

## Maquis Gran Reserva Carménère 2015

**85% Carménère**  
**10% Cabernet Sauvignon**  
**5% Petit Verdot**

**Colchagua, Chili**  
**Alcohol: 13.5%**

### Profile

Maquis Gran Reserva Carménère stands out from the rest of the Chilean Carménère because it shows a more floral and fresh side of this variety. Its a very tasty wine. On the nose it reveals intense black fruit aromas with some hints of salvia and romero. On the palate it feels very refreshing and smooth with a long and persistent aftertaste. 2015 was a special harvest because it was a warm summer and autumn, with lower rainfall than the previous year. They had a normal yield, but an early maturity of berries. Therefore the grapes were picked earlier than year 2014 so they achieved a nice balance between freshness and body expression.

### Terroir

This wine was made out of grapes produced at a vineyard block planted in between the Tinguiririca and Chimbarongo rivers, on the Maquis Estate, set in the heart of the Colchagua Valley. A privileged location, surrounded by two rivers, that have a dramatic effect on lowering the maximum summer temperatures by 20C to 30C. The two-meter deep alluvial soils, with 25% clay content, are ideal for producing Cabernet Sauvignon grapes that are ripe and elegant with an extraordinary complexity.

### Harvest & Winemaking

**Harvest:** 100% hand harvested

**Blending:** Eric Boissenot International Master Blend

**Ageing:** · 80% of the wine was aged for 10 months in second and third use French oak barrels, and 20% was aged in stainless steel tanks.

### Tasting notes

Blackberry | Violet | Roasted pepper notes | Tobacco

### Tips

**Serving Temperature:** 17° - 18°C

**Decanting:** 30 minutes

**Food pairing:** Meat - Charcuterie - Cheese

**When to drink:** Between now and 2025

