

# maquis lien 2008



MA\_11\_Spe\_Li08\_Eng

## blend

Carménère 25%, Syrah 25%, Cabernet Franc 20%, Petit Verdot 15%, Malbec 15%

## vineyard

Maquis Estate is located in the heart of the Colchagua Valley where the Tinguiririca River meets the Chimbarongo Creek. This special location is privileged by having alluvial soils on gravels and cooler maximum summer temperatures, both of these characteristics are a distinctive attribute that differentiate Maquis from the rest of Colchagua Valley. The Hurtado Family planted 140 hectares of their estate with Cabernet Franc, Carménère, Syrah, Petit Verdot, Cabernet Sauvignon and Malbec. Viticulture at Maquis is sustainable and on track to be organic.

## 2008 vintage

2008 at Maquis was much warmer than usual which helped in having very concentrated grapes. High temperatures also meant an earlier harvest and a great balance between power, freshness and elegance. On this vintage again renowned Bordelais Oenologist Jacques Boissenot guided us on the barrel aging and blending process.

## winemaking

- 100% hand picking.
- Hand sorting of clusters and berries.
- Cold maceration for 5 to 7 days.
- Maximum fermentation temperatures were between 21°C and 24°C, in stainless steel tanks.
- Total maceration time (including cold maceration and alcoholic fermentation) of 16 to 22 days depending on the varietal.
- Malolactic fermentation in stainless steel tanks or barrels.
- 100% aging in French Oak barrels for 12 to 14 months.

## picking dates

Malbec: Third week of February.

Syrah: Third and fourth week of February.

Cabernet Franc: First and second week of March.

Carménère: First to the third week of March.

Petit Verdot: Second and third week of March.

## analysis

Å: 13,5% | RS: 2,43g/L | TA: 3,05g/L | VA: 0,48g/L | pH: 3,75