



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 Antiguas Reservas Chardonnay 2019

WINE DESCRIPTION

Cousiño-Macul's first Antiguas Reservas Chardonnay was made in 1969. Since then, this trademarked designation applies to a selection of Chardonnay that represents the finest of the vintage. The selection process starts in the vineyard with the restriction of the yield per vine and continues throughout the winemaking process.

The 2017-2018 season was optimal for the development of vines. The growing season was characterized by a cold and rainy winter, a frost-free spring and finally a warm, bright and dry summer. Due to these factors, the harvest of the white varieties was brought forward around 10 days compared to a normal year. Our 2018 white wines are characterized by a pleasant acidity, good maturity and expressive aromas.

The grapes were harvested by hand the first days of March and then taken to the winery where they passed through a cluster selection and were subsequently pressed. A percentage of the juice was fermented in French oak barrels and allowed to ripen for 6 months, where the wine gained greater complexity. The remaining portion of juice was fermented in stainless steel vats to preserve and respect varietal/fruit characteristics of this variety. Before being bottled, we mixed the components looking for the perfect balance between wood and fruit. Finally the wine was clarified and filtered to be bottles.

TASTING NOTES

With a clean, bright, golden color, this Antiguas Reservas Chardonnay has aromas that reminds us of pineapple, papaya, honey, nuts and tropical fruits, like passion fruit. While in the mouth it shows a high acidity that maintains the freshness of the wine, great volume and long persistence. The freshness and fruit stand out above the French barrel, which adds pleasant complexity without hiding its varietal characteristics.

FOOD PAIRING

Due to its freshness and complexity this Chardonnay is ideal pairing of medium intensity seafood dishes and fresh vegetables.

VINEYARD & PRODUCTION INFO

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|-----------------------------|---------------------------------------|
| Vineyard name: | Macul and Buin Vineyards |
| Vineyard size: | Various |
| Soil composition: | Calcareous soil, sand and rough stone |
| Vines/acre: | 931 - 2,024 |
| Yield/acre: | 3.6 tons |
| Exposure: | North and South |
| Harvest time: | March |
| First vintage of this wine: | 1969 |

WINEMAKING & AGING

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|-----------------------------------|--------------------------------|
| Varietal composition: | 100% Chardonnay |
| Fermentation container: | Stainless steel tanks and wood |
| Length of alcoholic fermentation: | 30 days |
| Fermentation temperature: | 54 °F |
| Malolactic fermentation: | Yes |
| Type of aging container: | Barrisques |
| Size of aging container: | 225 L |
| Age of aging container: | New |
| Type of oak: | French oak |
| Length of aging before bottling: | 6 months |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 14% |
| pH level: | 3.41 |
| Residual sugar: | 1.79 g/L |
| Acidity: | 5.21 g/L |