

# MAQUIS

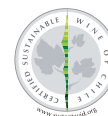
GRAN RESERVA

cabernet franc

2012



SUSTAINABLE  
WINE OF CHILE



## Varieties

85% Cabernet Franc, 15% 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 two-meter deep alluvial soils, with 35% clay content, are ideal for producing Cabernet Franc grapes that ripe with noticeable elegance.

## 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

Cabernet Franc: Second week of March.

Carménère: Third week of March.

## Analysis

A° 13.5° | RS 2.59 g/L | TA 3.37 g/L | VA 0.66 g/L | pH 3.69

## Tasting Notes

*Intense bright red color. Elegant and clean fresh berries, and hints of floral aromas. Nice balance between fruit, body in the palate, elegant tannic structure and freshness. Fruity long finish.*