



MAQUIS

lien
2010



blend

50% Carménère, 35% Syrah, 10% Cabernet Franc, 5% Petit Verdot

vineyard

The Maquis Estate is located in the heart of the Colchagua Valley where the Tinguiririca River meets the Chimbarongo Creek. This privileged location has alluvial soils over a layer of gravel and cooler maximum summer temperatures. Both of these characteristics are a distinctive attribute that differentiate Maquis from the rest of Colchagua Valley. Here the Hurtado Family planted 140 hectares with Cabernet Franc, Carménère, Syrah, Petit Verdot, Cabernet Sauvignon and Malbec.

2010 Vintage

A long dry season plus cooler maximum temperatures in summer contributed to a slower maturation process of the grapes. This resulted in good aromatic intensity, high acidity and balance.

winemaking

- 100% hand picking and sorting of clusters and grapes.
- Cold maceration at 9°C for 5 days.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time of 20 days (including cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- 25% of the wine was aged for 14 months in first use French oak barrels, 35% was aged in second and third use barrels and 40% in stainless steel.

picking dates

Carménère: Third week of March

Syrah: First week of March

Cabernet Franc: Second week of March

Petit Verdot: Second week of March

analysis

A° 13,5° | RS 2,65 g/L | TA 3,23 g/L | VA 0,56 g/L | pH 3,72