

Maquis Cabernet Sauvignon Colchagua Valley Chile 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser

Final Deductions

VINTAGE 2018

GRAPE Cabernet Sauvignon/
Blend

GEOGRAPHY New World

COUNTRY Chile

LARGER REGION Central Valley

SMALLER REGION Rapel

SUB REGION Colchagua/
Cachapoal

Rationale

The Colchagua Valley, in central Chile, is one of South America's most promising wine regions. It forms the south-western half of the larger Rapel Valley region; to the north and east of it lies the less famous but equally promising Cachapoal Valley. Colchagua's desirable terroir, combined with persistent, focused marketing has made this one of Chile's most important wine regions, along with Maipo Valley in the north. The Tinguiririca River is a key feature in Colchagua. It flows along the northern edge of the region and through the town of Santa Cruz, around which many wineries are based. The river brings clear meltwater down from the Andean peaks to the valleys and vineyards below, transporting silts and clays with it and creating ideal soils and terrains for viticulture.

Cabernet Sauvignon shows Colchagua's DNA with potent notes of ripe red fruit (think cherries in syrup), blackcurrants, with a hint of blackberry jam. It leans into its herbal side displaying aromas and flavors of green herbs, blond tobacco, and black olives, with moderate tannins and a classically long finish.

The Hurtado family has owned the 336-acre vineyard of Viña Maquis for over a century, but for decades the coveted grapes were sold to other wineries. It wasn't until relatively recently that they decided to make their own estate wines. The unique vineyard is bordered by the Tinguiririca River and the Chimbarongo Creek—two large waterways that once brought alluvial sediments from the Andes and contribute to the complexity of Maquis' terroir. Their Bordeklais styled red wines are Colchagua benchmarks.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Pink
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Round / Smooth

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Cherry / Red Tomato • Red Plum • Strawberry *Condition: Ripe, Jammy / Baked*

BLACK FRUIT Blackberry • Black Currant / Cassis • Black Plum *Condition: Ripe, Jammy / Baked*

FLORAL Lavender • Rose *Condition: Fresh, Dried*

GREEN VEGETABLE Jalapeño • Arugula • Caper • Green Peppers

OTHER VEGETABLE Mushrooms (Brown) • Peppers (Red/Yellow) • Fennel / Anise • Tomato Leaf

HERBAL Tea Leaf / Bergamot • Tobacco Leaf • Oregano • Chicory

OTHER SPICES Licorice (Black) • Chinese Five Spice • Green Peppercorn • Mustard / Seed • Cocoa Powder

ORGANIC EARTH Truffle / Mushrooms • Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cinnamon • Clove • Coffee / Bean • Smoke • Star Anise

OXIDATION/NUTTINESS Walnut • Chestnut