

MAQUIS franco



VINTAGE

2022

ORIGIN

Colchagua Valley

VARIETIES

92% Cabernet Franc

8% Cabernet Sauvignon

ALCOHOL

13,6%

R.S: 1,93 g/L

T.A: 3,33 g/L

PH: 3,49

FRANCO 2022

Maquis Franco represents the culmination of the efforts of three generations of the Hurtado family to craft an exceptional wine. This Cabernet Franc seeks to stand out for its elegance and structure, with a style that is both fresh and concentrated. According to our consulting winemakers, Jacques and Eric Boissenot, its bottle-aging potential can reach 25 years.

VINEYARD

The Maquis vineyard is located in the heart of the Colchagua Valley, where the Tinguiririca River meets the Chimbarongo Creek.

As a result, the soils are alluvial, with a nearly 2-meter layer of highly concentrated clay over a deep layer of gravel deposited by the rivers. This provides natural drainage and allows the vineyard to shed green aromas very early in the season. In addition, the rivers help regulate temperature extremes, protecting the vines from spring frosts and lowering summer peak temperatures. These characteristics are a distinctive attribute that sets Maquis apart from the rest of the Colchagua Valley. The heart of Franco comes from a massal selection of Cabernet Franc brought from Bordeaux in the late 19th century, planted on its own roots beside the Tinguiririca River.

2022 VINTAGE

The 2022 vintage was cool—somewhat cooler than 2018 and slightly warmer than 2021—and was influenced by a dry winter. These two conditions resulted in grapes with remarkable balance while retaining high concentration. It was undoubtedly a very special vintage, producing wines that are highly aromatic, elegant and complex, with excellent color and aging potential.

After 270 mm of rainfall in August and September 2021, no further rain fell until the end of April 2022. September and October were warmer than normal, benefiting flowering and fruit set, followed by a return to normal temperatures in November and December 2021. During the ripening period, from January to March 2022, temperatures followed a predominantly cool trend, with the end of the season in April experiencing normal temperatures.

The 2022 vintage produced highly concentrated wines due to lower yields, while retaining great freshness and elegance. It is undoubtedly one of the finest vintages of recent years.

HARVEST & WINEMAKING

Handcrafted process: Hand harvesting, bunch selection and berry selection.

Gentle extraction: The winemaking focuses on preserving **aromas, color and fine tannins**.

Gravity-fed: Tanks are filled by gravity and alcoholic fermentation begins immediately.

Controlled fermentation: Fermentation is maintained at **20–22°C**, with no pre-fermentation cold maceration.

Moderate extraction: Pump-overs are moderate and progressively reduced during fermentation, until completely stopped in its final stages.

Maceration: Total maceration lasts **13–20 days**.

Vertical pressing: Allows the selection of high-quality press wine with excellent color and concentration.

Final blend: A small percentage of selected press wine is incorporated to enhance **concentration and complexity**.

Aging: The final blend is transferred immediately to barrels after malolactic fermentation.

Style: The process is designed to achieve **elegance, structure and precision**.

ACCOLADES & AWARDS

• 98+ Points & Best Cabernet Franc from Chile - Best 2022 Vintage Red Wine from Chile, Robert Parker 2026.

REVIEWS

"It delivers an ornate, intoxicating perfume centered on the color green in its most vivid and high-fidelity form: aromas of botanical and resinous herbs come to the fore, along with rising notes of camphor and sweeter hints of mint... combining an exquisitely rich, almost lavish texture with equal measure of restraint, detail and vibrancy. This is one of the more memorable wines I've tasted from Chile."

Matthew Luczy, Wine Critic, Robert Parker Wine Advocate.