

VIÑA MAQUIS

WINEMAKING TEAM



Making Wine “One Vine at a Time”

Maquis owner and winemaker Ricardo Rivadeniera’s methods for wine production comes from the experiences he gained while working at properties like Chateau Branaire-Ducru in Saint Julien, Bordeaux, after studying oenology in Santiago. Rivadeniera’s vision of natural winemaking has given Maquis wines their unique character and striking identity, expressing the distinctive terroir of their land.



Left to right: Xavier Choné, Ricardo Rivadeniera and Alejandro Jofré

Winemaker Alejandro Jofre sees the process as a way of life. He approaches wine production with the passion and creativity to understand the relationships between terroir and wine. Jofre studied viticulture and oenology at Catholic University in Chile. He travelled to many winemaking regions before coming back to Chile to accept his current position at Viña Maquis, where he has been the Chief Winemaker for nine years. Jofre helps maintain and innovate the standards set forth by Rivadeniera’s vision.

Since 2005, Maquis has worked with lauded **viticulturalist Xavier Choné**. Choné works for just a handful of distinguished worldwide properties, including Opus One, Chateau d’Yquem, Joseph Phelps and Leoville Las Cases. By paying close attention to soil conditions, the spacing of the vines, and the timing of the harvest, Choné’s style of grape growing produces sophisticated wines that truly represent the region’s terroir. Choné employs techniques revered by the “old world” to create exceptional “new world” wines. His goal is to produce vines with less vigor and smaller berries with more concentration and less “greenness.” The key is reducing or halting irrigation (dry farming), which decreases nitrogen levels in the soil. He advises Maquis about when to harvest, preferring the “sooner than later” approach to keep alcohol levels low and flavor characteristics high.

“We are managing our vineyards quite differently from most in Chile. Our grapes ripen much earlier than others resulting in wines that have more fresh fruit and floral aromas, but with natural alcohol levels that are closer to 13%. We get smaller berries, and retain a good level of natural acidity without having to add tartaric acid.”

—Ricardo Rivadeniera

Master Blenders: Jacques & Eric Boissenot



Legendary **blender and winemaker Jacques Boissenot** and son Eric consult for 95% of the Grand Cru classes in Bordeaux. Xavier and Ricardo were able to pull the renowned blender and “Winemaker of the Decade” off the precipice of retirement into a consulting role with Maquis. The Boissenots have helped Maquis find the combination of power, elegance and finesse that is common to the world’s best wines. Jacques has blended the components in such a way as to give Maquis wines more elegance by filling the center palate and by achieving a good balance between freshness and suppleness.



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