

VIÑA  
**MAQUIS**

LIEN

VINTAGE: 2010

R.S: 2,65 g/L

VALLEY: Colchagua

T.A: 3,23 g/L

ALCOHOL: 13,5%

PH: 3,72

VARIETIES: 50% Carménère, 35 % Syrah,  
10% Cabernet , Franc, 5% 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.

## 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 % hand harvest grapes.
- Cold maceration at 9°C for 5 days.
- Fermentation temperatures between 22–25°C in stainless steel tanks.
- Total maceration time of 20 days (including cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- 100% of the wine was aged for 12 months in second and third use French oak Barrels.

## ACCOLADES & AWARDS

- 93 Points, Descorchados 2014.
- 94 Points, Wine & Spirit, February 2015.
- 92 Points, James Suckling , July 2015.
- 90 Points, Robert Parker, Wine Advocate, December 2015.
- 90 Points Wine Enthusiast, December 2014.

## TASTING NOTES & REVIEWS

« *Very balanced and refined with a pretty density of fruit plus soft and silky tannins. Full body, currant, berry and hints of chocolate. Very fine and delicious. Why wait? A blend of cabernet franc, syrah, carmenere and petit verdot* », **James Suckling, July 2015.**