

VIÑA  
**MAQUIS**

FRANCO

VINTAGE: 2013

R.S: 1,95 g/L

VALLEY: Colchagua

T.A: 2,91 g/L

ALCOHOL: 14%

PH: 3,58

VARIETIES: Cabernet Franc 94%,  
Cabernet Sauvignon 6%



## BRAND & HISTORY

Maquis Franco represents the culmination of painstaking efforts by three generations of the Hurtado family to craft a truly exceptional wine. This majestic Cabernet Franc is outstanding for its elegance and persistence on the palate.

## VINEYARD

Viña Maquis is located in the heart of the Colchagua Valley between the Tinguiririca River and the Chimbarongo Creek. Both waterways act as pathways for cool coastal breezes that moderate the warm summers and have a dramatic effect on lowering the maximum temperatures by 2°–3°C.

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 allows the grapes to lose the green characteristics very early in the season. The waterways also help moderate extreme weather conditions throughout the year by protecting the vineyards from spring frosts and lowering the maximum summer temperatures. These features are distinctive of Viña Maquis and uncommon in the rest of the Colchagua Valley.

## 2013 CLIMATE

This harvest occurred after a warm year, with rains throughout the spring and cool temperatures around March, which, by the end of the season, resulted in a slower ripening of the grapes and eventually in fresh, elegant wines with an excellent natural balance.

On top of it, the rains during the spring enhanced bigger berries, later submitted to a smooth extraction during the fermentation process, which favored a young yet pleasant wine.

## HARVEST & WINEMAKING

- Hand sorting of clusters and berries.
- Ageing in French oak barrels for 24 months.

## ACCOLADES, AWARDS & TASTING NOTES

- 96 Points, Tim Atkin 2018.
- 94 Points, James Suckling 2018.

## REVIEWS

« A strong contender for the title of best Cabernet Franc in Chile, this wouldn't look out of place on Bordeaux's right bank. Graphite and green herb aromas lead into a palate that is silky, refreshing and floral. Classy stuff», **Tim Atkin, 2018.**