

VIÑA
MAQUIS

LIEN

VINTAGE: 2013

R.S: 2,15 g/L

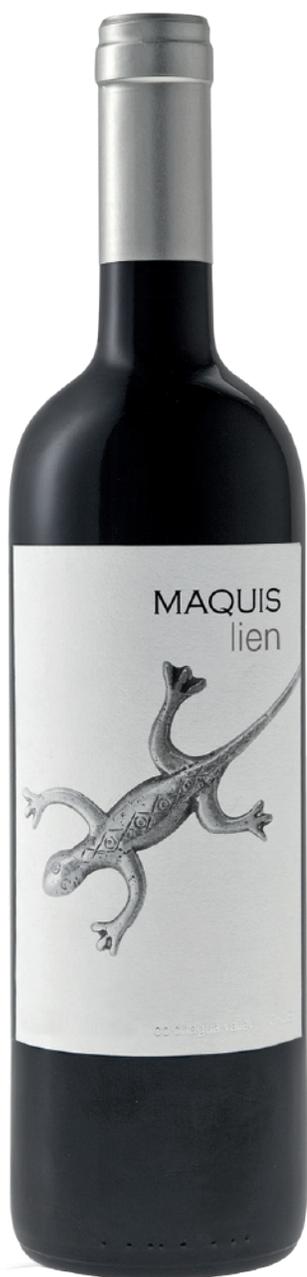
VALLEY: Colchagua

T.A: 3,56 g/L

ALCOHOL: 14%

PH: 3,68

VARIETIES: 40% Cabernet Franc, 27% Carménère, 24% Syrah, 6% Cabernet Sauvignon and 3% Petit Verdot.



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, Carménère, 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 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.

2013 CLIMATE

This harvest was a rather warm year but with rains throughout the spring and March with lower temperatures, which helped to have at end of season a slower ripening of the grapes, getting fresh, elegant wines with an excellent natural balance.

Besides, spring's rains allowed us to get berries bigger than previous years, which together with a smooth extraction during fermentation helped to get wines especially kind still young.

HARVEST & WINEMAKING

- 100 % hand harvest grapes. Cabernet Franc: Second week of March; Syrah: First week of March; Carménère: Third week of March; Petit Verdot: Second week of March.
- 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

- 94 Points, Descorchados 2017, Chile.
- 91+ Points, Robert Parker, Wine Advocate, 2017.
- 93 Points, James Suckling, March, 2018.

REVIEWS

"It's an elegant blend, with a notable absence of herbal and green aromas; it's spicy and very tasty. Good ripeness without excess, with balance and elegance. This is very much the house style », Luis Gutierrez, 28th Apr 2017.