



COUSIÑO-MACUL
DESDE 1856

Lota 2015

Icon Red Blend



The "LOTA" project started in 2003, when the Cousiño family decided to create a world class wine for the 150th anniversary. Lota is a wine that combines tradition, the history of the family and the distinctive elegance of the Cousiño-Macul wines.

Winemaker's Notes

Season 2014-2015 had the highest temperatures and least amount of frosts in the last 3 years. It's main characteristics was the absence of rainfalls during the flowering and harvest period, giving us very healthy grapes to work with. High temperatures got our grapes faster to the optimal ripening, giving to our wines a discreet acidity, structured tannins and higher aromatic intensity.

Winemaking

This wine comes from the oldest Cabernet (1932) and best Merlot of Cousiño Macul vineyards. They are the result of a special selection of our own best vines, keeping the same unique DNA material brought from France in the 1860s by Don Luis Cousiño, before the plague phylloxera attacked European vineyards. These vineyards are planted in Macul Estate at the foot of the Andes, 600 mt above sea level on a loamy soil with some clay and very strong presence of rocks. They are fully adapted to these conditions without the need of much management, only traditional flooding irrigation and some pruning. With a natural yield of around 4 tons per hectare we obtain a very high quality and concentrated fruit which allows us to start the winemaking process with very high expectations every year. The bunches are selected and handpicked in 10 kg boxes. Once in the cellar, a manual bunch and single grape selection took place. After 7 days of cold maceration at 7°C, the alcoholic fermentation started, lasting 7 to 10 days at an average temperature of 25°C for Merlot, and 26°C for Cabernet Sauvignon. Pump overs were done only by gravity 3 to 4 times a day during the alcoholic fermentation. The post fermentative maceration takes from 10 to 15 days. Cabernet Sauvignon and Merlot were transferred separately to small new french oak barrels, where they stood for several months completing the malolactic fermentation. After 15 months the oenological team decides which barrels are going to be part of Lota, the mixture is done and then is transferred back to the barrels to age until it is bottled. In the entire process, the wine spends around 18 months in barrels. The bottles are stored in our cellar for at least 3 years before we share this wine with the market.

Tasting Notes

Intense and bright maroon color. In the nose it has a high and complex aromatic intensity, where ripe black fruits stand out, such as plums, blackberries and cassis, as well as ripe red fruits, such as strawberries and cherries. Floral notes such as roses, herbal such as eucalyptus, and spices such as cinnamon, rosemary, nutmeg, vanilla, coffee and chocolate are also perceived. On the palate, it has high acidity, intense and elegant tannins, confirms the black fruit and its ending is long and persistent.

Harmonies

A wine for sumptuous meals based on roasted or braised red meats such as Osso buco in red wine sauce with a truffle risotto. Also excellent to pair with grana padano, blue or goat cheese, fresh serrano ham and fine salami.

Technical Data

Varietal composition: 80% Cabernet Sauvignon – 20% Merlot
Denomination: Maipo Valley
Alcohol: 14.2%
Total acidity: 5.79 g/L
Residual Sugar: 3.76 g/L
pH: 3.41
Serving temperature: 18°C

