



COUSIÑO-MACUL®
DESDE 1856

Finis Terrae White Blend 2019



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

The 2018-2019 season had a winter with low precipitation and a cold spring that delayed the sprouting, mainly of the red varieties. The summer was dry and hot, which caused a homogenization in maturity. The grapes were in good health and the yields were in accordance with estimates. White wines feel fresh and balanced, and red wines have intense fruity aromas and good structure.

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: 57% Chardonnay – 29% Riesling – 14% Viognier
Denomination: Maipo Valley
Alcohol: 13.5%
Total acidity: 5.53 g/L
Residual sugar: 2.25 g/L
pH: 3.36
Serving temperature: 12°C

