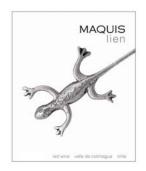


Several years ago, the Hurtado family built a gorgeous, state-of-the-art gravity flow winery in the Colchagua Valley and set out to make a "Super Chilean" blend using the century-old vines in their own backyard.

The Maquis vineyard 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 fruitiness of the wines.



2007 MAQUIS LIEN

The fresh and expressive 2007 Maquis Lien is made from a blend of 32% Syrah, 25% Carmenere, 20% Cabernet Franc, 15% Petit Verdot, and 8% Malbec. It is an elegant red wine that reflects the character of the Hurtado family's special plot of land. To make this 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.

Technical notes:

Aged between 10 and 14 months in French oak barrels Alcohol: 13.5% pH: 3.63 T/A: 3.49 g/l

Maquis Lien has a long history of excellent press, including 90 points for the '06 in Stephen Tanzer's International Wine Cellar and International Wine Review. Robert Parker, in his 'One of the World's Best Value Wines Under \$25' issue described the prior vintage as "forward, and tasty" with "excellent balance."

