

Vinalu[®]

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Tasting at Viña Los Maquis

*Honda CR-V
Test-drive*

Visit at Vik/Millahue

VINALU Special Report Chile Part III

In the third part of our Chile Special Reports, we take a closer look at VIK in Cachapoal, Viña Los Maquis in Colchagua and Viña Miguel Torres in Curicó.

VIK / MILLAHUE VALLEY

by Liliane Turmes, Helen Latour and Harry Montagnola
pictures Liliane Turmes



The retreat, photo Vinalu archives



Hermes Decor- Master Suite



THE RETREAT

In 2006 Norwegian entrepreneurs Alexander and Carrie Vik purchased the 4400 ha estate in Cachapoal, Millahue Valley, 160 km South of Santiago, with the vision to create a unique hotel and to produce brilliant wines.

The Retreat, with luxurious themed rooms, is located on the top of a hill, with panoramic views over the Vik natural reserve. The exceptional architecture with the floating roof of bronzed titanium was inspired by the mountains and the wind and by the work of the highly praised American architect Frank Gehry.



The chef Pablo Caceres



Alex & Carrie VIK, the owners

Photos from Vogue in the bathroom



THE MILLA MILLA RESTAURANT

Milla Milla, is the signature glass-walled restaurant of Vik, with spectacular views into the vineyards and into the peaceful central patio, with a Zen garden, surrounded by colourful flowers.

Here we meet Pablo Caceres, the gourmet executive chef at Milla Milla and since seven years in the culinary team. His gastronomic professional tour brought him also to Europe and among others to the famous 3 star Michelin restaurant Mirazur in Menton/France. In Milla Milla his focus lies on fresh local products, presented in a contemporary cuisine.

We enjoyed a delicious menu, with an appetizing smoked pomfret fish tartar, served with avocado gazpacho, lemon gel and green chili, followed by the delicate mushroom agnelotti, filled with fermented and confit mushrooms and with the irresistibly tasteful lemon entremet dessert, with almond sable merengue, basil sorbet and almond confit on mango gel.



Smoked pomfret fish tartar



Mushroom Agnelotti



Lemon Entremet & Basil Sorbet

THE WINERY

The outstanding construction of the winery was finished in 2014, with most of the building in the underground to keep the cool temperatures inside. 323 hectares of vines are planted with the 5 varietals Cabernet Sauvignon, Carmenère, Cabernet Franc, Syrah and Merlot, in many terroirs, with different altitudes and with 62 types of soil. As Cristian Vallejo, the Vik head-winemaker since 2007, explains, their Cabernet Sauvignon is currently coming from not less than 12 different terroirs, each with its own microclimate and consequently with a large diversity in the varietal specificity. At Viña Vik the harvest is done by hand and only natural yeasts are used. Cristian furthermore points out, that with the recent Barroir (from barrel and terroir) project, Vik has its own barrel production, with the wood from the estate and with the final idea of having 100% of the terroir identity in the Vik wines.



*Cristian Vallejo &
Liliane Turmes*



Barroir project, barrel production



Tasting in the library...

THE TASTING

VIK A 2021 from Cachapoal Valley
85% Cabernet Sauvignon, 15% Carmenère
14% //from granitic soil/ 20 months in French oak barrels
and 6 months in Barroir barrels

In the glass: brilliant dark colour

On the nose: cherries, backing plums,

On the palate: red and black currants, mineral, with a light
coffee note, a filigree structure and a lengthy finish.

MILLA CALA 2020 from Cachapoal Valley

61% Cabernet Sauvignon, 23% Carmenère, 8% Syrah, 7%
Cabernet Franc 1% Merlot

14%, 20 months in French oak barrels

In the glass: garnet red

On the nose: smoked aromas, strawberries

On the palate: red currants, fine bitter notes, elegant
structure with tannins well integrated.

VIK A 2019 from Cachapoal Valley

77% Cabernet Sauvignon, 23% Cabernet Franc

14%/ 20 months in first use French oak barrels and 6
months in Barroir barrels

In the glass: deep red colour

On the nose: Cassis leaves, ripe black berries

On the palate: complex, with ripe fruits, well structured, with
tense tannins, with a presumed 20 year aging potential.

