

VIÑA
MAQUIS

LIEN

VINTAGE: 2011
VALLEY: Colchagua
ALCOHOL: 13,5%
VARIETIES: 35% Cabernet Franc, 30% Carménère,
25% Syrah, 10% Petit Verdot

R.S: 2,68 g/L
T.A: 3,23g/L
PH: 3,71



BRAND & HISTORY

Lien is a world-class wine, a true and exceptional expression of its terroir, a minimalist blend made with grapes from eight small blocks in the Maquis Vineyard that includes Syrah, Cabernet Franc, Malbec, Cabernet Sauvignon, Carmenere, and Petit Verdot. The final blend varies somewhat from year to year and is decided once fermentation is complete.

VINEYARD

Viña Maquis is located in the heart of the Colchagua Valley between the Tinguirica 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.

2011 CLIMATE

Temperatures lower than usual in summer diminished fruit yields and helped produce great quality grapes that matured slowly. The harvest of 2011 was 4 to 7 days later than previous vintages, obtaining fresh and juicy wines with fantastic natural balance.

HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Cold maceration at 9°C for 5 days.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time of 20 days (including cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- 100% of the wine was aged for 12 months in second and third use French oak barrels.

ACCOLADES, AWARDS & TASTING NOTES

- 95 Points, Descorchados 2015, Chile.
- 92 Points, Tim Atkin, March 2015.
- 91 Points, Andreas Larsson, December 2015.
- 91 Points, Robert Parker, December 2015.
- 90 Points, James Suckling, June 2016.

REVIEWS

« Typical of the restrained, focused, elegant Maquis style, which stands out in the Colchagua Valley, this combines Carménère, Syrah, Cabernet Franc and Petit Verdot to good effect. Stylish oak, succulent berry fruit and tangy acidity combine appealingly here », **Tim Atkin, March 2015.**

« I found some subtle aromas of dried flowers and maybe chamomile, combining floral and herbal characters. I see more freshness and poise in this 2011; the aromas are subtler and the tannins are definitely finer. The wine comes through as better balanced with a long, persistent finish », **Luis Gutierrez, Wine Advocate, 30th Dec 2015.**

