



MAQUIS franco 2009

in search of excellence



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

The 2009 harvest was a special one: temperatures were warmer than for any other harvest over the previous 10 years. This meant that the Cabernet Franc 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 berries.
- Ageing in French Oak barrels for 18 months.

blend

100% Cabernet Franc.

picking dates

First week of March.

analysis

Å: 13.5% | RS: 2,67g/L | TA: 3,1g/L | VA: 0,65g/L | pH: 3,65