



COUSIÑO-MACUL®  
DESDE 1856

# Finis Terrae White Blend 2018



**This elegant wine is a clear reflection of the Valle del Maipo terroir. Finis Terrae is a tribute to the generosity of our soils in the end of the world, expressed through the best selection of Cousiño Macul's Chardonnay, Riesling and Viognier. It is a mix created by hundreds of combinations that found the ideal balance between fruit, acidity and French oak.**

## 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

After an exhaustive selection of the best lots of Chardonnay, Viognier and Riesling, the grapes were hand-picked and the complete bunches were pressed to obtain a clean must focused in preserving the aromas of each variety. A slow alcoholic fermentation took place in new French oak barrels, leaving it later to mature in them between 6 to 8 months. Before bottling, the wine was clarified and filtered.

## Tasting Notes

This blend has a pale yellow color with a bright silver edge. High and complex aromatic intensity that remind us of fruits such as peaches, tropical fruits such as pineapple, hints of honey and flowers such as jasmine and orange blossom. On the palate it is a wine with a smooth entry, balanced acidity and a long mouthfeel, where the ripe peach is reinforced with mineral notes.

## Harmonies

It is a perfect wine to accompany seafood such as Parmesan clams or oysters. It is also ideal for pasta filled with spinach, ricotta and walnuts. As a vegetarian option, we suggest a risotto with brie cheese and apricot.

## Technical Data

Varietal composition: Chardonnay-Riesling-Viognier  
Denomination: Valle del Maipo  
Alcohol: 14%  
Total acidity: 6,61 g/L  
Residual sugar: 1,80 g/L  
pH: 3,45

