



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 2010

WINE DESCRIPTION

After being harvested, the Merlot grapes were immediately crushed and given a cold soak for 6 days prior to an 8-10 day fermentation. For complexity, the winemaking team used both native and prise de mousse yeast and the must was pumped over three times a day during the first several days. The resulting wine was given an extended maceration of 7 days before being pressed off its skins and finally, the wine rested in the cellars for several months before being bottled.

TASTING NOTES

Of an intense ruby red with purple and rather bright tonalities, it is young and fresh with a soft and delicate nose that remind us of berries, where the aroma of ripe mulberries and raspberries with a touch of black plums outstands giving then space for small touches of cassia and ending with delicate spices Soft, silky and docile in mouth, of medium acidity, where those notes correspond to ripe raspberries and cherries even more enhanced by the characteristics of this warm valley.

FOOD PAIRING

A highly versatile wine that harmonizes very well with Caesar salads, fowl, light red meats, a great accompaniment for tomato-based pastas .

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:	14.3%
pH level:	3.68
Residual sugar:	3.4 g/L
Acidity:	3.11 g/L
Dry extract:	31 g/L