

VIÑA
MAQUIS

VIOLA

VINTAGE: 2016

R.S: 1,67 g/L

VALLEY: Colchagua

T.A: 3,36 g/L

ALCOHOL: 13,5%

PH: 3,42

VARIETIES: 88% Carménère, 9% Cabernet Franc,
3% Cabernet Sauvignon



BRAND & HISTORY

Viola is a unique Carménère from Chile, which seeks to express the maximum purity of the variety avoiding any green note or over maturity in its aromas, giving a primary role to the red fruit and the floral aromas of the variety. Its structure is rather feminine, with the presence of delicate tannins and a long and tasty finish.

Since its first harvest in 2009, Maquis Viola has always come from a block of Carménère, which due to the type of soil, loses green notes very early in the season. That allows us to harvest the grapes with a balance that does not require any type of correction during the winemaking process.

For the 2016 harvest, we incorporated 9% of Cabernet Franc from the best batch of Viña Maquis and also a touch of Cabernet Sauvignon that helps to create a greater amplitude in the wine. Due to the colder weather at the end of this year's season, Viola 2016 shows a special finesse.

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.
- Cold Maceration at 9°C for 5 days.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time of 21 days
- Malolactic fermentation in stainless steel tanks.
- The wine was aged for 24 months in French oak barrels

ACCOLADES, AWARDS & TASTING NOTES

- 95 Puntos, Tim Atkin, 2020.
- 95 Puntos, Descorchados 2020.
- 94 Puntos, Robert Parker, 2019.

REVIEWS

"Nice red violet bright color. Intense sweet red fruit, fresh blackberries, hints of black species and sage. In the palate it is nice structured with a beautiful balance between its freshness and a great body. Tannins are sweet and delicate with a long and fruity finish. A real complex and unique wine." Rodrigo Romero, Maquis Chief Winemaker.