

VIÑA  
**MAQUIS**

VIOLA

VINTAGE: 2020

R.S: 3,19 g/L

ORIGIN: Colchagua Valley

T.A: 3,43 g/L

ALCOHOL: 13,5 %

PH: 3,55

VARIETIES: 88% Carménère, 8% Cabernet Sauvignon  
and 4% Cabernet Franc.



## VIOLA 2020

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 is an estate with deep alluvial soils where a two-meter layer of highly concentrated clay is set over a deeper layer of gravel that provide natural drainage. This combination of clay with good drainage allow for grapes with very elegant tannins and a beautiful natural balance. Maquis Viola, comes from our old masal selections of Carménère where the vines are ownrooted (ungrafted), just like the vineyards that go into Maquis Franco. The genetic diversity found within masal selections are key to the complexity of Maquis Viola.

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.

## 2020 CLIMATE

The season was dry and warm. During spring, maximum temperatures were higher than normal, although during harvest time they were completely normal. The daily minimum temperatures throughout the growth period were among the highest we've seen in 20 years. Harvest of all the components of the 2020 Franco blend was early. Everything was picked during March, starting with Cabernet Franc in the second week, Cabernet Sauvignon in the third week and finishing with Carménère at the end of the month.

Viola 2020 is especially ripe and powerfull and it will certainly age gracefully for decades.

## HARVEST & WINEMAKING

- 100% hand picking followed by sorting of clusters and grapes at the winery.
- Gravity flow of the grapes to the fermentation stainless steel tanks.
- Fermentation temperatures between 20-22°C.
- Total maceration time of around 21 days, with delicate 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

- 96 Points & Wine of the Year in Bordeaux Blends, Tim Atkin 2023.

## REVIEWS

«A stunning Viola, produced from a cuvée of Carmenère, 8% Cabernet Sauvignon and 4% Cabernet Franc. Herbal, dense, subtle and well-balanced, it has fresh herb, black cherry and violet notes and sculpted tannins.» **Tim Atkin, 2024.**

