

# **Maquis Franco 2010**

100% Cabernet Franc

Colchagua, Chili Alcohol: 13.5%

#### **Profile**

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. The grapes for Maquis Franco are harvested from the heart of the property's best blocks of Cabernet Franc and carefully selected to make very limited-production wines.

At every vintage, Maquis Franco comes from the same massal selection of ungrafted Cabernet Franc blocks. Intense, velvety red color. A specially long dry season plus cooler maximum temperatures in summer contributed to a slower maturation process of the grapes resulting in a good aromatic intensity and complexity.

#### **Terroir**

Located in Colchagua Valley, the vineyard terroir shows the marked influence of its geographic position, totally surrounded by the Tinguiririca River and the Chimbarongo Creek. These two large waterways, which once brought alluvial sediments from The Andes, now act as pathways for cool coastal breezes that help moderate the warm Colchagua summers, contributing to the intensity and fruitiness of the wines.

### **Harvest & Winemaking**

Harvest: 100% hand harvested

Ageing: 14 months in French oak barrel

### **Tasting notes**

Red Fruits | Black Plum | Liquorice | Floral | Hint of Lavender

## **Tips**

**Serving Temperature:** 17° - 18°C

**Decanting:** 50 min

**Food pairing:** Meat - Charcuterie - Cheese **When to drink:** between now and 2030

