

VIÑA
MAQUIS

GRAN RESERVA
ROSÉ

VINTAGE: 2022

R.S: 1,60 g/L

ORIGIN: Colchagua Valley

T.A: 4,63 g/L

ALCOHOL: 12,5 %

PH: 3,21

VARIETIES: 65 % Malbec, 35 % Cabernet Franc.



VINEYARD

Viña Maquis is a unique place located in the heart of the Colchagua Valley between two rivers. The soils are alluvial with a two-meter layer of highly concentrated clay set over a deeper layer of gravel—brought by the rivers—that provide natural excellent drainage which results in a rich volume and elegant mouthfeel wines.

The blocks selected to make our Rosé are located in the river shore closest areas, where the winds cool the vineyards, delivering particularly aromatic grapes with rich natural acidity and excellent aromatic potential.

2022 CLIMATE

The 2022 vintage was cool, somewhat more than the 2018 season and somewhat less than the 2021 season, and was influenced by a dry winter. These two conditions allowed to harvest very balanced grapes, but at the same time with high concentration, due to lower yields, although very fresh and elegant. Undoubtedly a rather special vintage, which has given rise to very aromatic, elegant and complex wines, with excellent color and aging potential. Malbec grapes were harvested on february's second week and Cabernet Franc on the first days of March, healthy and fresh grapes that we undoubtedly believe will be one of the best vintages in recent years.

HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- De-stemming and milling with cold drainage.
- Without maceration or use of press to separate skins from juice.
- Lees work before first racking during 14 days at 2 °C.
- Natural decantation and selection of golden lees to integrate into fermentation.
- Fermentation for 20 days at temperatures between 12°C to 16°C in neutral french barrels.
- Without malolactic fermentation, in contact with lees for 8 months in the same fermentation barrels.

ACCOLADES, AWARDS & TASTING NOTES

- 93 Points, Guía Mesa de Cata La CAV 2023.
- 91 Points, Tim Atkin 2023.
- 91 Points, Guía Descorchados 2023.

REVIEWS

"This rosé comes from selected vineyards on the banks of the Chimbarongo Creek in the Colchagua Valley. It's rich in radiantly tart red fruits full of freshness on the nose. The palate is light, but with very good acidity, and those flavors once again recall red fruits. Ideal as an aperitif." Patricio Tapia, Dec 2022.

"Pale pink. With very intense and elegant aromas, with notes of strawberries and pomegranate on a background of roses. On the palate it is a juicy and citric wine with fantastic volume and marked creaminess. The finish of the mouth is very clean and persistent." Rodrigo Romero, Enólogo Jefe.