

# MAQUIS

GRAN RESERVA  
cabernet sauvignon  
2013



## Varieties

85% Cabernet Sauvignon, 8% Cabernet Franc, 5% Carménère, 2% Malbec.

## Vineyard

The Maquis vineyards are 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 the rivers, provide a natural drainage that allows the grapes lose the green scents 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.

The vine is a mass selection planted on a soil of approximately 45% of clay, a feature that plays a key role in the smoothness of the tannins.

## 2013 Vintage

The 2013 harvest occurred after a rather warm year with rains throughout the spring, whereas March displayed moderate temperatures. Those conditions enhanced a slower ripening of the grapes towards the end of the season and helped achieve elegant wines with an excellent natural balance.

Moreover, the spring rains allowed for bigger berries which, together with as smooth extraction during the fermentation process, added to getting young yet pleasant wines.

## 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

- Cabernet Sauvignon: Second week of march
- Cabernet Franc: Second week of March
- Carménère: Third week of March.
- Malbec: First week of March

## Analysis

A° 13.5° | RS 1.75 g/L | TA 3.46 g/L | pH 3,69

## Tasting Notes

This Cabernet Sauvignon seeks to express the freshness of the freshly ripe red fruit and the floral notes characteristic of the Maquis terroir. This is how we envision this famous variety: a structured and deep wine with a tasty mouth, in which the tannic configuration and the natural acidity allow for a fibrous and balanced sample.

Nice deep red and bright color. Clear crisp red fruit, plums and a touch of black cherry. Elegant body in the palate with a fantastic tannic structure, nice balanced, fresh and fruity. Long and delicate finish.

