

MAQUIS

GRAN RESERVA

cabernet franc

2011



variety

100% Cabernet Franc.

vineyard

This wine was made out of grapes produced at a vineyard block planted between the Chimbarongo Creek and the Tinguiririca River on the Maquis Estate, in the central part of the Colchagua Valley. The two meter deep alluvial soil with a 35% clay content is ideal for producing Cabernet Franc grapes that are ripe with noticeable elegance.

2011 vintage

Temperatures lower than usual in summer, diminished fruit yields and helped to produce great quality grapes that matured slowly. The 2011 harvest was later than previous vintages, obtaining good natural acidity, mid palate and length.

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.
- 50% of the wine was aged for 10 months in second and third use French oak barrels and 50% was aged in stainless steel tanks.

picking dates

Cabernet Franc: Second week of March.

analysis

A° 13,5° | RS 2,6 g/L | TA 3,04 g/L | VA 0,57 g/L | pH 3,83