

MAQUIS

Revela

CABERNET FRANC
2024

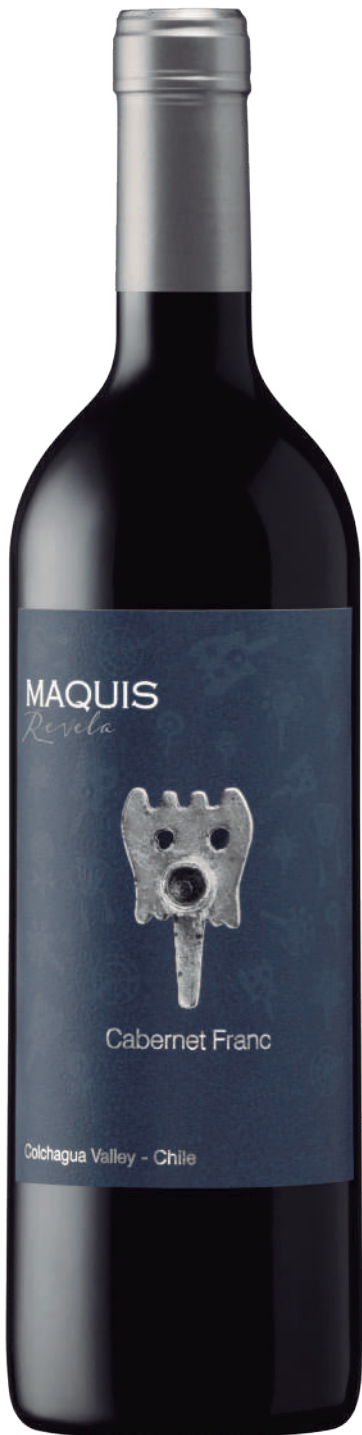


Viña Maquis reveals its grape varieties, which are planted on its own roots and grown in a unique place in the Colchagua Valley, surrounded by two rivers. This marks a special freshness in this terroir with over 300 years of viticultural history in Chile, that has been preserved and enhanced for grape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

This Cabernet Franc comes mainly from two blocks, one from selected masal material and the second one clonal, giving a unique complexity to the final result.

TECHNICAL INFORMATION

Alcohol:	14 %
Residual Sugar:	2,21 g/L
PH:	3,42
Total Acidity:	3,31 g/L



VINEYARD

Colchagua Valley | O'Higgins Region | Palmilla

This Cabernet Franc comes mainly from two blocks, one from selected masal material and the second one clonal, giving a unique complexity to the final result. This year our Cabernet Franc is composed of 85% Cabernet Franc, 10% Cabernet Sauvignon & 5% Carmenere.

CLIMATE

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 10 to 12 days.
- Malolactic fermentation in stainless steel tanks.
- Use of vertical press.
- Aged for 12 months in French oak barrels.

REVIEWS

«Deep red color. This Cabernet Franc boasts a very expansive aroma, blending tobacco leaves, black cherries, and blackcurrants with subtle floral touches. On the palate, forest fruits and fine herbs intertwine with a very fresh sensation. The fine-grained tannins provide an exquisite texture and a very persistent, crisp finish. We believe our Cabernet Franc is the variety that best expresses the essence of Maquis' Terroir and represents the spirit and vision we have as a team for viticulture and enology.»

Rodrigo Romero, Chief Winemaker.



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