

2003
FINIS TERRAE
MAIPO VALLEY

TASTING NOTES

Initial aroma of blackberries and mocha evolve to reveal scents of cinnamon, nutmeg and light toasty oak. On the palate, this medium-bodied wine shows elegance and restraint. Flavours of ripe red berries, vanillin, rosewood and spice surround a solid core of blackberry fruit. It finishes with sweet oak, supple tannins, and extraordinary depth. This is a wine to be enjoyed now or cellared for at least five years. A perfect complement to veal, game birds, wild salmon, light cheeses, and meats with mushroom or light reduced sauces.



HISTORY

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. Introduced with the 1992 vintage, 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. Capturing the Cousiño family's belief in the uniqueness of Chile and its wines, Finis Terrae was chosen to designate the winery's finest wine.

THE VINTAGE

The 2003 vintage in Chile was one of the best in the last ten years for both white and red varieties. After a wet winter in the Maipo Valley, the spring was cool over the first several weeks. Eventually mild dry conditions set in and remained into the summer. February brought three warm weeks which were vital to fruit maturity. Both Merlot and Cabernet Sauvignon ripened later than usual, but the harvest weather was cooperative and the fruit was picked under ideal conditions.

WINEMAKING

The components for Finis Terrae are not combined until each has completed the malo-lactic fermentation. In 2003, the most distinctive combination was 40% Merlot, 60% Cabernet Sauvignon. About one-third of this blend went through malo-lactic fermentation in new oak barrels. Both components experienced a long (12-20 day) post-fermentation maceration period. Once the assemblage was selected and blended, it was aged initially for one month in tanks to marry. Afterwards the wine was transferred to small French oak barrels (75% new) to age for fifteen months. To add subtleties, the winemakers chose a variety of coopers—Taransaud, Demptos, Radoux, and Seguin Moreau—during the wine's barrel aging regime.

TECHNICAL DATA

Varietal Composition: 40% Merlot, 60% Cabernet Sauvignon

Origin: 100 % from the Buin Estate, Maipo Valley

Ageing: 15 months in French oak, 75% new (Seguin Moreau, Taransaud, Demptos, and Radoux)

Total Acidity: 5.4 gr/L

pH: 3.65

Alcohol: 13.7%