

VIÑA  
**MAQUIS**

GRAN RESERVA  
CARMÉNÈRE

VINTAGE: 2018

R.S: 1,55 g/L

VALLEY: Colchagua

T.A: 2,88 g/L

ALCOHOL: 14%

PH: 3,84

VARIETIES: 88% Carmenere, 10% Cabernet Franc,  
2% Petit Verdot.



## 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.

## 2018 CLIMATE

The season of 2018 was rather cool during Spring time and in the beginning of the Summer. Therefore, the harvest occurred later than usual, which helped keep the freshness of the fruit intact and achieve an impressive elegance and an outstanding balance, with round and smooth tannins. The season was also drier during the ripening process; thus the grapes were healthy and highly concentrated. 2018 is an exceptional vintage.

## 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.

## ACCOLADES & AWARDS

- 92 Points, Tim Atkin 2021
- 91 Points, Descorchados 2021.
- 91 Points, James Suckling 2021.

## TASTING NOTES & REVIEWS

*"A year considered cool in Colchagua offers a carménère that shines in its herbal and earthy tones. The mouth is firm, with a pungent acidity that supports the flavors of black and red fruits, along with spicy touches that perhaps come from the wood, where it was aged for about a year. It comes from the clay soils of Maquis, next to the Chimbarongo estuary. " Patricio Tapia, Descorchados Guide 2021.*