

Jardín de Macul Cabernet Sauvignon 2015



Jardín de Macul comes from the best and oldest Cabernet Sauvignon single blocks in our Macul vineyards, planted in 1932. 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 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

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. The alcoholic fermentation begins after 7 days of pre-fermentation maceration at 7°C, and takes between 9 to 12 days at an average temperature of 27°C for Cabernet Sauvignon. During this phase, 3 to 4 daily pump-overs are carried out only by gravity. Post-fermentation maceration takes between 12 and 18 days. It is transferred to new French barrels, where they spend several months finishing the malolactic fermentation and then 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 ones are selected and then bottled. It will continue to evolve in the bottle for at least 3 years in our winery before being shared with the market.

Tasting Notes

Jardín de Macul is a wine that represents a Cabernet Sauvignon that shows 100% the character of Macul's terroir. It presents notes minty, earthy notes, with spices and incense. On the palate it is a juicy wine, full of ripe fruit, all in a context of smoothness.

Harmonies

This wine is perfect to pair with sumptuous meals based on roasted or stewed red meats. Baked Lamb Gigot, Fillet Wellington, marinated deer and wild boar, Civet of hare, Lamb Ragoût, Goose Confit or a simple Pepper Steak.

Technical Data

Varietal Composition: 100% Cabernet Sauvignon
Denomination: Valle del Maipo
Alcohol: 14%
Total Acidity: 5,85 g/L
Residual Sugar: 3,72 g/L
pH: 3.45



Tim Atkin 2018 – 97 pts.
Descorchados 2019 – 96