

MAQUIS

Revela

CARMÉNÈRE
2022



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.

TECHNICAL INFORMATION

Alcohol:	13,6 %
Residual Sugar:	2,27 g/L
PH:	3,49
Total Acidity:	3,48 g/L

VINEYARD

Colchagua Valley | O'Higgins Region | Palmilla

Ungrafted Carménère vines from owned masal selection gives a deep complexity and fine result. This year our Carménère is composed of 90% Carménère, 8% Cabernet Sauvignon & 2% Petit Verdot.

VINTAGE

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 fine. Undoubtedly a rather special vintage, which has given rise to very aromatic, elegant and complex wines, with excellent color and aging potential. Cabernet Sauvignon grapes were harvested on the fourth week of march, followed by Carménère and Petit Verdot, harvested on april's first and third week, respectively.

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 13 to 21 days.
- Malolactic fermentation in stainless steel tanks.
- Aged for 12 months in French oak barrels.

ACCOLADES

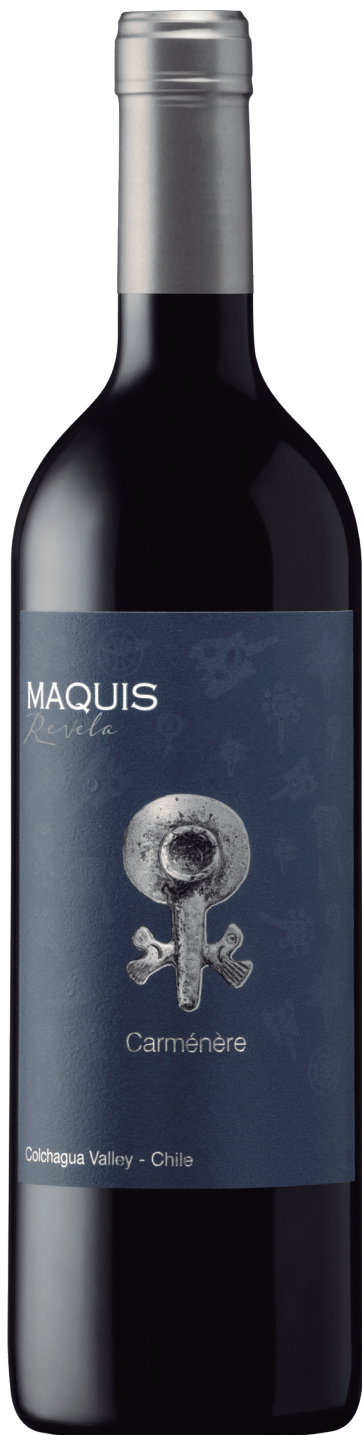
- 94 Points, Guide 2024 Alistair Cooper MW by Catad'Or.
- 93 Points, Tim Atkin 2024.
- 92 Points, Descorchados 2024.
- Gold Medal, Global Masters The Drinks Business UK 2024.

REVIEWS

« Attractive floral elements to this carmenere. Lavender and rose aromas mingle with the berry fruit and mocha. It's creamy and supple on the palate with a medium to full body and fine tannins. Drink or hold. » *James Suckling, 2024*

« Wonderfully perfumed and alluring, it has laurel, violet and parsley aromas, fleshy tannins and a palate of plum and dark chocolate. » *Tim Atkin, 2024.*

« It is characterised by being a very tasty wine full of black fruit with hints of fine herbs such as sage and rosemary, giving it a very refreshing character. The palate is with soft and sweet tannins, expressing the fresh and floral side of the Carmenera variety. » *Rodrigo Romero, Chief Winemaker.*



CERTIFIED
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Wines of Chile

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