

VIÑA
MAQUIS

LIEN

VINTAGE: 2015

R.S: 1,87 g/L

VALLEY: Colchagua

T.A: 3,29 g/L

ALCOHOL: 13,5%

PH: 3,67

VARIETIES: 49% Carménère, 42% Cabernet Franc,
9% Syrah.



BRAND & HISTORY

Lien is a world-class wine, a true and exceptional expression of its terroir, a minimalist blend made with grapes from eight small blocks in the Maquis Vineyard that includes Syrah, Cabernet Franc, Malbec, Cabernet Sauvignon, Carmenere, and Petit Verdot. The final blend varies somewhat from year to year and is decided once fermentation is complete.

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.

2015 CLIMATE

2015 was a special harvest because we had a warm summer and autumn, with lower rainfall than the previous year. We had a normal yield, but an early maturity of berries. Therefore we picked grapes earlier than year 2014 so we achieved a nice balance between freshness and body expression.

HARVEST & 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.
- 100% of the wine was aged for 24 months in French oak barrels.

ACCOLADES, AWARDS & TASTING NOTES

- 93 Points Descorchados 2018.
- 92 Points Tim Atkin, January, 2019.
- 91 Points Robert Parker, October, 2018.

REVIEWS

"The 2015 Lien is a blend of 49% Carménère, 42% Cabernet Franc and 9% Syrah fermented in stainless steel with selected yeasts and matured in French barriques for 18 months. The percentage of Cabernet Franc has been growing, even though in the dry and warm 2015 it has more Carménère. It's elegant, with the varieties nicely integrated, and quite fresh for the year. It's tasty and with a combination of power and elegance", Luis Gutierrez, Wine Advocate.

