



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 Merlot 2016

WINE DESCRIPTION

The climate during season 2015-2016 was not usual comparing it with past years. The main effects were over the health of the grapes due to strong showers during April; a delay in the ripening period due to a cold spring; and lower general yield due to both conditions. All our wines are expected to develop 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'll get lower yields but high-quality wines, representatives of the climate conditions, origin and variety.

The grapes were ground immediately after harvesting. They were then subjected to a cold maceration of 3 to 5 days before fermentation, which lasted between 8 to 10 days. Selected yeasts were used at a fermenting temperature between 26°C and 28°C. After this it passed through a full malolactic fermentation, settled for 6 months in tanks and bottled.

TASTING NOTES

This Merlot has a bright, red and clear color. The aromas remind us to strawberry, soft mint, pepper and ginger. It has an intense mouthfeel, presenting medium to high acidity, round tannins and long persistence.

FOOD PAIRING

It's perfect to have with medium intensity preparations like stroganoff, spiced pasta or mushroom risotto. Excellent option as well to accompany with medium intensity cheese and cold cuts.

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:	920-2,000
Yield/acre:	2.6 tons
Exposure:	North and South
Harvest time:	March
First vintage of this wine:	2002

WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8-10 days
Maceration technique:	Pump over
Length of maceration:	7 days
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:	14%
pH level:	3.5
Residual sugar:	2.4 g/L
Acidity:	5.1 g/L