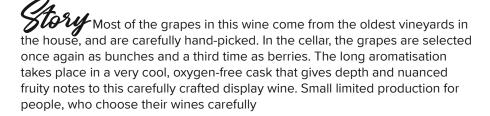
Chile, Maips Valley | 2013 COUSIÑO-MACUL FINIS TERRAE

"A demonstration wine"



Founded in 1856, Cousiño-Macul is the oldest winery in Chile and is known as one of the country's finest wine producers. The estate focuses primarily on high quality in its production. All of their wines are made exclusively from their own grapes, following an authentic Chilean style. Located near Santiago, southeast of the city, in the Maipo Valley at the foot of the Andes, the vineyards are well protected from frost. The soil varies significantly. The estate cultivates nine grape varieties: Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Petit Verdot, Chardonnay, Sauvignon Gris, Sauvignon Blanc, and Riesling. The first vine cuttings were imported from France in the 1860s. Cousiño-Macul operates based on principles of sustainable development and minimal intervention. Chemical use is kept to a minimum. Still family-owned, each generation of Cousiño-Macul aims to leave its own legacy by continuously improving upon their practices, if possible.

COLOR Dark ruby red

AROMA Fragrant blackcurrants, blueberries, cocoa, vanilla, leather and cigar box

TASTE Full-bodied, velvety round, although tannins are rich, nuanced due to good acid structure, long and well-balanced. Dessert wine

TIPS FOR USE An elegant meat wine for selected cuts, for steaks, for lamb chops, grilled liver and juicy raw sausages. The extract is potent, the wine should be decanted to remove any lees.

Red wines **WINE TYPE** Cabernet Sauvignon **GRAPES**

> Merlot Syrah

Cousiño-Macul

MANUFACTURER 14% ALCOHOL CONTENT

1,56 g/l SUGAR CONTENT

PACKAGE SIZE

Natural **BOTTLE CLOSING**

cork

6 bottle(s)

0.75 I **BOTTLE SIZE** 200031 **PRODUCT**

NUMBER

















Suomen Alkoholitukku Valio Aimo







