

# MAQUIS

Revela

CARMÉNÈRE  
2024



Viña Maquis reveals its grape varieties, which are planted on its own roots and grown in a unique place in the Colchagua Valley, surrounded by two rivers. This marks a special freshness in this terroir with over 300 years of viticultural history in Chile, that has been preserved and enhanced for grape growing excellence by precision viticulture and winemaking on a human scale, delivering sustainable wines with great natural balance and elegance.

## TECHNICAL INFORMATION

Alcohol:	14%
Residual Sugar:	2.4 g/L
PH:	3.42
Total Acidity:	3,31 g/L



## VINEYARD

Colchagua Valley | O'Higgins Region | Palmilla

Ungrafted Carménère vines from owned masal selection gives a deep complexity and fine result. This year our Carménère is composed of 94% Carménère, 3% Cabernet Sauvignon & 3% Malbec.

## VINTAGE

The 2024 season was cool, influenced by a very rainy winter and spring in 2023. The precipitation in 2023 was the highest we have recorded in the last 20 years at Maquis, totaling 1,066 mm, double that of an average year. This rainfall was primarily concentrated between April and September, but also included spring rains that extended into November. Temperatures in October and November were rather cool, which, along with the presence of precipitation during this period, moderated berry set and vineyard yields, while also fostering excellent vegetative growth. These conditions led to a delay in veraison and larger berry sizes than in previous years. January and February also saw moderate temperatures, giving way to a fairly cool end of the season in March and April. Due to these conditions, grape maturity was delayed by about two weeks, resulting in a very special softness in the tannins, great aromatic intensity, and a magnificent balance in the wines of this season.

The 2024 wines boast impressive fruit expression, with exceptional freshness and great elegance, marking a historic vintage for our Maquis wines.

## HARVEST & WINEMAKING:

- 100% handpicking with double selection of clusters and grapes.
- Filling of stainless steel tanks by gravity.
- Controlled fermentation temperatures between 20-22°C.
- Total maceration time with the skins from 13 to 20 days.
- Malolactic fermentation in stainless steel tanks.
- Use of vertical press.
- Aged for 12 months in French oak barrels.

## REVIEWS

«Our Maquis Carmenera Gran Reserva is a very special wine among Chilean Carmenera, expressing the most floral and fresh side of the Carmenera variety. It is characterized by being a very flavorful wine, loaded with black fruit and touches of fine herbs like Sage and Rosemary, which give it a very refreshing character. The palate is deep with soft and sweet tannins. Intense deep red color with slight violet tones. A very attractive and expressive Carmenera, with aromas of violets and rose petals. The palate is a wine of fleshy and defined tannins, an explosion of raspberries, plum, and red cherries. Delicate notes of fine herbs such as dill and tarragon emerge in the aftertaste, tracing a long and fruity finish». *Rodrigo Romero, Chief Winemaker*



CERTIFIED  
**sustainable**.CL  
Wines of Chile

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