



COUSIÑO-MACUL®

SINCE 1856



PRODUCER PROFILE

Estate owned by: The Cousiño family
Winemaker: Rosario Palma Corrales
Total acreage under vine: 750
Estate founded: 1856
Region: Maipo Valley
Country: Chile

Cousiño-Macul Finis Terrae 2013

WINE DESCRIPTION

Finis Terrae is a clear reflection of the Maipo Valley terroir expressed through the finest of Cousiño's Cabernet Sauvignon and Merlot from each vintage. It is a blend created by tasting hundreds of combinations of Cabernet and Merlot to achieve the ideal balance of fruit, acid, tannin, alcohol and oak.

The season 2012-2013 was very unique. The weather changes were positive in every aspect for the vineyard. The grapes were healthy, fresh and fruity with very balanced tannins.

75% of this wine comes from the oldest vineyards in Macul Estate, used for our Icon Lota, and 25% from other vineyards used for Antiguas Reservas from both Buin and Macul Estate. After a careful selection while harvesting, the grapes are transported in small boxes of 10 kg to the cellar, where they undergo a second selection of bunches and a third one of single berries. The selected berries are carried into stainless steel tanks for a long period of skin contact and settling without oxygen at 7°C (44.6°F).

TASTING NOTES

Finis Terrae 2013 presents an intense and deep red bright color. It's aromas are intense, reminding us to red berries, leather, liquor candy and toasted vanilla. The mouthfeel is thick and gentle, tannins are round and very present, it's balanced with a very rich acidity which makes us enjoy a very long experience.

FOOD PAIRING

This is an excellent wine for intense preparation such as Filet mignon with red wine reduction or grilled Lamb chops accompanied by truffle potato skins.

VINEYARD & PRODUCTION INFO

Vineyard name:	Viña Cousiño Macul
Vineyard size:	Various
Soil composition:	Clay-Loam
Training method:	Espalier
Elevation:	1475 - 2060 feet
Vines/acre:	931 - 2,024
Yield/acre:	1.6 - 2 tons
Exposure:	North and South
First vintage of this wine:	1992

WINEMAKING & AGING

Varietal composition:	75% Cabernet Sauvignon, 25% Merlot
Length of alcoholic fermentation:	9-12 days
Fermentation temperature:	44.6 °F
Length of maceration:	12-18 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Age of aging container:	55% new
Type of oak:	French oak - Seguin Moreau, Taransaud, Demptos and Saury
Length of aging before bottling:	14 months
Length of bottle aging:	1-2 years

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.3
Residual sugar:	2.1 g/L
Acidity:	6.1 g/L