

VIÑA  
**MAQUIS**

VIOLA

VINTAGE: 2019

R.S: 2,42 g/L

ORIGIN: Colchagua Valley

T.A: 3,45 g/L

ALCOHOL: 14%

PH: 3,53

VARIETIES: 85% Carménère, 9% Cabernet Franc and  
6% Cabernet Sauvignon.



## VIOLA 2019

Viola is a unique Carménère from Chile, which seeks to express the maximum purity of the variety. 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 wine-making process, giving a primary role to the red fruit and the floral aromas of the variety with the presence of delicate tannins and a long and tasty finish.

## VINEYARD

Viña Maquis is a unique place located in the heart of the Colchagua Valley between two rivers. Both waterways act as pathways for cool coastal breezes that help to moderate extreme weather conditions throughout the year by protecting the vineyards from spring frosts and lowering the maximum summer temperatures. 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 allow to obtain elegant tannins.

Sustainable management of the vineyards and its environment give purity and definition to wines that stand out for their great natural balance, that together with ungrafted vines from owned masal selection, gives a deep complexity and fine result.

## 2019 CLIMATE

The 2019 vintage featured a dry spring and summer with few cloudy days, which led to slightly higher temperatures. Grape production was slightly lower than expected but with very healthy and balanced grapes, incorporating for this vintage, 9% of the best Cabernet Franc's batch in Viña Maquis, as well as a touch of Cabernet Sauvignon that helps to create a greater amplitude in the wine. The result of Viola 2019 is a blend of outstanding power and elegance.

## HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Gravity grapes reception in stainless steel tanks.
- Fermentation temperatures between 22-24°C in stainless steel tanks.
- Total maceration time of 21 days, with delicate and pump overs.
- Malolactic fermentation in stainless steel tanks before its aging in oak barrels.
- The wine was aged for 24 months in French oak barrels.

## ACCOLADES & AWARDS

- 95 Points, Tim Atkin 2022.
- 95 Points, James Suckling 2023.
- 95 Points, Vinous 2023.
- 94 Points, Wine Advocate 2023.

## REVIEWS

*"A refined but spicy carmenere with 9% cabernet franc and cabernet sauvignon. Cassis, tobacco leaf and a bit of graphite and pencil lead. Pretty classy with nice depth of flavors and a long, nuanced finish. A little richer than 2018, but still very poised and very detailed." James Suckling, Feb.2023*

