



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 Isidora 2018

WINE DESCRIPTION

Isidora Goyenechea was born in 1836 to a family of prominent silver miners in northern Chile. She married Luis Cousiño in 1855, with whom she had seven children. Luis died in 1873, leaving Isidora with the challenge of raising their family and becoming steward to a group of companies ranging from coal mining to winemaking. Isidora courageously took the reins of both family and business, becoming one of the leading figures of Chilean society during the second half of the nineteenth century. Isidora's role in Cousiño-Macul's history may well be compared to that of the great "champagne widows" like Veuve Clicquot, Louise Pommery and Elisabeth "Lili" Bollinger. Her contributions to philanthropy and the development of the arts have added to her reputation as an outstanding feminine figure in the history of Chile.

The vine cuttings of Sauvignon Gris were brought from the region of Graves, in Bordeaux; along the years we have seen how they have adapted in an extraordinary way to Maipo Valley. This growing season had higher temperatures than average which produced a faster ripening and earlier harvest. Its main characteristics were low yield, good health conditions and quality of the fruit. The decision of harvesting earlier was key for this season and helped to obtain wines of excellent quality, moderate acidity and expressive aromas.

Harvesting Sauvignon Gris was performed manually during the first days of March. The grapes were brought to the winery, and the entire cluster was carefully pressed, without the presence of oxygen to preserve the fresh aromas of the variety.

TASTING NOTES

Isidora Sauvignon Gris presents a bright and clean yellowish color. In nose we can perceive aromas that remind us of peach, fresh pineapple and floral notes. It has a high acidity in mouth and peach notes are confirmed. It is a fresh wine with a long lasting mouthfeel.

FOOD PAIRING

Perfect pairing for sweet and sour ceviche, shrimps, salmon carpaccio, pasta with seafood and any type of salads. Also ideal for drinking without any specific pairing, by itself and in good company.

VINEYARD & PRODUCTION INFO

Vineyard name:	Buin and Macul Vineyards
Vineyard size:	Various
Soil composition:	Clay-Loam
Training method:	Espalier
Vines/acre:	931 - 2,024
Exposure:	North and South
Harvest time:	End of February
First vintage of this wine:	2004

WINEMAKING & AGING

Varietal composition:	100% Sauvignon gris
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	18 days
Fermentation temperature:	55.4 °F
Length of aging before bottling:	5-6 months
Length of bottle aging:	3 months
Total SO ₂ :	71 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.18
Residual sugar:	1.33 g/L
Acidity:	5.95 g/L
Dry extract:	23.5 g/L