



COUSIÑO-MACUL®
DESDE 1856

Gota de Luna 2019



This Sauvignon Blanc joins Cousiño Macul's portfolio from the distant lands of the Malleco Valley, located in the south of Chile, where the grapes for this elegant wine grow.

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 for this wine were harvested manually, then the fruit was taken to the winery where the entire bunch was carefully pressed, avoiding the oxidation of the must to preserve the fresh aromas of the variety. Then the juice was inoculated with selected yeasts to carry out the alcoholic fermentation at low temperatures (13°C - 55°F) taking about 25 days. The wine aged for 5 months in stainless steel tanks. Before bottling, the wine was clarified and filtered.

Tasting Notes

Gota de Luna presents yellow greenish bright reflections. With refreshing and mineral nose, this Sauvignon Blanc reminds us of citrus fruits such as pineapple or lemon and gives notes of herbal green chili. In mouth is elegant with high acidity and a sustained finish.

Harmonies

This wine is a perfect pairing for fresh seafood dishes like a sweet and sour ceviche, Salmon Carpaccio or pasta with seafood. It is also great with salads, like a Caprese or a Greek salad.

Technical Data

Varietal Composition: 100% Sauvignon Blanc.
Denomination: Malleco Valley
Alcohol: 13%
Total Acidity: 7.41 g/L
Residual Sugar: 4.14 g/L
pH: 3,18