LA PIU BELLE 2020 from Cachapoal Valley

68% Carmenère, 23% Cabernet Sauvignon, 9% Cabernet
Franc

14,50% /new world style/ Gonzalo Cienfuego is the Chilean
artist of the strikingly attractive bottle

In the glass: purple red

On the nose: graphit, mineral, eucalyptus, menthol

On the palate: black berries, black chocolate, Bali pepper

LA PIU BELLE ROSE 2020

3 varietals Carmenère, Cabernet Sauvignon, Cabernet Franc

14,50% / 23 months in French oak barrels /with an aging
potential of 10 years

In the glass: pale pink colour

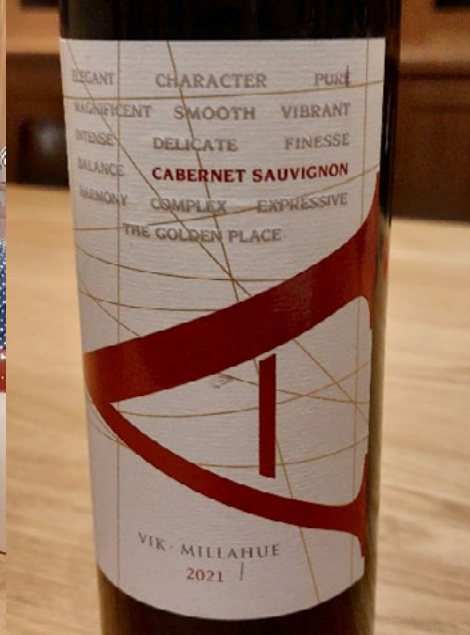
On the nose: melon, floral

On the palate: fruit drops, pleasant acidity and red berries.

LOCATION. H-830, Millahue, San Vicente de Tagua
Tagua, O'Higgins



... with Felipe Aranis, sales mgr



VIK A 2021



Milla Cala 2020



VIK 2019



La Piu Belle



La Piu Belle Rose

Viña Los Maquis

by *Liliane Turmes, Helen Latour and Harry Montagnola*
pictures by Liliane Turmes

*Ricardo
Rivadeneira,
Gen. Mgr.
Los Maquis*



*The corridor
biológico with
clear water*

Viña Los Maquis is situated in Palmilla, in the middle of Colchagua Valley, 150 km South of Santiago. Maquis is one of the oldest wineries in Colchagua, belonging since 4 generations to the Hurtado family. They bought the winery in 1916, with the idea of developing a fine wine business. In 1927 the huge concrete tanks, with a capacity of one million liters were built by the grandfather of Ricardo Rivadeneira, the current general manager and winemaker at Maquis. In 2002 the new winery was constructed. Today, the modern building, covered with wild wine plants and surrounded by old table-olive trees, is nicely integrated in the nature. Ricardo told Vinalu, that there are some new projects planned for 2024, such as a Vinoteca with tasting rooms.

Viña Maquis is located between two rivers and this location of the vineyards lowers the temperature up to 2-3 degrees and allows to give more fresh fruit and floral aromas to the wines and obviously moderates the alcohol level.

And as the water attracts also a lot of life, there is a big biodiversity on the property. Knowing the positive effect of the rivers on the vineyards, Los Maquis started the creation of a biological corridor, also with a small stream passing through. The project was realized with a renowned landscape designer and an ornithologist. Both worked hand in hand and in analyzing the land and with planting specific bushes, they managed not only to have a beautiful domain, but also to attract all kind of birds, insects, bees and other little animals, useful in this biotope. And with the time, more and more layers of soil were coming up. Another important fact of the corridor is, that it is situated on a windy place, helpful for the quality and health of the grapes. At Viña Los Maquis, the wines are certified sustainable, with no fertilizer used, as they found a living solution: After the harvest 3000 sheep are brought in the vineyards. During the day, they eat the grass and for the night they are gathered and put on a nearby spot. For premium wines, the grapes are picked by hand, such as for Viola. The 7,2 ha block is near the biological corridor. Here Los Maquis also planted Cabernet Sauvignon, on clay soil, where no irrigation is needed.



Avocados & tomatoes grown near...



... the vineyards of Los Maquis



THE TASTING

Vinalu tasted 2 verticales one of Franco and the other of Viola. Hereafter we concentrate on the 'Franco' verticale.

