

MAQUIS

GRAN RESERVA
carménère
2013



Varieties

85% Carménère, 15% Cabernet Franc.

Vineyard

The Maquis vineyard is located in the heart of the Colchagua Valley, where the Tinguiririca River meets the Chimbarongo creek.

The alluvial soils with a two-meter layer of highly concentrated clay set on a deeper layer of gravel, brought by those rivers, provide natural drainage that allows the grapes lose the green scents very early in the season. Besides, the rivers help moderate the extreme weather conditions throughout the year, protecting the vineyards of spring frosts and lowering the maximum summer temperatures. These features are distinctive of Maquis and uncommon in the rest Colchagua Valley.

This Carménère comes from mass-selected vines.

2013 Vintage

This harvest occurred after a warm year, with rains throughout the spring and cool temperatures around March, which, by the end of the season, resulted in a slower ripening of the grapes and eventually in fresh, elegant wines with an excellent natural balance.

On top of it, the rains during the spring enhanced bigger berries, later submitted to a smooth extraction during the fermentation process, which favored a young yet pleasant wine.

Winemaking

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 21-23°C in stainless steel tanks.
- Total maceration time of 21 days (alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- 80% of the wine was aged for 10 months in French oak barrels and 20% was kept in stainless steel tanks.

Picking Dates

- Carménère: Third week of March.
- Cabernet Franc: Second week of March

Analysis

A° 13.5° | RS 1.83 g/L | TA 3.38 g/L | pH 3.71

Tasting Notes

Our Carménère is very special among Chilean Carménères. It is a juicy wine, loaded with black fruit, with a very refreshing touch of sage. The palate is deep with soft, sweet tannins. It is a true expression of the floral and fresh side of the Carménère variety. The grapes were harvested in the third week of March, when the grapes have completely lost the green notes, typical of this variety.

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