

VIÑA
MAQUIS

LIEN

VINTAGE: 2020

R.S: 3,14 g/L

ORIGIN: Colchagua Valley

T.A: 3,55 g/L

ALCOHOL: 13,7%

PH: 3,55

VARIETIES: 48% Carménère, 42% Cabernet Sauvignon
and 10% Cabernet Franc.



LIEN 2020

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 2020 has a base formed by Carménère and Cabernet Sauvignon, achieving softness, elegance and complexity, being the skeleton of the wine, which together with the Cabernet Franc achieves its structure and character in this version of Maquis Lien 2020.

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.

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, starting with Cabernet Franc in the second week of March, followed by Cabernet Sauvignon and Carménère, in the fourth week of march.

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 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

- 94 Points, Tim Atkin 2024.
- 94 Points, Descorchados 2024.
- 94 Points, Vinous, Joaquin Hidalgo 2024.

REVIEWS

« 2020 was a very warm year throughout the Central Valley, but you don't notice it here, where the freshness predominates in the ripe red fruit notes that move energetically across the palate. The tannins are firm, and the acidity, juicy. » Patricio Tapia, January 2024.