

VIÑA  
**MAQUIS**

GRAN RESERVA  
CABERNET  
SAUVIGNON

VINTAGE: 2018

R.S: 1,67 g/L

VALLEY: Colchagua

T.A: 3,07 g/L

ALCOHOL: 14%

PH: 3,75

VARIETIES: 90% Cabernet Sauvignon, 6% Cabernet Franc, 3% Carménère, 1% 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.

## 2018 CLIMATE

The season of 2018 was rather cool during Spring time and in the beginning of the Summer. Therefore, the harvest occurred later than usual, which helped keep the freshness of the fruit intact and achieve an impressive elegance and an outstanding balance, with round and smooth tannins. The season was also drier during the ripening process; thus the grapes were healthy and highly concentrated. 2018 is an exceptional vintage.

## 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.
- Malolactic fermentation in stainless steel tanks.
- The winemaking process seeks to be very delicate in the extraction of aromas, color and tannins. For this the filling of vats is done by gravity, and the lifts are moderate both in frequency and intensity.
- The wine was aged for 12 months in French oak barrels.

## PICKING DATES

- Cabernet Sauvignon: First week of April
- Cabernet Franc: Fourth week of March
- Carménère: First week of April
- Petit Verdot: First week of April

## ACCOLADES & AWARDS

- 93 Points, Tim Atkin 2021.
- 92 Points, Guia Descorchados 2021.
- 92 Points, James Suckling 2021.

## TASTING NOTES & REVIEWS

*"Beautiful red color, very shiny. This Cabernet Sauvignon has outstanding red fruits aromas such as plums and black cherries. On the palate it reveals a good body with a great tannic structure. Good balance and complexity. The aftertaste is long, persistent and delicate", Rodrigo Romero, Chief Winemaker, Viña Maquis.*