



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: 20,000 Bottles  
Region: Maipo Valley  
Country: Chile

## Cousiño-Macul Classic Sauvignon Blanc 2016

### WINE DESCRIPTION

Intense aromas mixed with its medium-light body makes this Sauvignon Blanc a very enjoyable and easy to drink company for every occasion.

Season 2015-2016 had uncommon climate conditions. The main aspects were a cold spring, which delayed the ripening of the grapes, and intense rainfall in the harvest period decreasing the yield in our vineyards. Nevertheless, our winemaking team managed the situation very well and got wines of excellent quality, representative of each variety and origin. According to these conditions, our wines have a good natural acidity, whites are fresh with lower alcohol levels and reds are elegant with very present floral and fruit notes.

The fruit was harvested at the ends of March. The must was slowly fermented in small stainless steel tanks at 13°C (55° F) during 25 days. To enhance the aromas, several strains of yeast were used to obtain varied and complex aromas. Once the wine was dry, it was clarified, cold stabilized and matured in stainless steel tanks.

### TASTING NOTES

Pale yellow golden color and bright. Presents itself in nose with a medium-high intensity, notes of green pepper and minerality for a start and continuing with reminders of pear, pineapple, green apple and lemon. In mouth, it feels a bit sparkly, dry, the green pepper is confirmed adding some grapefruit as well. It is a very fresh wine with high acidity and balanced.

### FOOD PAIRING

This is an ideal wine to use as aperitif or accompaniment for seafood or fresh vegetables preparations. Mixed ceviche, Low-fat fish with herbs and lemon or green salad would be great companions for this fresh wine.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Cousiño Macul
Soil composition:	Calcareous, Stony, and Clay-Loam
Training method:	Espalier
Elevation:	500 feet
Vines/acre:	2000
Yield/acre:	6 tons
Exposure:	Northern / Southern
Year vineyard planted:	2002
Harvest time:	March
Bottles produced of this wine:	20,000
Average Wine Age:	15
Certified Vineyards:	Wines of Chile Sustainability Certification
Certified Organizations:	Wines of Chile

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	25 days
Fermentation temperature:	55 °F
Length of maceration:	1 days
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Prefermentation technique:	Complete bunch press
Time on its skins:	Just harvest and pressing

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.1
Residual sugar:	1 g/L
Acidity:	5.9 g/L