



COUSIÑO-MACUL

DESDE 1856

Lota 2018

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

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

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

Deep, bright and intense red-brickish color. It has a high and complex aromatic intensity, where ripe black fruits stand out, such as plums, blackberries and figs, as well as strawberries and cherries. We can also perceive floral notes such as violets, herbal notes such as eucalyptus, and spices such as cinnamon, vanilla, cedar and tobacco. On the palate it is soft, elegant and intense. Its soft tannins allows to enjoy the characteristics of the fruit and its long finish.

Harmonies

This wine pairs very well with complex and gentle preparations like Fillet filled with gorgonzola cheese, or rib steak with fresh pepper and demi glace sauce, accompanied with truffle risotto. It is also ideal to accompany mature cheeses, such as Pecorino and granna padano.

Technical Data

Varietal composition: 78% Cabernet Sauvignon – 22% Merlot

Denomination: Maipo Valley

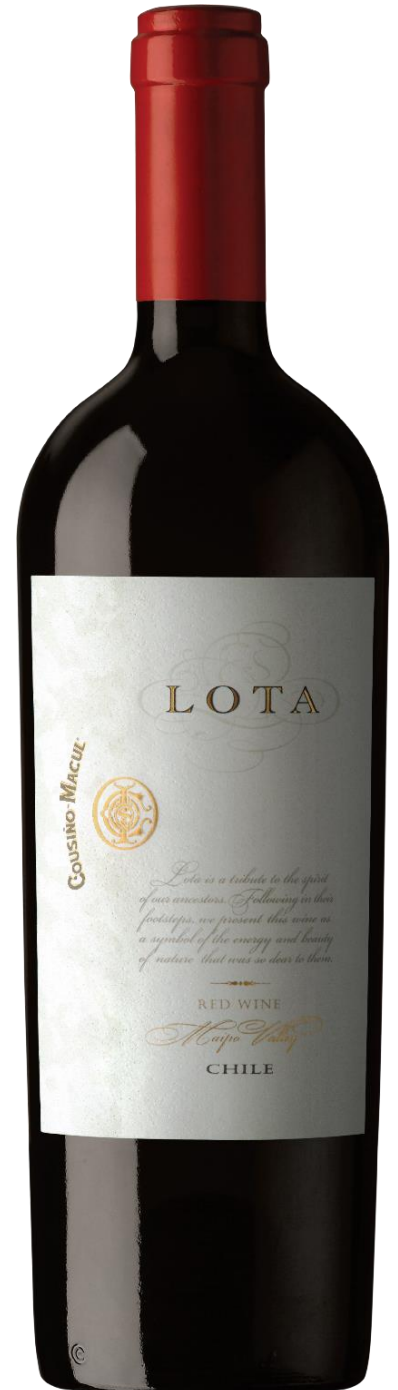
Alcohol: 14.1%

Total acidity: 5.75 g/L

Residual Sugar: 3.33 g/L

pH: 3.41

Serving temperature: 18°C



Tim Atkin 2022 – 96 pts.
Descorchados 2023 – 98 pts.