

VIÑA
MAQUIS

LIEN

VINTAGE: 2019

R.S: 2,16 g/L

ORIGIN: Colchagua Valley

T.A: 3,45 g/L

ALCOHOL: 14,1%

PH: 3,60

VARIETIES: 46% Cabernet Franc,
36% Cabernet Sauvignon and 18% Carménère.



LIEN 2019

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.

Maquis Lien 2019 has a base formed by Cabernet Franc and Cabernet Sauvignon, achieving complexity and structure, being the skeleton of the wine, which together with the Carmenere achieves its softness and elegance in this version of Maquis Lien 2019.

VINEYARD

Viña Maquis is a unique place located in the heart of the Colchagua Valley between two rivers. Both waterways act as pathways for cool coastal breezes that help to moderate extreme weather conditions throughout the year by protecting the vineyards from spring frosts and lowering the maximum summer temperatures. 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 allow to obtain elegant tannins.

Sustainable management of the vineyards and its environment give purity and definition to wines that stand out for their great natural balance, that together with ungrafted vines from owned masal selection, gives a deep complexity and fine result.

2019 CLIMATE

The 2019 vintage featured a dry spring and summer with few cloudy days, which led to slightly higher temperatures. Grape production was slightly lower than expected but with very healthy and balanced grapes, harvesting the Cabernet Franc and Cabernet Sauvignon during the third and fourth week of March, ending in April first week with the Carménère, all with great aromatic quality, balance and concentration.

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 from 15 to 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, Tim Atkin 2023 (**Wine of the Year**).
- 94 Points, James Suckling 2023.
- 93 Points, Descorchados 2023.
- 93 Points, Vinous 2023.
- 93 Points, Wine Advocate 2023.

REVIEWS

"Cocoa powder savoriness to the black cherries, dried herbs and tobacco leaf. A twist of cigar box. Very polished on the palate with natural, fresh acidity and a supple mouthfeel. Refined, silky and long." James Suckling, Feb.2023

