

# EL PRINCIPAL

VIÑA EL PRINCIPAL  
MAIPO ANDES - CHILE



**VINTAGE:**

2008

**DENOMINATION OF ORIGIN:**

Maipo Andes

**COMPOSITION:**

95% Cabernet Sauvignon,

5% Carmenere

**ALCOHOL CONTENT:**

15% v/v

**PH:**

3.43

**TOTAL ACIDITY:**

6.45 g/l

**RESIDUAL SUGAR:**

2.21 g/l

**VINTAGE NOTES**

The wine was elaborated mainly with Cabernet Sauvignon and Carmenere grapes. These were harvested (April 14) by hand and carried in boxes with about 13 kg. They were proceeded to select bunches.

**VINEYARD ALTITUDE:** 777 m.a.s.

**SOIL TEXTURE:** 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 14 (All hand-picked harvest).

**YIELD:** 3.640 kg/ha

**COOL MACERATION (8°C):** 5 days

**ALCOHOLIC FERMENTATION:** 12 days

**POST FERMENTATIVE MACERATION:** 16 days

**BARREL AGING:** 19 months, new French oak

**BOTTLED:** February 2010

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