

VIÑA  
**MAQUIS**

FRANCO

VINTAGE: 2015

R.S: 2,23 g/L

VALLEY: Colchagua

T.A: 3,45 g/L

ALCOHOL: 13,5

PH: 3,61

VARIETIES: 97 % Cabernet Franc, 3% Carménère



## 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.

## 2015 CLIMATE

2015 was a special harvest because we had a warm summer and autumn, with lower rainfall than the previous year. We had a normal yield, but an early maturity of berries. Therefore we picked grapes earlier than year 2014 so we achieved a nice balance between freshness and body expression.

## HARVEST & WINEMAKING

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

## ACCOLADES, AWARDS & TASTING NOTES

- 96 Points, Tim Atkin, 2019 Report.
- 95 Points, Best Cabernet Franc of Chile, "Descorchados 2019".
- 93 Points, Robert Parker, Feb, 2020.

## REVIEWS

"The latest in a series of superb wines under this label, the 2015 Franco marries Cabernet Franc with 3% Carmenère from clay-rich soils. Made without new wood, this is violetscented, stylish and layered with fresh acidity, fine tannins and a sense of balance that's reminiscent of Right Bank Bordeaux". Tim Atkin, Chile 2019 Special Report.

