

VIÑA  
**MAQUIS**

VIOLA

VINTAGE: 2015

R.S: 1,79 g/L

VALLEY: Colchagua

T.A: 3,16 g/L

ALCOHOL: 13,5%

PH: 3,63

VARIETIES: 87% Carménère, 13% Cabernet Franc.



## BRAND & HISTORY

Viola is a unique Carménère from Chile, which seeks to express the maximum purity of the variety avoiding any note of greenery or over-maturity in its aroma, giving it a primary role to the red fruit and the floral aromas of the variety. Its structure is rather feminine, with presence of delicate tannins and a long and tasty finish.

Since its first harvest in 2009, Maquis Viola has always come from a block of Carménère, which loses green notes very early in the season due to the type of soil, which allows to harvest the grapes with a balance that does not require any type of correction during the winemaking process.

For the 2015 vintage, as on previous occasions, we incorporated 13% of Cabernet Franc from the best batch of Viña Maquis. Product of the low yields of this year Viola 2015 shows a power in the mouth that had not been reached in previous years.

## 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.

## 2015 CLIMATE

2015 was a special harvest because we had a warm summer and autumn, with lower rainfall than the previous year. We had a normal yield, but an early maturity of berries. Therefore we picked grapes earlier than year 2014 so we achieved a nice balance between freshness and body expression.

## HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-25°C in stainless steel tanks
- 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 24 months in French oak barrels .

## ACCOLADES, AWARDS & TASTING NOTES

- 93 Points, Descorchados 2019
- 93 Points, Tim Atkin, 2019
- 95 Points, Robert Parker,

## REVIEWS

*« It's very expressive in aromas, with lots of aromatic herbs, spicy and without any green aromas. The palate is very harmonious, with tannins that are round and soft and give it a velvety texture. It's juicy and elegant, without any earthiness or rusticity. This is remarkable and transcends the conditions of the vintage. »*  
Luis Gutierrez, Wine Advocate.