



# MAQUIS *Viola* 2010

## 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 Carmenere, 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.

## 2010 vintage

A long dry season plus cooler maximum temperatures in summer contributed to a slower maturation process of the grapes. This resulted in a wine with interesting spice aromas, soft tanins and elegance.

## 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: Third week of March.

Cabernet Franc: Second week of March.

## analysis

A° 13,5° | RS 2,65 g/L | TA 2,45 g/L | VA 0,57 g/L | pH 3,64