



ANTIGUAS RESERVAS CABERNET SAUVIGNON 2007

The 2007 vintage represents the 80th year in which Cousiño-Macul has produced this Antiguas Reservas, the winery's signature wine. Since the debut in 1927, Antiguas Reservas has always been a limited selection of the very best Cabernet Sauvignon from the Cousiño-Macul estate vineyards. Over the years, Cousiño-Macul has maintained its classic style with this 100% Cabernet Sauvignon by combining New World ripeness with Old World elegance, finesse and a framework to age long and well.

WINEMAKING

The grapes are harvested when they are physiologically ripe and the tannins are ripe and smooth. The winemaking process started with a cold maceration to extract the aromas. To add complexity, Chilean yeast and prise de mousse were used for fermentation, and the must was pumped over 3 to 4 times a day. Post-fermentation skin contact was done to obtain more complexity. Once pressed, the wine was racked to French oak barrels from different cooperages. Finally, the wine was clarified with egg white and a light filtration was applied before bottling.

TASTING NOTES

This Cabernet Sauvignon 2007 showcases a dark ruby colour, with intense fruit aromas of berries and blueberry, together with delicate cacao and fresh herbs notes and a light toasted aroma. In mouth is soft and harmonious with an intense basis of ripen black plums and blackberries. Medium bodied, is persistent and complex; its structure allows it to be enjoyed now or kept for additional taste for at least a decade.

HARMONIES

Ideal accompaniment for fillet steaks with mushrooms, Wellington Beef, steak au poivre, duck, beef Strogonoff, barbecued meats, Chilean "bistek a lo pobre" (which means, steak with French fries, fried onions and fried eggs), lamb stew, pigeon and partridge or kidneys cooked in sherry.

TECHNICAL DATA

Varietal Composition: 100% Cabernet Sauvignon

Appellation: 100% Maipo Valley

25% Macul Estate

75% Buin Estate

Total Acidity: 5.1 gr/L

pH: 3.58

Alcohol: 14 %

Residual sugar: 3.1 gr/L

Aging: 12 months in French oak barrels with different usages