

VIÑA  
**MAQUIS**

GRAN RESERVA  
CARMÉNÈRE

VINTAGE: 2015

R.S: 2,19 g/L

VALLEY: Colchagua

T.A: 3,11 g/L

ALCOHOL: 13,5%

PH: 3,8

VARIETIES: Carménère 85%, Cabernet Sauvignon 10%,  
Petit Verdot 5%.



## 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.

## 2015 CLIMATE

2015 was a special harvest because we had a warm summer and autumn, with lower rainfall than the previous year. We had a normal yield, but an early maturity of berries. Therefore we picked grapes earlier than year 2014 so we achieved a nice balance between freshness and body expression.

## 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.

