

What makes **VIÑA  
MAQUIS** *so special?*



### Making Wine ‘One Vine at a Time’

Every vine is different and grows at its own rate. Recognizing this, Maquis harvests its grapes by hand, making multiple passes through each row of vines so that grapes can be chosen individually and picked at optimal ripeness. Vines are also individually managed for pruning and irrigation needs.

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*“We are managing our vineyards in a very different way from most everyone else in Chile. Our grapes ripen much earlier than others, and we are achieving wines that have more fresh fruit and floral aromas, natural alcohol levels that are closer to 13%, a good level of natural acidity without having to add tartaric acid, and smaller berries. Xavier, Eric and I share the view that the natural balance and elegance of the grapes is far better than what the best winemaker can achieve.”*

—Ricardo Rivadeniera, Maquis owner & winemaker

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### Viticulturist Xavier Choné

Since 2005, Maquis has worked with consulting winemaker Xavier Choné, whose specialty is vineyard evaluation. Choné works for just a handful of distinguished 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. At Maquis, vineyards are strategically planted and farmed with minimal irrigation.

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 not only about vine density but when to harvest — preferring the “sooner than later” approach to keep alcohol levels low and flavor characteristics high.



### Master Blender Eric Boissenot

Eric Boissenot and his late father Jacques have consulted for 95% of the Grand Crus classes from the Bordeaux region of France. Over the years the Boissenot’s have helped Maquis find the combination of power, elegance and finesse that is common to the world’s finest wines. Eric follows in his father’s footsteps blending 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. He has been an invaluable resource for Maquis by adjusting the picking dates and managing the extraction of tannins in a softer manner during the fermentation process.



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