

MAQUIS

GRAN RESERVA
carménère 2014



Varieties

96% Carménère – 4% Petit Verdot

Vineyard

The Maquis Estate is located in the hearth 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 the rivers, provide a natural drainage that allows the grapes to lose the green notes very early in the season. Besides, the rivers help regulate the extreme air conditions, protecting the vineyards from spring frosts and lowering the maximum surrounding temperatures in the summer. These features are a distinctive attribute that differentiates Maquis from the other wineries in the Colchagua Valley.

2014 Vintage

The harvest of 2014 took place after a series of climatic events: a dry and frosty spring, warmth throughout the summer and a sudden drop of temperatures by the end of it, leading to a slow maturation of the grapes at the end of the season. The weather conditions made up for a lower yield and highly concentrated grapes.

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 (including cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- Ageing in french oak barrels for 12 months.

Picking Dates

Carménère: third week of March
Petit Verdot: third week of March

Analysis

Alcohol 13.5° | Residual Sugar 2.63 g/L | Total Acidity 3.02 g/L | pH 3.9

Tasting Notes

Our Carménère is a very special one among other versions of this variety in Chile. It's a juicy wine, loaded with black fruits and a refreshing hint of sage. The palate is deep with soft and sweet tannins. It's a true expression of the floral and fresh side of the Carménère variety. The grapes were harvested during the third week of March, when they have completely lost their green notes which are typical of this variety.

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