

VIÑA
MAQUIS

GRAN RESERVA
CARMÉNÈRE

VINTAGE: 2019

R.S: 1,93 g/L

VALLEY: Colchagua

T.A: 2,89 g/L

ALCOHOL: 14%

PH: 3,66

VARIETIES: 95% Carménère, 3% 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 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.

2019 CLIMATE

The 2019 season was characterized by a dry spring and summer with few cloudy days, which helped temperatures to be slightly above normal. The months of March and April also had higher than normal temperatures. Grape production was 12% lower than expected, which is expressed in a high concentration in our wines. The aromatic quality, balance and concentration of the 2019 wines is outstanding.

HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time with the skins of 21 days.
- Malolactic fermentation in stainless steel tanks.
- The wine was aged for 12 months in French oak barrels.

ACCOLADES, AWARDS & TASTING NOTES

- 91 Points, Tim Atkin 2022.
- 91 Points, Descorchados 2022.
- 90 Points, James Suckling 2022.

REVIEWS

"Maquis rarely produce varietal wines, preferring to add other grapes to enhance complexity. This Carménère is a case in point, supported by 3% Cabernet Sauvignon and 2% Petit Verdot. Sappy, structured and lightly wooded, it's fresh and leafy rather than vegetal with fine-grained tannins and a top note of cinnamon spice." Tim Atkin, Chile 2022 Special Report.