



COUSIÑO-MACUL®

DESDE 1856

Don Luis Cabernet Sauvignon 2019



This Cabernet Sauvignon is faithful to its varietal character. The emphasis is placed in representing the variety and terroir, reason why it doesn't have any process with wood involved. Fruity and balanced wine, well structured to accompany main dishes.

Winemaker's Notes

The 2018-2019 season had a winter with low precipitation and a cold spring that delayed the sprouting, mainly of the red varieties. The summer was dry and hot, which caused a homogenization in maturity. The grapes were in good health and the yields were in accordance with estimates. White wines feel fresh and balanced, and red wines have intense fruity aromas and good structure.

Winemaking

The grapes were ground immediately after harvesting and then began a period of maceration at low temperature for 3 days in stainless steel tanks. After this time, the juice was inoculated with yeast and alcoholic fermentation began, which took between 8 to 10 days at a temperature of 26 - 27°C. At the end of this process, malolactic fermentation took place. The wine was clarified, stabilized and filtered

Tasting Notes

It has a bright ruby red color that shows its youth. The aromas are fresh and fruity, where raspberries and blackberries stand out, with very subtle minty notes. On the palate it is a tasty, fruity, and elegant wine, with medium acidity and docile tannins.

Harmonies

Due to its varietal characteristics, it is an excellent wine to accompany simple dishes such as beef stew with potatoes and carrots, or medium-high intensity preparations like a pasta carbonara.

Technical Data

Varietal Composition: 100% Cabernet Sauvignon
Denomination: Maipo Valley
Alcohol: 14%
Total acidity: 4,83 g/L
Residual sugar: 3,94 g/L
pH: 3,74