'Franco has always been the main wine of the winery's finest wines, the terroir of growing the varietal has already in the past been carefully chosen and the production is limited. Furtheron Los Maquis has been awarded 'Chile's Top Cabernet Franc' for the last 5 years', explains Ricardo Rivadeneira before the tasting. Here our tasting notes:

FRANCO 2016

14%, 24 months in the barrel / difficult vintage, as El Niño brought a lot of rain to Colchagua

On the nose: complex fruit bouquet, herbs, sage and anise

On the palate: tender bitter notes, elegant and filigree structure, red currants ++(+)

FRANCO 2012

14% / 24 months in the barrel/ 2012 was a warm & dry vintage and the grapes were picked early

On the nose: freshly cut grass, backing plums

On the palate: ripe fruits, citrus fruits, nice acidity in a long finish ++

FRANCO 2013

14%/ cool vintage, with rain in the springtime/ bigger berries

On the nose: herbal aromas, mentholic notes

On the palate: ripe fruits, rosemary, pleasant acidity ++(+)

FRANCO 2019

14,50%/ warm vintage

On the nose: blackberries, Balipepper, mentholic

On the palate: ripe blackberries, excellent balance, herbal, limes in the aftertaste ++

FRANCO 2018

cool vintage

On the nose: spices

On the palate: red currants, adstringent, elegant structure +

FRANCO 2010

On the nose: pickled fruits, complex bouquet

On the palate: good structure, backing plums, sage, long aftertaste. ++(+).



Tasting alfresco



Concentration on the vertical tastings



ADDRESS:
Fundo Los Maquis S/N Palmilla VI region / Chile
info@maquis.cl



Maquis Franco



Maquis Viola

HONDA CR-V: A safe bet

Text and photos by Julien Di Luigi

An evolution more than a revolution. Make no mistake, we are not going to talk about the latest smartphone released, but about the latest generation Honda CR-V, which is offered with two engines. The first is hybrid, the second hybrid plug-in.

The Japanese high-end SUV exists in two or four-wheel drive with autonomies between 828 and 960 kms. The design evolves subtly with a mesh grille, adaptive LED headlights, sequential turn signals, 18" rims for all finishes and a rather singular design of the rear lights.

Inside, it is sober, well adjusted and the perceived quality is irrefragable. There is also a little honeycomb grille on the dashboard, which houses the ventilation system. The multimedia part is easy to handle, compatibility with AppleCarPlay and AndroidAuto is ensured wirelessly. Excellent mention for the 15W induction charger, that incorporates a cooling system. Well done Honda !

If the onboard space is generous at the front, with seats that can be electricly heated and even ventilated, it becomes excellent at the rear with heated seats and multiple reclining positions.

The quality of the damping linked to the further improved soundproofing means that each trip can be done in a quiet and more pleasant way. The many driving aids can sometimes disrupt the silence. Putting the right foot on the floor will remind you, that this is an automatic transmission that does not like to be whipped. This is not its first



V I N A L U

philosophy anyway, especially on a vehicle that weighs at least 1.754 kilos.

The hybrid version in four-wheel drive displays 5.1L/100 kms on 120.5 km, which is more than honorable for a vehicle of this category. On the plug-in hybrid version, it is possible to travel up to 81 kilometers in total electric and charging takes only 2.5 hours on a public terminal, thanks to a 17.7 kWh battery and a 6.8 kW on-board charger. This version also has a towing mode allowing it to tow between 650 and 1500 kilos and up to 750 kilos for the hybrid version. You will also have the opportunity to put belongings on the roof for a maximum weight of 82.6 kilos. Or enjoy a panoramic and opening canopy. The loading volume is at least 579L in four-wheel drive and rises to 1642L in two-wheel drive, once the rear seat is folded down. The plug-in hybrid version offers a volume between 617 and 1710L.

You can even share your new CR-V with a family member, thanks to the digital key which is a smartphone key.

Finally, the sound is at least 8 speakers and up to 12 via the Bose Premium audio system.

The engine is a 2.0L 4 cylinders 184 hp & 335 Nm. In hybrid, the fuel consumption is around 5,1L/100 with a 120,5 kms trip and between 0,8L & 6,2L depending if the battery is charged on the PHEV.

The global autonomy is around 828 kms for the PHEV, thanks to an on-board charger of 6,8 kW and 960kms for the hybrid.

The acceleration from 0 to 100 is around 9 sec.

We like: comfort, front and side visibility, rear space, quiet operation, controlled consumption.
We do not like: the different noises related to driving aids.

Basic price: between 46.200€ and 60.780€ TTC (phev version) in Luxembourg.
We thank Honda Belux for the invitation to Porto for the presentation of the new Honda CR-V.



V I N A L U

Viña MIGUEL TORRES

Text by Liliane Turmes, Helen Latour and Harry Montagnola

Pictures Liliane Turmes

During our stay in Chile, we also visited the Miguel Torres winery in Curico Valley, where the winery is based, although the company owns vineyards in other regions. When Miguel Torres arrived in Chile in 1979, the Torres family had already a long experience and history of winemaking in Spain.

