



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 2014

### 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                |