

MAQUIS

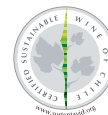
GRAN RESERVA

carménère

2012



SUSTAINABLE
WINE OF CHILE



Variety

100% Carménère.

Vineyard

This wine was made out of grapes produced at a vineyard block planted in between the Tinguiririca and Chimbarongo rivers, on the Maquis Estate, set in the heart of the Colchagua Valley. A privileged location, surrounded by two rivers, that have a dramatic effect on lowering the maximum summer temperatures by 2°C to 3°C.

The three-meter deep alluvial soils, with 30% clay content, are ideal for producing Carménère grapes with excellent volume, complex aromas and great depth.

2012 Vintage

This season, which was drier and warmer than usual, led to an earlier harvest that helped preserve the freshness of the fruit and produced balanced grapes with good aromatic intensity, high acidity, elegance and complexity.

Winemaking

- 100% hand picking and sorting of clusters and grapes.
- Cold maceration at 9°C for 5 days.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time of 20 days (including cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- 80% of the wine was aged for 10 months in second and third use French oak barrels, and 20% was aged in stainless steel tanks.

Picking Dates

Third week of March.

Analysis

A° 13.5° | RS 2.15 g/L | TA 3.39 g/L | VA 0.49 g/L | pH 3.65

Tasting Notes

Nice bright violet color. Intense sweet red fruit, fresh blackberries, hints of black species and roasted red peppers. In the palate, is well structured with a beautiful balance between its freshness and a great body. Tannins are sweet and delicate with a long and fruity finish.