

VIÑA
MAQUIS

GRAN RESERVA
CARMÉNÈRE

VINTAGE: 2017

R.S: 1.67 g/L

VALLEY: Colchagua

T.A: 3,22 g/L

ALCOHOL: 13,5%

PH: 3.43

VARIETIES: 89% Carménère, 9% Cabernet Franc,
2% Malbec.



VINEYARD

Viña Maquis is located in the heart of the Colchagua Valley between the Tinguiririca River and the Chimbarongo Creek. Both waterways act as pathways for cool coastal breezes that moderate the warm summers and have a dramatic effect on lowering the maximum temperatures by 2°-3°C.

This area with deep alluvial soils and a two-meter layer of highly concentrated clay set over a deeper layer of gravel—brought by the rivers—provide natural drainage that allows the grapes to lose the green characteristics very early in the season. The waterways also help moderate extreme weather conditions throughout the year by protecting the vineyards from spring frosts and lowering the maximum summer temperatures. These features are distinctive of Viña Maquis and uncommon in the rest of the Colchagua Valley.

2017 CLIMATE

The season of 2017 was a drier and warmer than usual, which allowed us to make an earlier harvest of the grapes, maintaining all the natural freshness characteristic of our vineyards. The wines obtained have a delicate balance between a good aromatic intensity, freshness, concentration and elegance.

HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time of 21 days
- Malolactic fermentation in stainless steel tanks.
- The winemaking process seeks to be very delicate in the extraction of aromas, color and tannins. For this the filling of vats is done by gravity, and the lifts are moderate both in frequency and intensity.
- The wine was aged for 12 months in French oak barrels

PICKING DATES

- Carménère: First week of April
- Cabernet Franc: Third week of march
- Malbec: First week of April

ACCOLADES & AWARDS

- 93 Points, Descorchados 2020.
- 92 Points, Tim Atkin, 2020.

TASTING NOTES & REVIEWS

« Attractive ruby red color with some violet hints. Its aromas are very intense and they remind some types of sweet red fruits, blackberries and grilled peppers. On the palate this wine presents a great structure with an exquisit balance between freshness and body. Its tannins are sweet and delicate with a long and fruty finish », *Rodrigo Romero, Winemaker Viña Maquis.*