



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: 20,400 Bottles  
Region: Maipo Valley  
Country: Chile

## Cousiño-Macul Dama De Plata 2016

### WINE DESCRIPTION

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.

100% of this wine comes from a specific vineyard in Buin, specially managed and dedicated to the best Cabernet Sauvignon of this Estate. The Malbec and Syrah come from small blocks of varieties. After a manual harvest it passes through a strict selection inside the cellar, a maceration at low temperature (44.6 F) that takes one week then the fermentation is started at an average temperature of 77 F. This process takes 12 days and is finished with a post-fermentative maceration for greater extraction of color and aromas for two weeks. After maceration, 100% of this wine is transferred to second use French Oak barrels, where it ages for 12 months while it goes through a full malolactic fermentation. After this period in barrels, it is transferred to stainless steel tanks for stabilization and it is finally bottled.

### TASTING NOTES

Of an elegant violet color and a complex aroma composition, Dama de Plata has a fruity nose, filled with cherries, plums and spices. In mouth you will find elegant and firm tannins. This wine is a medium bodied wine, with an excellent balance between fruit and oak.

### FOOD PAIRING

Due to its varietal characteristics, this wine is perfect for filet mignon with grilled vegetables, beef Wellington accompanied with twice baked potatoes, moussaka and risotto trifolati.

### VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous, Sand, and Stony
Year vineyard planted:	Various
Bottles produced of this wine:	20,400

### WINEMAKING & AGING

Varietal composition:	85% Cabernet Sauvignon, 10% Malbec, 5% Syrah
Length of alcoholic fermentation:	12 days
Fermentation temperature:	45 °F
Length of maceration:	26 days
Malolactic fermentation:	Yes
Type of oak:	French
Length of aging before bottling:	12 Months