

VIÑA
MAQUIS

LIEN

VINTAGE: 2018

R.S: 1,77 g/L

ORIGIN: Colchagua Valley

T.A: 3,04 g/L

ALCOHOL: 14,1%

PH: 3,64

VARIETIES: 60% Cabernet Franc,
29% Carménère y 11% Cabernet Sauvignon.



LIEN 2018

Maquis Lien was the first wine produced by Viña Maquis since 2003. A red blend made from our own grapes produced in the same place where is bottled. Its components changes depending on the vintage of each year, maintaining over time an exceptional balance and elegance, a true reflection of the expression of its terroir.

The blend of this vintage is made up of Cabernet Franc and Carménère, being the skeleton of the wine with power and elegance, which together with the Cabernet Sauvignon achieves greater complexity in this new version of Maquis Lien 2018.

VINEYARD

Viña Maquis is a unique place located in the heart of the Colchagua Valley, between the Tinguiririca and Chimbarongo rivers. Both waterways act as corridors for coastal breezes that protect the vineyards from frost in the spring and high temperatures in the summer. This privileged terroir is characterized by having soils of alluvial origin with a high clay content on gravel at different depths with excellent drainage, and which, together with the refreshing breezes, makes it possible to obtain wines of great aromatic intensity, freshness, vibrant on the palate and with a lower alcohol content.

2018 CLIMATE

The 2018 vintage featured a cool spring and a sunny summer with moderate temperatures, which led to a slightly later harvest with excellent quality, freshness, color, concentration and elegance in the tannins. During the ripening period, the climate was dry, helping to obtain very healthy grapes with an exceptional final quality, harvesting the Cabernet Franc and Cabernet Sauvignon during the third week of March, ending in the fourth week of the same month with the Carménère.

HARVEST & WINEMAKING

- 100% hand picking and double sorting of the clusters and grapes berries.
- Moved by gravity to stainless steel tanks for alcoholic fermentation between 22°C and 25°C with smooth pumping-overs in frequency and intensity.
- Total maceration of the skins for 21 days and use of a vertical press to separate the final wine.
- Malolactic fermentation of each of the varieties separately in stainless steel tanks.
- 100% of the wine was aged for 18 months in French oak barrels.

ACCOLADES & AWARDS

- 95 Points, Descorchados 2022.
- 94 Points, Tim Atkin 2022.

REVIEWS

"Maquis Lien 2018 has a beautiful velvet red color. Its aromas of ripe blackberries, fresh blueberries and plums stand out on a delicate blue floral background of lavender and violets with pronounced notes of black tobacco. The mouth is very fresh and vibrant, characterized by an elegant structure given by its delicate, but at the same time intense tannins that accompany a long and deep finish." Rodrigo Romero, Chief Winemaker.