



COUSIÑO-MACUL®

DESDE 1856

Jardín de Macul

Merlot

2017



Jardín de Macul comes from the best and oldest Merlot single blocks in our Macul vineyards, planted in 1981. At the foot of the Andes, Macul is characterized by a loamy soil with a small percentage of clay and strong presence of rocks, delivering a wine true to its origin and full of character.

Winemaker's Notes

Season 2016-2017 had higher temperatures than average which produced a faster ripening and earlier harvest. It's main characteristics were low yield, good health conditions and quality of the fruit. The decision of harvesting earlier was key for this season and permitted to obtain wines of excellent quality, moderate acidity and expressive aromas.

Winemaking

These specially selected vineyards are the oldest and are located in Macul at the foot of the Andes, 600 mts above sea level, on a loamy soil with a small percentage of clay and a strong presence of rocks. The yield is 4 tons per hectare, producing very concentrated, high quality fruit. The bunches are selected and harvested by hand in small boxes of 10 kg. Once in the cellar, they go through a selection of bunches and berries. After 7 days of pre-fermentation maceration at 7°C, alcoholic fermentation begins, which takes between 9 to 12 days at an average temperature of 25°C for Merlot. During this phase, 3 to 4 daily pump-overs are carried out only by gravity. Post-fermentation maceration takes between 12 and 18 days. Then it is transferred to new French barrels, where they spend several months finishing the malolactic fermentation and the technical team evaluates which ones will be destined for this wine. The wine is left to age for 15 to 18 months in these new barrels and the 4 best barrels are selected and then bottled. It will continue to evolve in the bottle for at least 3 years in our winery before sharing it with the market.

Tasting Notes

This Merlot presents an intense, deep and bright ruby red color. The aromas remind us of red fruits, mainly strawberries with by slight smoky notes followed by ginger and vanilla. On the palate it is fruity, with a medium-high acidity, elegant tannins and a long persistence.

Harmonies

Perfect to pair with medium intensity red or white meats, pastas such as Bolognese Fettuccine and medium-fermented cheeses. As a vegetarian option, it is an ideal accompaniment to grilled vegetables, vegetable lasagna or spiced pumpkin ravioli.

Technical Data

Varietal Composition: 100% Merlot
Denomination: Valle del Maipo
Alcohol: 14,5%
Total Acidity: 5,57 g/L
Residual Sugar: 3,97 g/L
pH: 3,37



Descorchados 2020 – Best Merlot, 95 pts.
Tim Atkin 2020 – 93 pts.