

VIÑA  
**MAQUIS**

GRAN RESERVA  
MALBEC

VINTAGE: 2016

R.S: 2,27 g/L

VALLEY: Colchagua

T.A: 3,14 g/L

ALCOHOL: 13,5%

PH: 3,74

VARIETIES: 85% Malbec, 15 % 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.

## 2016 CLIMATE

The season of 2016 was colder than usual and the ripening process was, therefore, delayed by several days. As a result, the wines show moderate levels of alcohol but, at the same time, an excellent natural balance between fruit expression and volume.

## HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time of 21 days (alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- The wine was aged for 12 months in French oak barrels.

## REVIEWS

*"With a red velvet color, this wine seeks to express the freshness of Malbec. It is floral, refreshing and delicate. In the mouth it is juicy and fresh, easy to drink and friendly with a long finish."*  
Rodrigo Romero, Winemaker, Viña Maquis.