

2002
FINIS TERRAE
MAIPO VALLEY

TASTING NOTES

The 2002 Cousiño-Macul Finis Terrae is a wine of place. It is a clear reflection of the Maipo Valley terroir expressed through the finest Maipo-grown Cabernet Sauvignon and Merlot. Dark garnet, this wine exhibits a complex aroma of blackberry fruit, with lovely highlights of violets, dark plum, cocoa powder and vanilla spice. On the palate the black fruits blossom and yield to flavours of cherry, rosemary and a hint of black truffle. The slightly firm tannins carry over into a lengthy, spicy finish. This wine can be cellared for at least a decade; and because it was bottled unfiltered, it will benefit from being decanted an hour before being served.



HISTORY

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 made from Merlot and Cabernet Sauvignon in a given vintage.

THE VINTAGE

The weather in 2002 caused a split vintage within Chile. Fortunately, vineyards in the Maipo Valley escaped the harvest rains that were confined to regions in the south. Following a winter of normal temperature and rainfall, the 2002 growing season began with a slightly warmer than usual spring. Throughout the season the temperature ranged from average to slightly warmer, requiring strict canopy management to reduce foliage and limit the yields. In the absence of heat waves and late season rains, both Cabernet and Merlot matured slowly and ripened late in the season. This extended growing season rewarded the winery with small clusters of mature fruit with ripe tannins.

WINEMAKING

The Cabernet Sauvignon and Merlot components are harvested, crushed, and fermented separately. Prior to the fermentation, the Cabernet Sauvignon fraction was cold soaked for two days at 8 C. The juice was inoculated with prise de mousse yeast and then fermented for 10 to 12 days at an average temperature of 28 C. Optimal extraction of colour and flavour was obtained first by daily pump-overs during fermentation and later by a post-fermentation maceration on the skins for 18 to 24 days, depending on the individual lot. After the wines completed malo-lactic fermentation, the winemaking team conducted trial blends. The standout blend that emerged as the favourite consisted of 55% Cabernet, 45% Merlot. After these components were combined and allowed to “marry” in small tanks for two months, the wine was aged for 13 months in small French oak (70% new) coopered by Seguin Moreau and Taransaud. To preserve all of its expressive personality and charms, this wine was bottled without being filtered.

TECHNICAL DATA

Varietal Composition: 45% Merlot, 55% Cabernet Sauvignon

Origin: 100 % from the Buin Estate, Maipo Valley

Aging: 13 months in new French oak
(Seguin Moreau and Taransaud)

Total Acidity: 5.6 gr/L

pH: 3.64

Alcohol: 13.6%