



COUSIÑO-MACUL®

DESDE 1856

# W [Double U:] 2019



In honour to our 160th anniversary, we release another World-Class premium wine in gratitude for your continued faith and trust.

## 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

100% of the grapes for this wine come from a specific vineyard in Buin, specially managed and dedicated to the best Cabernet Sauvignon of this Estate. After a manual harvest it passes through a strict selection inside the cellar, a maceration at low temperature (7°C – 44.6°F) that takes one week and then the fermentation is started at an average temperature of 25°C - 77°F. This process takes around 12 days and is finished with a post-fermentative maceration for a greater extraction of color and aromas for two weeks. After maceration, 50% of this wine is transferred to new French Oak barrels and the other 50% to second use French Oak barrels, where it ages for 12 months while it goes through a full malolactic fermentation. After this period of time in barrels, it is transferred to stainless steel tanks for stabilization and it is finally bottled.

## Tasting Notes

Double U has an intense and bright ruby red color. It's aromas remind us of ripe red and black fruits, such as strawberry, raspberry, plum and blackberry. It also has slight herbal notes, as well as vanilla and tobacco. It is an elegant wine on the palate, where the fruit and oak are very well balanced. It has a medium acidity with soft tannins and a long persistence.

## Harmonies

This Cabernet Sauvignon pairs very well with high intensity preparations and spicy dishes, such as a Roast rack of lamb with spicy mashed potatoes, or a Fillet with pepper. It is also ideal to pair with charcuterie and hard cheeses, like Granna Padano, Manchego or Goat Cheese.

## Technical Data

Varietal Composition: 100% Cabernet Sauvignon.  
Denomination: Valle del Maipo  
Alcohol: 14%  
Total Acidity: 5,81 g/L  
Residual Sugar: 3,73 g/L  
pH: 3,47  
Serving Temperature: 18°C

