

VIÑA  
**MAQUIS**

GRAN RESERVA  
ROSÉ

VINTAGE: 2023

R.S: 1,2 g/L

ORIGIN: Colchagua Valley

T.A: 4,97 g/L

ALCOHOL: 12,5 %

PH: 3,17

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 excellent natural 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.

## 2023 CLIMATE

The 2023 vintage was dominated by high temperatures, with heat waves concentrated mainly in the months of February and March, which resulted in a much earlier harvest than in a normal year. Rainfall was well concentrated in the winter months and absent from spring to early autumn, helping to produce very healthy and concentrated grapes. The Malbec and Cabernet Franc were harvested in mid-February. The wines are marked by an excellent colour, great aromatic expression, as well as the natural balance and freshness that characterize them.

## 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 6 months in the same fermentation barrels.

## REVIEWS

*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.*