

MAQUIS franco 2010

an exceptional year, a majestic wine



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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

A specially long dry season plus cooler maximum temperatures in summer contributed to a slower maturation process of the grapes resulting in a good aromatic intensity and complexity.

winemaking

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

blend

100% Cabernet Franc.

picking dates

Second week of March.

analysis

Å:13,5% | RS: 3,1g/L | TA: 3,25g/L | VA: 0,63g/L | pH:3,64