

MAQUIS

Revela

CABERNET FRANC
2023

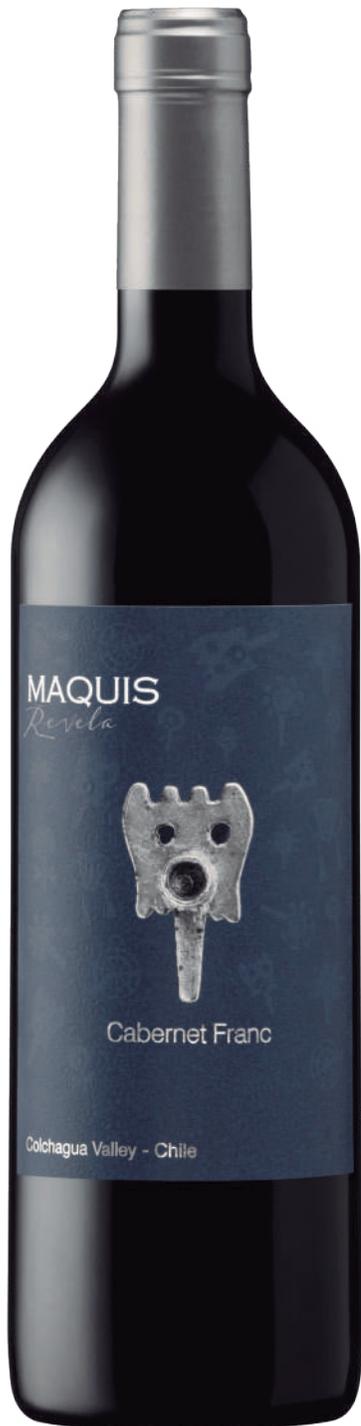


Viña Maquis reveals its grape varieties, which are planted on its own roots and grown in a unique place in the Colchagua Valley, surrounded by two rivers. This marks a special freshness in this terroir with over 300 years of viticultural history in Chile, that has been preserved and enhanced for grape growing excellence by precision viticulture and winemaking on a human scale, delivering sustainable wines with great natural balance and elegance.

This Cabernet Franc comes mainly from two blocks, one from selected masal material and the second one clonal, giving a unique complexity to the final result.

TECHNICAL INFORMATION

Alcohol:	13,7 %
Residual Sugar:	1,60 g/L
PH:	3,57
Total Acidity:	3,30 g/L



VINEYARD

Colchagua Valley | O'Higgins Region | Palmilla

This Cabernet Franc comes mainly from two blocks, one from selected masal material and the second one clonal, giving a unique complexity to the final result. This year our Cabernet Franc is composed of 94% Cabernet franc, 3 % Cabernet sauvignon & 3% Malbec.

CLIMATE

The rainfall of the 2023 season in Maquis was well concentrated in the winter months of 2022 and from October to the end of April there was a complete absence of this, helping to obtain very healthy and at the same time well concentrated grapes. On the other hand, spring temperatures remained within normal ranges, although from December onwards higher temperatures were recorded than in past seasons, during the day and also at night, with the months of February and March being especially hot. This is why we remain very attentive to understand the season and identify the appropriate harvest time for each block.

The season's wines are marked by the intensity of their color, great aromatic expression but most importantly, an excellent natural balance and rich freshness in a warm year, which undoubtedly speaks highly of our team, but also of what special feature of our vineyards and the microclimatic and soil conditions they present. It is in these years when the great terroirs demonstrate their special conditions and allow them to maintain quality and personality in their wines.

HARVEST & WINEMAKING:

- 100% handpicking with double selection of clusters and grapes.
- Filling of stainless steel tanks by gravity.
- Controlled fermentation temperatures between 20-22°C.
- Total maceration time with the skins from 11 to 15 days.
- Malolactic fermentation in stainless steel tanks.
- Aged for 12 months in French oak barrels.

ACCOLADES

- 93 Points & Ranking Best Cabernet Franc, Descorchados 2025.
- 93 Points, Tim Atkin 2025.

REVIEWS

«This stylish Cabernet Franc is embellished by 3% each of Cabernet Sauvignon and Malbec and shows you what very good winemaking can achieve, even in a hot year. Matured in older barrels, it has impressive focus and freshness, a waft of graphite and basil, tangy black cherry, plum and redcurrant fruit and enveloping tannins.» *Tim Atkin, Report 2025.*

«The warm year in Colchagua and throughout the Central Valley is barely noticeable in a red wine that is pure fresh and juicy red fruit with fine and friendly tannins, and the sensation of freshness is present at all times, supported by that acidity of the cabernet franc that shines here. Maquis has a special calling with this variety (also with carmenere), but in recent years, with a special emphasis since 2018, this has translated into wines of great elegance, subtlety, and freshness. This is an excellent example.» *Patricio Tapia, 2025.*



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