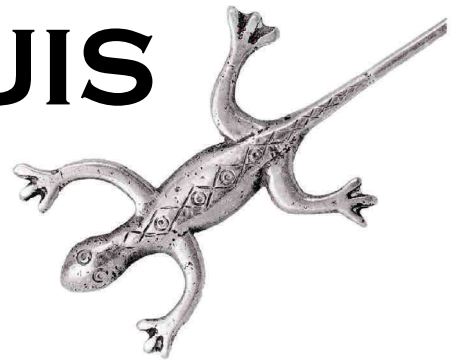




Maquis winemakers Xavier Choné, Ricardo Rivadeneira Hurtado and Alejandro Jofré

VIÑA MAQUIS

Distinctive wines from the “cool” side of Colchagua Valley



Maquis Introduces Two New Varietals!

The Vina Maquis vineyards are surrounded by the Tinguiririca River and the Chimbarongo Creek—two historic waterways that once brought alluvial sediments from the Andes Mountains. Today, they act as pathways for cool coastal breezes that help moderate the warm Colchagua summers, which makes wine from this region appealingly fruity with excellent structure and length. Winemakers Alejandro Jofré, Ricardo Rivadeneira Hurtado and viticulturist Xavier Choné make wines that reflect the extraordinary character of this unique soil and topography.



2009 CARMENÈRE

With an expressive nose containing hints of laurel, spicy clove and a pleasant note of rosemary, this wine also exudes a layer of deep red fruits. On the palate,

it's fresh, with sweet tannins and a full-bodied flavor that ends in a lovely, lingering finish.

Aged in second- and third-use French oak barrels
Alcohol: 14% pH: 3.8 T/A: 3.12 g/l



2009 CABERNET SAUVIGNON

This Cabernet presents a complex, profound nose with spicy flourishes of cinnamon, clove, cocoa and red fruits. It

is a vibrant, fresh wine with a long finish and tannins that come together to produce a smooth, beautiful, harmonious flavor.

Aged in second- and third-use French oak barrels
Alcohol: 14% pH: 3.8 T/A: 3.05g/l

2008 MAQUIS LIEN



Fresh and expressive, Maquis “Lien” is made from a blend of 25% Syrah, 25% Carmenere, 20% Cabernet Franc, 15% Petit Verdot, and 15% Malbec. To make this elegant and complex wine, the winemakers cultivate vines that bear no more than 12 bunches of grapes per vine. 100% estate fruit, all hand-picked.

Aged between 10 and 14 months in French oak barrels
Alcohol: 13.5% pH: 3.75 T/A: 3.05 g/l



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