



# MAQUIS franco 2008

*a gem rediscovered*



## the wine

MAQUIS franco represents the culmination of painstaking efforts made by three generations of the Hurtado family to craft a truly exceptional wine. This majestic Cabernet Franc is outstanding for its elegance and length on the palate.

According to our master blenders, Jacques and Eric Boissenot, it should continue improving for at least another 20 years.

## 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 cool maximum summer temperatures. Both of these characteristics are a distinctive attribute that differentiate Maquis from the rest of Colchagua Valley.

## vintage

2008 at Maquis was much warmer than usual which helped to produce very concentrated grapes. High temperatures also meant an earlier harvest and a great balance between power, freshness and elegance.

## winemaking

- 100% hand picking.
- Hand sorting of clusters and berries.
- Ageing in French Oak barrels for 30 months.

## blend

100% Cabernet Franc.

## picking dates

First and second week of March.

## analysis

Å: 14,0% | RS: 2,15g/L | TA: 3,18g/L | VA: 0,56g/L | pH: 3,78