

# EL PRINCIPAL

VIÑA EL PRINCIPAL  
MAIPO ANDES - CHILE



**VINTAGE:**

2006

**DENOMINATION OF ORIGIN:**

Maipo Andes

**COMPOSITION:**

83% Cabernet Sauvignon

17% Carmenere.

**ALCOHOL CONTENT:**

15,3 % v/v.

**PH:**

3,63.

**TOTAL ACIDITY:**

5,14 g/l.

**RESIDUAL SUGAR:**

2,03 g/l.

**VINTAGE NOTES**

The wine was elaborated mainly with Cabernet Sauvignon and Carmenere grapes. These were harvested (April 16) by hand and carried in boxes with about 13 kg. They were proceeded to select bunches.

**VINEYARD ALTITUDE:** 850 m.a.s

**SOIL TEXTURE:** Clay loam

**CLIMATE:** Sub humid Mediterranean with big influence of the Andes Mountains.

**THERMAL OSCILLATION:** over 18° C

**CONDUCTION SYSTEM:** Espalier.

**PRUNING:** Guyot Double.

**HARVEST:** April 16 (All hand-picked harvest).

**YIELD :** 4.050 kg/ha

**COOL MACERATION(8°C):** 18 Months in all new French oak barrels.

**ALCOHOLIC FERMENTATION:** 20 days.

**POST FERMENTATIVE MACERATION:** 16 days.

**BARREL AGING:** 18 Months, new French oak.

**BOTTLED:** October 2007.

**BOTTLE AGING:** Minimum 2 year in the bottle before release to the market.