



COUSIÑO-MACUL®
DESDE 1856

Antiguas Reservas Cabernet Sauvignon 2018



Antiguas Reservas is Cousiño Macul's emblematic wine, with over 90 years in its portfolio. Since its debut in 1927, it has always been a limited selection of the best Cabernet Sauvignon of Cousiño Macul's vineyards. Along the years, we have maintained its classic style, combining the maturity of the New World, the elegance of the traditional wines and a structure that allows an adequate aging capacity.

Winemaker's Notes

2017-2018 season was optimal for the development of the vines. The growing season was characterized by a cold and rainy winter, a spring without frost and finally a hot, bright and dry summer. Thanks to these factors the harvest occurred at the ideal time for all varieties. Our red wines are characterized by their soft and balanced tannins and our whites by good maturity and expressive

Winemaking

After a careful manual harvest and selection in the winery, the elaboration of the wine began with 7 days of cold maceration at 10°C. Then the juice fermented for 8 to 10 days at an average temperature of 26°C, 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 used French barrels for 12 months while the malolactic fermentation went through. Before bottling, the wine was clarified and

Tasting Notes

Antiguas Reservas Cabernet Sauvignon has an Intense and bright ruby red color. It shows aromas that remind us of ripe red fruits, such as strawberry, cherry and raspberry, which are mixed with spicy aromas such as black pepper, vanilla and a mild minty aroma. On the palate it is an elegant wine with medium tannins. The aftertaste presents notes of blackberry jam and vanilla.

Harmonies

This Cabernet Sauvignon is ideal to pair with red meat dishes, such as a strip roast with mashed sweet potato. It also pairs very well with medium-high intensity cheeses such as granna padano and goat cheese.

Technical Data

Varietal Composition: 100% Cabernet Sauvignon
Denomination: Maipo Valley
Alcohol: 14%
Total Acidity: 5,15 g/L
Azúcar Residual: 2,59 g/L
pH: 3,61

