

Maquis Gran Reserva Cabernet Sauvignon 2010

85% Cabernet Sauvignon
15% Cabernet Franc

Colchagua, Chili
Alcohol: 13.5%

Profile

This is a well made and well balanced wine showing signs of good maturity from the time it has spent in the bottle. It is a great opportunity to buy a wine of 10+ year age at this price point. This is not a fruit bomb or jammy wine; this is a wine that is a great example of evolution in the bottle and is now showing aromas and flavours such as: black fruits (blackberry, plum, black cherry), violet, and some toasty wood with just a touch of vanilla and cedar. Tannins are present but well integrated making this wine a great pairing for a wide variety of food/cuisines.

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

Red fruits | Hint of laurel | Spicy clove | Notes of rosemary

Tips

Serving Temperature: 17° - 18°C

Decanting: 45 minutes

Food pairing: Meat - Charcuterie - Cheese

When to drink: Between now and 2022

