

VIÑA  
**MAQUIS**

FRANCO

VINTAGE: 2010

R.S: 3,1 g/L

VALLEY: Colchagua

T.A: 3,25 g/L

ALCOHOL: 13,5%

PH: 3,64

VARIETIES: 100% Cabernet Franc.



## BRAND & HISTORY

Maquis Franco represents the culmination of painstaking efforts by three generations of the Hurtado family to craft a truly exceptional wine. This majestic Cabernet Franc is outstanding for its elegance and persistence on the palate.

## 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.

## 2010 CLIMATE

A specially long dry season plus cooler maximum temperatures in summer contributed to a slower maturation process of the grapes resulting in a good aromatic intensity and complexity.

## HARVEST & WINEMAKING

- 100% Cabernet Franc hand harvested.
- Hand sorting of clusters and berries.
- Ageing in French oak barrels for 24 months.

## ACCOLADES, AWARDS & TASTING NOTES

- 93 Points, Robert Parker, April 2017.
- 93 Points, The International Wine Review, November 2014.
- 93 Points, Best Cabernet Franc of Chile, Descorchados 2013.

## REVIEWS

« The 2010 Franco is intense, powerful, with strong personality, combining power and finesse, very good balance, acidity and freshness. Structured but juicy. This is the third vintage for this superb Cabernet Franc from a warm climate. It has finesse and balance, with an Audrey Hepburn kind of complexity and elegance. It's approachable now, but should also age well. Drink now-2020», Luis Gutierrez, Wine Advocate, 25th Jun 2014.