



Making Wine "One Vine at a Time"

Maquis owner and winemaker Ricardo Rivadeneira's methods for wine production come from the experiences he gained while working at properties like Chateau Branaire-Ducru in Saint Julien, Bordeaux, after studying oenology in Santiago. Rivadeneira's vision of natural winemaking has given Maquis wines unique character and striking identity expressing the distinctive terroir of their land.

Talented winemaker Rodrigo Romero oversees the wine production at Viña Maquis and Calcu. He is a native Chilean and studied Agronomy at the Catholic University of Valparaiso, further specializing in Fruticulture and has a MBA on Wine Production Technology. He is well travelled in his winemaking experiences was a consultant for important wineries in Chile and abroad (Bourée Domain, Patrick Piuze Domain and Jean Marc Brocard in Borgogne, Fattoria Nittardi, Castellina in Chianti and Cascina Feipu dei Massaretti di Parodi Agostino & Css, in Italy, and Franciscan Estate Winery in Napa Valley, USA). Romero's passion for making truly distinguished wines from Rivadeneira's special plot of land in Colchagua continues to elevate the quality and character of the Maquis wines each vintage.



Left to right: Xavier Choné and Ricardo Rivadeniera

Since 2005, Maquis has worked with lauded viticulturalist Xavier Choné. Choné works with just a handful of distinguished worldwide properties, including Opus One, Chateau d'Yquem, Joseph Phelps and Leoville Las Cases. Choné's style of grape growing produces sophisticated wines that truly represent the region's terroir. 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 about when to harvest, preferring the "sooner than later" approach to keep alcohol levels low and flavor characteristics high.

Master Blenders: Jacques & Eric Boissenot



Legendary blender and winemaker Jacques Boissenot and son Eric consult for 95% of the Grand Cru classes in Bordeaux. Xavier and Ricardo were able to pull the renowned blender and "Winemaker of the Decade" off the precipice of retirement into a consulting role with Maquis. The Boissenots have helped Maquis find the combination of power, elegance and finesse that is common to the world's best wines. Jacques has blended the 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.