

GRAN RESERVA CARMÉNÈRE VINTAGE: 2020 R.S. 1.93 g/L

ORIGIN: Colchagua Valley T.A: 2,89 g/L

ALCOHOL: 14% PH: 3.66

VARIETIES: 92% Carménère, 6% Cabernet Sauvignon and 2% Petit Verdot.





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.

Ungrafted Carmenere vines from owned masal selection gives a deep complexity and fine result.

2020 CLIMATE

The season was marked by a dry and warm climate. During spring maximum temperatures were higher than normal, although during harvest time they were completely normal. The minimum temperatures throughout the growth period were particularly higher than the last 10 years of measurements, which brought an early harvest compared to the previous season, being Carmenere harvested on march last week.

The wines of this vintage are marked by an excellent intensity of color, high concentration and complexity and a very good ageing potential.

HARVEST & WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 20-22°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

- · 93 Points, Tim Atkin 2023.
- 91 Points, Descorchados 2023.
- 91 Points, James Suckling 2023.
- · 91 Points, Vinous 2023.

REVIEWS

"A well-made, reductive carmenere showing plenty of roasted red peppers, herbs, dark olives and spices. Pretty fruity with fresh strawberries and silky tannins. More upfront but fresh and polished." James Suckling, Feb.2023

"Very tasty, filled with black fruits and fine herbs notes as sage and rosemary, giving a very fresh sensation. On the palate it feels well structured with sweet and delicate tannins, expressing the most floral and fresh Carmenere side." Rodrigo Romero, Enólogo Jefe Viña Maquis.