

VIÑA  
**MAQUIS**

GRAN RESERVA  
MALBEC

VINTAGE: 2014

VALLEY: Colchagua

ALCOHOL: 13%

VARIETIES: 100% Malbec.

R.S: 2,03 g/L

T.A: 3,82 g/L

PH: 3,47



## VINEYARD

Viña Maquis is located in the heart of the Colchagua Valley between the Tinguiririca River and the Chimbarongo Creek. Both waterways act as pathways for cool coastal breezes that moderate the warm summers and have a dramatic effect on lowering the maximum temperatures by 2°–3°C.

This area with deep alluvial soils and a two-meter layer of highly concentrated clay set over a deeper layer of gravel—brought by the rivers—provide natural drainage that allows the grapes to lose the green characteristics very early in the season. The waterways also help moderate extreme weather conditions throughout the year by protecting the vineyards from spring frosts and lowering the maximum summer temperatures. These features are distinctive of Viña Maquis and uncommon in the rest of the Colchagua Valley.

## 2014 CLIMATE

The harvest of 2014 took place after a series of climatic events: a dry and frosty spring, warmth throughout the summer and a sudden drop of temperatures by the end of it, leading to a slow maturation of the grapes at the term of the season. The weather conditions made up for a lower yield and highly concentrated grapes

## HARVEST & WINEMAKING

- 100% hand harvested and sorting of clusters and grapes during the last week of February.
- Fermentation temperatures between 21-23°C in stainless steel tanks.
- Total maceration time of 21 days (including cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- 50% of the wine was aged for 6 months in French oak barrels and 50% was kept in stainless steel tanks.

## ACCOLADES, AWARDS & TASTING NOTES

"Red velvet color. This wine seeks to express the freshness of the Malbec. It is floral, refreshing and delicate. It is also juicy on the palate, easy to drink, friendly with a long and persistent finish".  
**Ricardo Rivadeneira, Winemaker.**