



COUSIÑO-MACUL®

SINCE 1856



## Cousiño-Macul Dama De Plata 2015

### WINE DESCRIPTION

Season 2014-2015 had the highest temperatures and least amount of frosts in the last 3 years. It's main characteristics were the absence of rainfalls during the flowering and harvest period, giving us very healthy grapes to work with.

High temperatures got our grapes faster to optimal ripening, giving to our wines a discreet acidity, structured tannins and higher aromatic intensity.

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                                    |

### ANALYTICAL DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 14%     |
| pH level:       | 3.7     |
| Residual sugar: | 2.7 g/L |

### 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

