



MAQUIS *Viola* 2009

the wine

Viola is the product of identifying the best vineyards on the Maquis estate, and then choosing the individual rows where the vines produce particularly tiny grapes and especially concentrated fruit that results in wine with silky tannins and great depth.

The skills of our viticulturist, Xavier Choné, and our blenders, Jacques and Eric Boissenot, are clearly apparent in this balanced and elegant blend. The spices, black fruit and smooth texture of the Carmeneré, the principal component of the blend, are complemented by the extraordinary finesse and length on the palate of the Cabernet Franc.

vineyard

The Maquis Estate is located in the heart of the Colchagua Valley where the Tinguiririca River meets the Chimbarongo Creek. This privileged location has alluvial soils over a layer of gravel and cooler maximum summer temperatures.

Both of these characteristics are a distinctive attribute that differentiate Maquis from the rest of Colchagua Valley.

2009 vintage

The 2009 harvest was a special one: temperatures were warmer than any other harvest over the previous 10 years. This meant that the grapes could be picked very early, allowing for a fine natural balance of alcohol, acidity and freshness.

winemaking

- 100% hand picking
- Hand sorting of clusters and grapes.
- Ageing in French Oak barrels for 14 months.

blend

85% Carménère, 15% Cabernet Franc.

picking dates

Carménère: First week of March.

Cabernet Franc: First and second week of March.

analysis

A° 14,0° | RS 2,73 g/L | TA 2,2 g/L | VA 0,64 g/L | pH 3,91