

VIÑA
MAQUIS

LIEN

VINTAGE: 2014

R.S: 1,87 g/L

VALLEY: Colchagua

T.A: 3,25 g/L

ALCOHOL: 14%

PH: 3,71

VARIETIES: 47% Carménère, 20% Cabernet Franc,
19% Syrah, 14% Cabernet Sauvignon.



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 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.

2014 CLIMATE

The output of 2013 was very dry winter and the first rains were just in May. The spring was cool which brought down the production of our vineyards, contributing to the concentration of fruit. Then from December to February temperatures were rather warm but finally in March temperatures dropped dramatically, causing a slower ripening of the grapes at the end of our season.

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.
- Ageing in french oak barrels for 18 months.

ACCOLADES, AWARDS & TASTING NOTES

- 94 Points, Tim Atkin, January 2018.
- 91 Points, James Suckling, February 2019.

REVIEWS

"Maquis Lien has a beautiful red color. Its aromas include fresh ripe red fruits with a delicate floral background. On the palate it feels elegant with structure and juicy but intense tannins. The finish is long and delicate", Rodrigo Romero, Winemaker Viña Maquis.