



## Viña Maquis

## Unique Expression between Two Rivers

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 coastal breezes that protect the vineyards from frost damage in spring and moderate the warm summers. These breezes have an important effect on lowering the maximum summer temperatures by 2°–3°C. This affects the characteristics of the grapes and hence the wines by increasing the fresh fruit and floral aromas, making the wines more vibrant on the palate and moderating the alcohol levels.

The Hurtado family has owned the Viña Maquis vineyard for more than a century, but it wasn't until almost 20 years ago that the family decided to make their own wine out of the terrific grapes in their own backyard. They built a state-of-the-art gravity flow winery and set out to make the Maquis winery one of the great properties in all of South America, the winery's focus is on distinctive single-vineyard, estate wines.

Since 2005, Maquis has worked with consulting winemaker Xavier Choné, whose specialty is vineyard evaluation. By paying close attention to soil conditions, the spacing of the vines, and the timing of the harvest, Choné's style of winemaking produces sophisticated wines with concentrated flavors that truly represent the region's terroir. At Maquis, vineyards are strategically planted and farmed with minimal irrigation with Carmenere in the warmest spots and Cabernet Franc in the cooler areas. Choné works with wineries around the world, including Opus One, Joseph Phelps, and Dominus Estate. Maquis is the only South American winery with which Choné is affiliated.

In addition to Choné, Maquis utilizes the expert blending talents of Bordeaux's Eric Boissenot. Several times per year Ricardo will travel to Bordeaux to work on the final blends of the Maquis wines with the Eric, who also works with four of Bordeaux's first growths. He and his late father Jacques were named "Blenders of the Decade" by Decanter magazine.

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