

Finis Terrae 2014

Premium Red Blend



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

Winemaker's notes

The 2013-2014 season was one of extreme climates: a dry winter, a very cold spring period and extremely high temperatures during the summer. The only important rainfalls during the winter of 2013 were recorded by the end of May, while the remaining months presented only scattered and irrelevant precipitations. Nevertheless, there were no complications in providing the proper irrigation for the vineyard. Temperatures were mild, in general, which resulted in gradual, optimal ripening of our grapes. The absence of precipitation during the final ripening stage encouraged optimal crop health.

Winemaking

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 elaboration of the wine began with a cold maceration at 7°C (45°F) for one week and was subsequently inoculated with yeasts. Fermentation goes through at a controlled temperature of 25°C and 26°C for the varieties separately, which took around 10 days. The post fermentative-maceration lasted around 2 weeks and then the wine was transferred into new barrels where its malolactic fermentation ended. After 15 months, the blend of Cabernet Sauvignon, Merlot and Syrah was made, which until now rested separately, returning this blend to the new barrels where it was left to evolve for around 3 more months. After this period, it is bottled and continues evolving and aging in our cellar for at least two more years.

Tasting notes

This intense deep red colored wine stands out on the nose for its hints of ripe black fruit, like plum and cherry, continuing with red bell pepper, saline notes, leather and wood. On the palate it has a soft and sweet entrance, with silky tannins and hints of tobacco. It shows a medium acidity that provides freshness and a long persistent mouthfeel.

Harmonies

This blend is ideal to accompany intense red meat preparations such as Filet Mignon or lamb, or slow-cooked meats such as cube steak with mushroom sauce.

Technical Data

Denomination: Maipo Valley
Varietal Composition: 45% Cabernet Sauvignon-44% Merlot-11% Syrah
Alcohol: 14.1%
Total Acidity: 5.7 g/L
Residual Sugar: 2.96 g/L
pH: 3.45

