



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: 4,800 Bottles
Region: Maipo Valley
Country: Chile

Cousiño-Macul Lota 2018

WINE DESCRIPTION

This wine comes from the oldest Cabernet (1932) and best Merlot of Cousiño Macul vineyards. They are the result of a special selection of our own best vines, keeping the same unique DNA material brought from France in the 1860s by Don Luis Cousiño, before the plague phylloxera attacked European vineyards. These vineyards are planted in Macul Estate at the foot of the Andes, 600 m above sea level on a loamy soil with some clay and very strong presence of rocks. They are fully adapted to these conditions without the need of much management, only traditional flooding irrigation and some pruning. With a natural yield of around 4 tons per hectare we obtain a very high quality and concentrated fruit which allows us to start the winemaking process with very high expectations every year.

Clusters were hand selected and hand picked in 10-kilo lug boxes. In the cellar, a manual cluster selection took place and berries were pressed by a small basket press. After a 7-day cold soak, the fermentation lasted 9-12 days in 10,000 L tanks at an average temperature of 76° for Merlot and 79° for the Cabernet Sauvignon. Post fermentation maceration took 12 to 18 days. Dozens of small batches of Cabernet and Merlot were kept separate and only the exceptional barrels became key components of Lota. Malolactic fermentation took place in barrels and aging lasted for 15 months in new oak barrels. The wine was bottled unfined.

TASTING NOTES

A deep dark red color with violet tints. Complex aromas of dark fruit with cassis, hints of cedar and spice. Full-bodied and elegant with luscious flavors of blackberry, currant, cocoa, soft oak and warm spices. A core of concentrated and delicious black fruits is framed by light toasty oak and ripe tannins which continues into a long, ultrasmooth finish.

FOOD PAIRING

This wine pairs very well with complex and gentle preparations like Fillet filled with gorgonzola cheese or Wagyu spiced cuts on the grill accompanied by mushroom risotto or mashed sweet potatoes. Also, excellent companion for eggplant lasagna as a vegetarian option.

VINEYARD & PRODUCTION INFO

Vineyard name:	Macul and Buin Vineyards
Vineyard size:	Various
Soil composition:	Calcareous soil, sand and rocky subsoils
Elevation:	1,320 - 1,890 feet
Vines/acre:	931 - 2,024
Exposure:	North and South
Year vineyard planted:	Various
Harvest time:	Late March through the first week in May
First vintage of this wine:	2004
Bottles produced of this wine:	4,800

WINEMAKING & AGING

Varietal composition:	78% Cabernet Sauvignon and 22% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9-12 days
Fermentation temperature:	76 °F
Length of maceration:	12-18 days
Malolactic fermentation:	Yes
Type of aging container:	Barrique
Size of aging container:	225 L
Age of aging container:	85% new
Type of oak:	French oak - Taransaud and Sylvain
Length of aging before bottling:	15 months

ANALYTICAL DATA

Alcohol:	14.1%
pH level:	3.41
Residual sugar:	3.33 g/L
Acidity:	5.75 g/L