

## 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** Not Europe

**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