

VIÑA
MAQUIS

VIOLA

VINTAGE: 2014

R.S: 1,75 g/L

VALLEY: Colchagua

T.A: 3,27 g/L

ALCOHOL: 13,5%

PH: 3,63

VARIETIES: 88% Carménère y 12% Cabernet Franc.



BRAND & HISTORY

Viola is the sublime result of closely observing the best vineyards on the Maquis estate and identifying specific sectors and rows where the vines produce particularly small and concentrated grapes. These special characteristics result in a wine with silky, elegant tannins and great depth.

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.

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

- Carménère and Cabernet Franc were 100% hand harvested during the second and third week of March.
- Hand sorting of clusters and grapes.
- Ageing in French oak barrels for 24 months.

ACCOLADES, AWARDS & TASTING NOTES

- 94 Points, Descorchados 2018.
- 94 Points, Tim Atkin, 2019.
- 94 Points, Robert Parker.

REVIEWS

« The 2014 Viola is Carménère with 12% Cabernet Franc blended in. It was sourced from a cooler part of the Maquis vineyards planted in 1997. They want to avoid green and overripe aromas and flavors and look for red fruit and floral notes, which they find comes naturally from this specific plot. The wine is blended after malolactic and then is put in French oak barrels to mature for 24 months. It has lots of Carménère varietal characteristics—in aromas, flavors and texture. It's somewhat herbal but more on the spicy side. It's elegant and fresh. Very good indeed », Luis Gutierrez, Wine Advocate.