

Tel: 01482 638888

www.houseoftownend.com



House of Townend

Wyke Way

Melton West Business Park

Hull, HU14 3BQ

## HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

# Cousiño Macul Finis Terrae Red

Price: £29.99  
Product Code: COUS055



## Description:

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-Merlot to achieve the ideal balance of fruit, acidity, tannins, alcohol and oak.

## Tasting Notes:

With a bright and clean deep purple colour this wine offers a complex nose, in which notes of ripen blackberries, figs and cherries are accompanied by tobacco, caramel, black pepper, truffle and fresh violets. In the mouth, it has a soft entrance and medium acidity present during the whole experience. Toasted coffee, plums, vanilla and truffle would be some of the flavours that can be felt. It's intense, balanced and round, with ripe tannins and a long lasting finish.

## Specification:

Product Code:	COUS055
Price:	£29.99
ABV:	14%
Size:	75cl
Drinking Window:	Drink now through to 2025
Region:	Maipo Valley
Country:	Chile
Type:	Red Wine
Grapes:	Cabernet Sauvignon
Genres:	Vegetarian
Vintage:	2014
Style:	N/A
Body:	Rich, bold and robust
Vinification:	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 selected berries are carried into stainless steel tanks for a long period of skin contact and settling without oxygen at 7°C (44.6°F). Fermentation goes through at an average temperature of 25°C (77°F), taking around 9 to 12 days to continue with a post-fermentative maceration for a greater

extraction of colour and aromas. After this process, 75% of this wine is transferred by gravity to new French oak barrels and 25% to one-year-old barrels for a 15 months aging process where it also passes through a full malolactic fermentation. After this period of time it is bottled without any filtration and continues evolving and ageing in the cellar for at least two more years.

Producer:

Viña Cousiño Macul