



COUSIÑO-MACUL®
DESDE 1856

Don Matías Syrah 2018



Don Matías Reserva is named after the founder of Cousiño Macul, and through the years, it has become a favorite among consumers and the media. This Syrah represents very well our terroir, since it's fermentation is made only with native yeasts and picked from medium yield vineyards from our vineyards in Buin Estate.

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 aromas.

Winemaking

The grapes for this wine were harvested manually, transferred to the winery and ground directly into stainless steel tanks. After a week of cold maceration, the fermentation began at 26°C (78.8°F) for a period of 10-12 days, using commercial yeasts. After finishing the alcoholic fermentation, the wine spent 6 months in French oak barrels, where the malolactic fermentation took place. The wine was clarified, filtered and then bottled.

Tasting Notes

Ruby red color with purple edges. High intensity and complex combination of aromas, including leather, blueberries, pepper, caramel and toffee. On the palate, it has a soft start and increasing evolution. Medium-high acidity, flavors consistent with the perceived aromas, persistent and soft tannins to finish in a long and enriching mouthfeel.

Harmonies

We recommend harmonizing this Syrah with high intensity preparations such as pork ribs with rustic mashed potatoes or sweet potatoes. It is also great to pair with a table of Spanish ham and hard cheeses.

Technical Data

Varietal composition: 100% Syrah
Denomination: Maipo Valley
Alcohol: 14%
Total Acidity: 5.24 g/L
Residual Sugar: 3.37 g/L
pH: 3.46

