

Lien 2005



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Syrah	38%
Carmenere	32%
Cabernet franc	15%
Petit verdot	8%
Malbec	7 %

Alcohol	14.5°
Residual sugar	2.96 g/l
total acidity (h2so4)	3.83 g/l
Ph	3.50 g/l

HARVEST

The 2005 harvest in viña maquis estate was marked by a long period of absence of rains and by maximum temperatures higher than normal since the flowering period until the end of february. This caused a reduction in the size of grape berries, resulting in more concentrated grapes and a decrease in productions.

From early march onwards temperatures were lower than normal, which allowed us to calmly wait for the optimal ripeness point and to maintain an interesting acidity in maquis lien 2005 that gives it good freshness.

Consequently, we had very balanced, high concentrated gapes, with ripe and round tannins that make of the 2005 harvest an exceptional wine harvest.

HARVEST DATES

Syrah	from the second week of march to the first week of april.
Carmenere	from the end of march to the end of april.
Cab. franc	from the third week march to the first week of april.
Petit verdot	from the third week of march to the first week of april.
Malbec	from the second week of march to the end of march.

VINIFICATION

The vinification of maquis lien seeks to express the characteristics of the place and, therefore, the origin of grapes.

All work in the vineyards is focused on rescuing and respecting that origin.

Once in the winery, each grape lot goes through a careful selection by 18 people who work in 3 selection tables. then grapes are stemmed and submitted to cold maceration (9-11°C) for a period of 3 to 6 days where the juice gains in color, bouquet and volume.

The alcoholic fermentation temperatures sought are between 24 and 27 °c, with 8 short and mild "remountings" a day, with the aim to maintain homogeneity of temperatures inside fermenting tubs, and to extract flavors, bouquets and color.

Post fermentation macerations in general last 7 to 10 days, depending on the characteristics of grapes and the season.

Aging is made in french barrels of fine and medium toast grain, and its duration ranges between 10 and 14 months. older barrels and shorter periods are used for varieties like malbec, where we seek its contribution of floral and fruit bouquets to maquis lien. more prolonged periods, as well as new barrels, are used for varieties like cabernet franc, which given its structure and character benefit more from new barrels.

TASTING NOTE

Viña Maquis lien has a deep red-violet color, with an amazing intensity and complexity on the nose.

The nose shows a fruit that is characteristic of its origin and prevailing variety, the syrah, for freshness, cleanness and ripeness, such as blackberries, acid cherries and prunes. carmenere provides black chocolate and spice notes, while malbec adds floral characteristics.

In the mouth, cabernet franc and petit verdot provide a firm but very balanced structure, with a volume that fills the medium palate with ripe, sweet and round tannins. it presents red and black fruits, and spices along with an acidity that offers strength and freshness.

The wood, 100% french, is a complement that provides sweet chocolate and vanilla notes, making it more complex and elegant.