



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 2015

WINE DESCRIPTION

Good rainfall during winter, followed by a cool spring and dry summer lead to lower yields in the 2010-2011 vintage. Characterized by healthy fruit with excellent flavor and maturity, the harvest began in April and grapes were hand selected before being crushed. This wine shows the essence of Cabernet Sauvignon. Completely fermented in stainless steel tanks, the emphasis is to maintain the vineyard's character. It has lots of fruit and is extremely balanced.

TASTING NOTES

Dark garnet in color, this Cabernet offers aromas and flavors highlighting red fruits and spices. Bing cherry, red currants and boysenberry fruit aromas persist on the palate. Subtle mint, bay leaf and spice come through in the bright, refreshing finish.

FOOD PAIRING

This Cabernet Sauvignon pairs well with stewed beef, meat carpaccio, oven-cooked pastries, stuffed cold meat and sausage.

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:	13.90%
pH level:	3.6
Residual sugar:	29.3 g/L
Acidity:	4.9 g/L
Dry extract:	29.3 g/L