

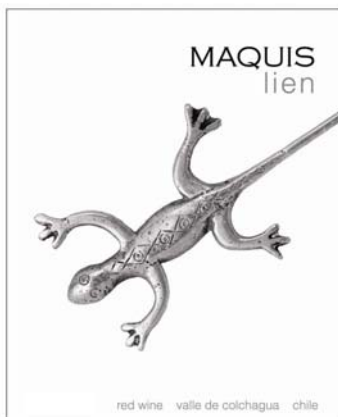
VIÑA MAQUIS



A Hand-Crafted “Super Chilean” Wine

THE HURTADO FAMILY has owned the Viña Maquis vineyard for more than a century, but it wasn’t until ten years ago that the family decided to make their own wine out of the terrific grapes in their own backyard. They built a gorgeous, state-of-the-art gravity flow winery and set out to make a “Super Chilean” blend using the vineyard’s best red grapes.

Located in Valle de Colchagua, Viña Maquis’s terroir is deeply influenced by its geographic position, as it is surrounded by the Tinguiririca River and the Chimbarongo Creek—two large waterways that once brought alluvial sediments from the Andes. Today, they act as pathways for cool coastal breezes that help moderate the warm Colchagua summers, contributing to the intensity and fruitness of the wines.



2004 MAQUIS LIEN

The distinctive 2004 Maquis Lien is made from a finely tuned blend of 50% Syrah, 23% Carmenere, 8% Petit Verdot, 12% Cabernet Franc, and 7% Malbec. It is a generous red wine that reflects the character of the Hurtado family’s special plot of land.

To make this fruity, concentrated, and complex wine, winemakers Alejandro Jofré and Ricardo Rivadeneira Hurtado cultivated vines that bear no more than 12 bunches of grapes per vine. Only the ripest grapes are picked, then sorted by hand at the winery. The Lien is barrel aged for 12 months in French oak.

This is the winery’s second release. In the *Mapuche* language, lien means “silver metal”—a reference to colonial Spanish coins that were once melted to make fine jewelry, like the lizard on the Maquis label.

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