

VIÑA
MAQUIS

LIEN

VINTAGE: 2017

R.S: 1.67 g/L

VALLEY: Colchagua

T.A: 3.45 g/L

ALCOHOL: 14%

PH: 3.58

VARIETIES: 49% Cabernet Sauvignon, 40% Cabernet Franc y 11% Carménère.



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.

2017 CLIMATE

The season of 2017 was a drier and warmer than usual, which allowed us to make an earlier harvest of the grapes, maintaining all the natural freshness characteristic of our vineyards. The wines obtained have a delicate balance between a good aromatic intensity, freshness, concentration and elegance.

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 21 days (including cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- 100% of the wine was aged for 18 months in French oak barrels.

ACCOLADES, AWARDS & TASTING NOTES

- 95 Points, Tim Atkin 2021.
- 94 Points, Descorchados 2021.
- 92 Points, James Suckling 2021.

REVIEWS

Maquis Lien 2017 has a beautiful bright red color. Its aromas include berries and freshly ripe plums on a delicate floral background such as sage and rosemary with pronounced notes of black tobacco. The mouth is very fresh and vibrant, where its elegant structure relies mainly on its delicate tannins, but at the same time intense. The finish is long and deep marked by a very special minerality".
Rodrigo Romero, Viña Maquis Chief Winemaker.

