

MAQUIS

cabernet
sauvignon
2010



MA_12_Spe_Cs10_Eng

variety

Cabernet Sauvignon 100%

vineyard

This wine was made out of grapes produced at a vineyard block planted between the Chimbarongo Creek and the Tinguiririca River on the Maquis Estate, in the central part of the Colchagua Valley. The two meter deep alluvial soil with a 25% clay content is ideal for producing Cabernet Sauvignon grapes that are ripe and elegant with extraordinary complexity.

2010 vintage

A long dry season plus cooler maximum temperatures in summer contributed to a slower maturation process of the grapes. This resulted in good aromatic intensity, high acidity and balance.

winemaking

- 100% hand picking and sorting of clusters and grapes.
- Cold maceration at 9°C for 7 days.
- Fermentation temperatures between 22°C and 25°C in stainless steel tanks.
- Total maceration time of 23 days (including cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- 50% of the wine was aged for 10 months in second and third use French oak barrels.

picking dates

Cabernet Sauvignon: Second week of March

analysis

Å:13,5% | RS:2,43g/L | TA: 3,12g/L | VA: 0,58g/L | pH:3,80