

2001  
**FINIS TERRAE**  
MAIPO VALLEY

**TASTING NOTES**

Even by Chilean standards, this 2001 Finis Terrae is deep and dark in colour. Such intense colour presages an aroma that gradual unfolds to reveal scents of blackberry fruit and ripe plum along with spices (rosemary and tarragon) and light toasty oak. Plush and smooth on the palate, this medium full bodied wine is supple yet concentrated. Blackberry fruit, cinnamon, pencil lead, and toast highlight the flavours as they sweep across the palate and move toward a lengthy, velvety finish with a subtle hint of chocolate.



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**HISTORY**

Finis Terrae is a Latin phrase literally meaning “the end of the earth”. It derives from the name given to early explorers by the Incas who when asked what country was south of them, described it as “the place where the land finishes.” With such great historical significance, the name “Finis Terrae” captured the Cousiños’ fundamental belief in the uniqueness of Chile and its wines.

**THE VINTAGE**

The 2001 Finis Terrae is the winery’s first to be produced entirely from its vineyards in Buin. The Buin Estate vineyards are under drip irrigation systems and the vines are vertically trained on a movable two-wire trellis. To control yields, both the Cabernet Sauvignon and Merlot are tightly spaced, with the number of vines per hectare varying by block from 3,500 to 5,500 vines. Yields are further controlled by canopy management of each vine, by “regulated deficit irrigation” and by green harvesting of the clusters at veraison. Throughout Chile, the vintage of 2001 was uniformly excellent, with conditions in the Maipo Valley being especially conducive to high quality red varieties.

**WINEMAKING**

The components for Finis Terrae are not combined until each has completed the malo-lactic fermentation. In 2001, the most distinctive combination was 85% Merlot, 15% Cabernet Sauvignon. Once the assemblage was selected and blended, it was aged initially for three months in tanks to marry. Afterwards the wine was transferred to small 100% new French oak barrels coopered by Seguin Moreau.

**TECHNICAL DATA**

**Varietal Composition:** 85% Merlot, 15% Cabernet Sauvignon

**Aging:** 12 months in new French oak  
(Seguin Moreau)

**Total Acidity:** 4.9 gr/L

**pH:** 3.60

**Alcohol:** 13.8%