



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 Cabernet Sauvignon 2019

WINE DESCRIPTION

This Cabernet Sauvignon is true to its varietal character. The emphasis is placed on representing the variety and terroir, which is why no use of wood was employed in making this wine. Fruity and balanced, this wine is well structured and a perfect accompaniment for main dishes.

The climate during season 2016-2017 was not typical compared to previous years. All of our wines developed very well, ending up fresh and with good natural acidity. In general, we will get lower yields but high-quality wines, representative of the climate conditions, origin and variety.

TASTING NOTES

A bright ruby red color with aromas of young red fruit, predominately cherry and raspberry, highlighted by touches of pepper and mint. On the palate the wine is soft with persistent tannins, high acidity and a long finish.

FOOD PAIRING

For its varietal characteristics it is an excellent wine to accompany simple dishes such as pork chops, spicy preparations of medium-high level or cold deli, including salame and semi-hard cheeses.

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:	931-2,024
Yield/acre:	2.6 tons
Exposure:	North and South
Year vineyard planted:	Various
Harvest time:	March
First vintage of this wine:	2002

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	27 days
Fermentation temperature:	55.4 °F
Malolactic fermentation:	No
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:	3.74
Residual sugar:	3.94 g/L
Acidity:	4.83 g/L