He was the first foreign wine producer, who brought new technologies in wine production, such as fermentation in stainless steel tanks and aging in French oak barrels to Chile.

The winery currently has vineyards planted in eight estates, each with very different climatic characteristics, with the possibility to grow diverse varieties and produce wines with intense varietal character.

Today all of Miguel Torres own vineyards are certified organic.

Besides their goals for organic farming and fair trade, the company works to rescue traditional varieties almost forgotten in Chile, such as Pais, Carignan and Muscat.

After recovering the age-old varieties, Miguel Torres announced in 2014 a strong commitment to Itata Valley. In Itata Valley, the focus lies on planting mainly red grapes, also for seeking the freshness, provided by the proximity of the Andes.



Miguel Torres Winery



Marvellous hydrangeas near the winery



The tasting with Cristian Carrasco

TASTING OF THE 'LA CAUSA' LINE WINES

As Cristian Carrasco, the enologist at Miguel Torres said, the Itata Valley wines have a strong identity and a great potential, they just need to be shown. For him, these wines are no retail, but Horeca wines. For the five 'La Causa' line wines from Itata Valley we tasted, Miguel Torres cooperates closely with three small producers, working in the fields with horses, like in the past times.

La Causa 2020 Rosé, Cinsault del Itata

13,5% /a Provence style rosé/ with low yield/

50% of the juice is cold pressed and fermented with natural yeast/ elaborated in stainless steel.

In the glass: light old rose color

On the nose: mineral

On the palate: red currants, white flowers and creamy.

La Causa 2020, Cinsault del Itata / 13,50%

On the nose: backing plums, strawberries, reminds of Pinot Noir

On the palate: cherries, almonds, with a nice acidity

This wine can also be served colder, so Cristian Carrasco.

La Causa 2021 Pais del Itata

13%/a challenging varietal, difficult in production/ for 6 months in old oak barrels

In the glass: light ruby red

On the nose: Bali pepper, herbs, anise

On the palate: fruity, with yellow grapefruit, pleasant tannins.

La Causa 2020

70% Cinsault, 20% Pais, 10% Carignan,

13,50%, classical style, 14 months in old oak

On the nose: mineral and red berries

On the palate: ripe fruit, well balanced tannins with a good structure and a long finish.

La Causa 2021 Vino Naranja, Moscatel

fermented and elaborated only in concrete eggs from France

On the nose: orange peels, floral, complex bouquet

On the palate: freshness of citrus fruits, long in the aftertaste.



La Causa from Itata Valley



Explanations about Itata Valley

THE FINE GASTRONOMY

After the tasting, we had the pleasure of having dinner with Jaime Valderrama, the general manager at Miguel Torres and Daniela Marquez, the press manager, in Miguel Torres' elegant guesthouse. For this occasion, Gabriel Ramos Motera, the chef of the 'Restaurant Vina Miguel Torres' prepared classical dishes from his menu card in Curico. The restaurant on the Ruta del Vino is awarded 'best regional cuisine' in Chile.

The delicate Tiraditos de Salmon, with aioli of avocados and the Ceviche de Pescado y Ulte, a mouthwatering ceviche with seaweed, avocados and leche de tigre, a marinade of lime, garlic and onions, matched perfectly with the Chardonnay, with ripe fruits in the mouth, from Limari Valley, one of the northernmost wine growing regions in Chile.

The Pastel de Camaron y Langostino, a succulent pie of shrimps, gratinated with parmigiano was served with prawns. For the wines paired with the dishes, we loved the Cordillera Carmenère 2021, with red berries and menthol on the nose, with fine tannins and chocolate flavors on the palate and the great 01 Los Inquietos 2020, a field blend, with mainly Malbec, with a complex bouquet of fruits and herbs and with a filigree structure.

The dessert, a refreshing melon ice cream with aromatic Moscatel, married perfectly with the ripe fruits and candied oranges aromas of the 'La Causa' Orange wine, vintage 2019.

Restaurante de Vinos Miguel Torres
La Bodeguita
Longitudinal Sur Km 195
Curico, Maule, Chile



Carolina Marquez, the PR manager



The Chef Gabriel Ramos Montero



Ceviche Pescado Ulte



Tiraditos de Salmon



Pastel de Camaron y Langostino



Melon icecream with Moscatel

Impressum

Based on an idea by Romain Batya



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