



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: 80,000 Bottles
Region: Maipo Valley
Country: Chile

Cousiño-Macul Classic Chardonnay 2021

WINE DESCRIPTION

Cousiño Macul was one of the first Chilean vineyards to produce Chardonnay. The vines were originally established in Maipo valley, with cuttings brought from the region of Burgundy in France at the end of the XIX Century. As time went by, the vineyard defined two different styles of Chardonnay.

Season 2016-2017 had higher temperatures than average, which produced a faster ripening and earlier harvest. Its main characteristics were low yield, good health conditions and good quality of the fruit. The decision of harvesting earlier was key for this season and allowed the wines to achieve excellent quality, moderate acidity and expressive aromas.

The fruit was harvested during the last days of March. The must was slowly fermented in small stainless steel tanks at 14-15°C (57-59 °F) during 20 days. Several strains of yeast were used to obtain varied and complex aromas during fermentation. Once the wine was dry, it matured in stainless steel tanks for three months, then clarified, stabilized at low temperatures and bottled.

TASTING NOTES

In the glass this wine shows a golden color with flecks of green. In nose it displays tropical fruit aromas such as pineapple and passion fruit as well as green apple and elderflower.

FOOD PAIRING

This wine is excellent served alone as an aperitif or matches well with salmon ceviche, Caesar salad and pasta with pesto sauce.

VINEYARD & PRODUCTION INFO

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| 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: | 2,000 in Buin and 920 in Macul |
| Yield/acre: | 2.6 tons |
| Exposure: | Northern / Southern |
| Year vineyard planted: | Various |
| Harvest time: | Last days of March |
| First vintage of this wine: | 2002 |
| Bottles produced of this wine: | 80,000 |
| Certified Vineyards: | Wines of Chile Sustainability Certification |
| Certified Organizations: | Wines of Chile |

WINEMAKING & AGING

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|-----------------------------------|-----------------------|
| Varietal composition: | 100% Chardonnay |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 20 days |
| Fermentation temperature: | 57-59 °F |
| Malolactic fermentation: | No |
| Type of aging container: | Stainless steel tanks |
| Size of aging container: | 41,000 L |
| Length of aging before bottling: | 4 months |
| Length of bottle aging: | 1 month |
| Prefermentation technique: | Full bunch press |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 13.5% |
| pH level: | 3.35 |
| Residual sugar: | 2.88 g/L |
| Acidity: | 5.71 g/L |