

VIÑA
MAQUIS

GRAN RESERVA
CARMÉNÈRE

VINTAGE: 2014

R.S: 2,63 g/L

VALLEY: Colchagua

T.A: 3,02 g/L

ALCOHOL: 13,5%

PH: 3.9

VARIETIES: 96% Carménère, 4% Petit Verdot.



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 picking and sorting of clusters and grapes during the second week of March.
- Fermentation temperatures between 21-23°C in stainless steel tanks.
- Total maceration time of 21 days
- Malolactic fermentation in stainless steel tanks.
- 80% of the wine was aged for 10 months in French oak barrels and 20% was kept in stainless steel tanks.

ACCOLADES, AWARDS & TASTING NOTES

- 90 Points, James Suckling, May, 2017.
- 87 Points, Robert Parker, April, 2017.

REVIEWS

“Aromas of blackberry and hints of sweet tobacco with some granite. Medium body, round tannins and a flavorful finish”, James Suckling, May 2017.

