

FINIS TERRAE 2004



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 focus is on subtlety and finesse in a wine that allows the Alto-Maipo terroir to shine through. It is aged in French oak sufficient enough to add complexity and character without dominating the fruit flavours. Finis Terrae is a Latin phrase literally meaning "the end of the earth." For many years on early maps "Finis Terrae" designated where Chile now stands.

THE WINEMAKER'S VINTAGE NOTES

"A welcome cool spell in the first week of April, 2004 slowed down the ripening process of the red varieties which enabled the fruit to attain the balance between sugar and phenolics that we prefer. Harvesting of the Cabernet Sauvignon and Merlot continued block by block until the end of April. Overall, the quality ranges from good to excellent, with the red wines revealing lush fruitiness. We were extremely pleased with the depth of flavour and structure exhibited by our red varieties."

Matías Rivera

WINEMAKING

At the harvest, 40% of the grape clusters were hand selected before being crushed. Both components were given a 7-8-day cold soak before fermentation. At 24.5 °C (76°F), the fermentation continued for 10-12 days. The most distinctive combination for the 2005 was 40% Merlot and 60% Cabernet Sauvignon. The entire blend went through malo-lactic fermentation in new oak barrels. The wine was then transferred to small French oak barrels (75% new) to age for 15 months. To add subtleties, the winemakers chose a variety of coopers for the barrel aging regime, namely, Taransaud, Demptos, Radoux, Sylvain and Saury.

THE ALTO MAIPO

Cousiño's vineyards are located in the Alto-Maipo, the area of the Maipo Valley closest to the Andes where certain sites benefit from the "Andes Effect". This refers to the effect of the cooling mountain air that descends during the evenings to create a wide range in daily temperature. Typically, during the growing season the daytime high of 32°C (90°F) will see the evening temperature drop to 10°C (50°F). The Andes effect encourages slow, incremental sugar development which contributes to colour intensity, aroma profiles, excellent retention of natural fruit acidity and ripe tannin. Under these conditions, Cabernet Sauvignon and Merlot develop a deep ruby-magenta colour and display a distinct blackberry character.

TASTING NOTES

Dark purple, this wine begins with immediately accessible scents of black plum, cassis, wild blueberry and cocoa powder. As it expands in the glass, it reveals layers of rosemary, tarragon, light toasty oak, and earthy, mineral notes. Soft, rich, and expansive on the palate, it showcases dense ripe fruit flavours of blackberry and plum, with secondary notes of mocha, anise, and oak spices. Supple, with finegrained tannins, it is intricately structured and seamless. Though drinking well in its youth, it can age gracefully to reach its peak in 6-8 years.

TECHNICAL DATA

Varietal Composition:
60% Cabernet Sauvignon
40% Merlot

Appellation:
100% Maipo Valley
45% Macul Estate,
55% Buin Estate

Total Acidity: 5.3 gr/L

pH: 3.61

Alcohol: 14.2 %

Aging: 15 months in French oak (Seguin Moreau, Taransaud, Demptos, Radoux, Sylvain and Saury)