COUSIÑO-MACUL®

SINCE 1856



Cousiño-Macul Antiguas Reservas Cabernet Sauvignon 2019

WINE DESCRIPTION

Since the debut in 1927, Antiguas Reservas has always been a limited selection of the very best Cabernet Sauvignon from the Cousiño-Macul estate vineyards. Over the years, Cousiño-Macul has maintained its classic style by combining New World ripeness with Old World elegance, finesse and a framework to age long and well.

All of our wines develop very well, ending up fresh and with good natural acidity. In the case of whites, they will show lower alcohol levels. In the case of reds, they will be elegant with flower notes and fruity. In general, we will get lower yields but high-quality wines, representative of the climate conditions, origin and variety.

After a careful manual harvest and careful selection in the cellar, elaboration of the wine began with seven days of cold maceration at 10 ° C (50°F). Then the juice was fermented during 9 to 10 days at an average temperature of 26 ° C (78.8 ° F), using different yeast strains. A 20 days post fermentative maceration allowed enhancing the flavors and bouquet, as well as smoothing the tannins. The wine matured in French oak barrels during twelve months while the malolactic fermentation went through.

TASTING NOTES

Intense and bright ruby red color. With aromas of red fruits such as strawberry, cherries and blackberries giving way to menthol touches of eucalyptus ending with notes of wood acquired in the maturation process. On the palate, it is an elegant wine with good structure, with medium-high acidity, soft and persistent tannins and a medium-long finish.

FOOD PAIRING

This wine is ideal for pairing with medium to high intensity preparations. An excellent complement to meats, such as stewed Angus in a cabernet reduction and vegetables or a roasted strip with rustic puree.

VINEYARD & PRODUCTION INFO

Vineyard name:	Buin Estate and Macul Estate
Soil composition:	Calcareous Soil, Sand and Stone
Elevation:	1260 - 1890 feet
Vines/acre:	920 - 2000
Yield/acre:	3.2 - 3.6 tons
Exposure:	North and South
Harvest time:	April
First vintage of this wine:	1927

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless Steel Tanks
Maceration technique:	Pump Over
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	1 - 4 Years
Type of oak:	French oak
Length of aging before bottling:	12 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.58
Residual sugar:	2.61 g/L
Acidity:	5.03 g/L

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

WINEBOW IMPORTS

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