aging container:	Stainless steel tanks
Size of aging container:	41,000 L
Length of aging before bottling:	3 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.6%
pH level:	3.5
Residual sugar:	2.3 g/L
Acidity:	4.8 g/L