

Maquis Viola 2009

85% Carménère
15% Cabernet Franc

Colchagua, Chili
Alcohol: 14%

Profile

Viola is the sublime result of closely observing the best vineyards on the Maquis estate and identifying specific sectors and rows where the vines produce particularly small and concentrated grapes. These special characteristics result in a wine with silky, elegant tannins and great depth. The skills of the viticulturist, Xavier Chone, and their blenders, Jacques and Eric Boissenot, are clearly apparent in this balanced and elegant blend. The spices, black fruit and smooth texture of the Carmenera, the principal component of the blend, are complemented by the extraordinary finesse and length on the palate.

Terroir

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 20–30°C. This unique terroir produces fresh and floral Carménère with great depth and elegance on the palate.

Harvest & Winemaking

Harvest: 100% hand harvested

Blending: Eric Boissenot International Master Blend

Ageing: 14 months in French oak barrel

Bottle: 18 months in bottle

Tasting notes

Black Fruits | Floral | Vanilla | Spices | Hint of hazelnut

Tips

Serving Temperature: 17° - 18°C

Decanting: 45 minutes

Food pairing: Meat - Charcuterie - Cheese

When to drink: Between now and 2028

