

MAQUIS CABERNET SAUVIGNON 2009

VARIETY

Cabernet Sauvignon 90%, Cabernet Franc 10%

VINEYARD

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

2009 VINTAGE

The Cabernet Franc was picked in early March whilst the Cabernet Sauvignon was picked during the last week of March due to a long dry summer. The temperatures were almost 3°C higher than average that allowed for an earlier harvest. The grapes showed more concentration and black fruit aromas than on previous vintages and the incorporation of Cabernet Sauvignon allowed for more volume and strength.

WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Cold maceration at 9°C for 7 days.
- Fermentation temperatures at 22°C to 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: Late March.

ANALYSIS

Å: 14% | RS: 2,43g/L | TA: 3,04g/L | VA: 0,58g/L | pH: 3,80

