

EL PRINCIPAL

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MAIPO ANDES - CHILE

VINTAGE:

2007

DENOMINATION OF ORIGIN :

Maipo Andes

COMPOSITION:

97% Cabernet Sauvignon,

3% Carmenere

ALCOHOL CONTENT:

15% v/v

PH:

3,47.

TOTAL ACIDITY:

5,51 g/l.

RESIDUAL SUGAR:

1,8 g/l.



VINTAGE NOTES

This wine was elaborated mainly with Cabernet Sauvignon and Carmenere grapes. These were harvested (April 4th) by hand and carried in boxes with about 13 kg. They were proceeded to select bunches, destemmed and soft crushing.

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 4th (All hand-picked harvest).

YIELD: 5,100 kg/ha

COOL MACERATION (8°C): 4 days

ALCOHOLIC FERMENTATION: 14 days.

POST FERMENTATIVE MACERATION: 16 days.

BARREL AGING: 20 months, new French oak.

BOTTLED: March 2009.

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