

EL PRINCIPAL

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MAIPO ANDES - CHILE

VINTAGE:

2009

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

88% Cabernet Sauvignon,

12% Carmenere

ALCOHOL CONTENT:

15% v/v

PH:

3,7

TOTAL ACIDITY:

5,9 g/l

RESIDUAL SUGAR:

2,68 g/l

**VINTAGE NOTES**

The wine was elaborated mainly with Cabernet Sauvignon and Carmenere grapes. These were harvested (April 9th), by hand, and carried in boxes with about 13 kg. Then, bunches selection, destemmed and soft crushing.

VINEYARD ALTITUDE: 777 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 9th (All hand-picked harvest).

YIELD: 5.200 kg/ha

COOL MACERATION (8°C): 6 days

ALCOHOLIC FERMENTATION: 13 days

POST FERMENTATIVE MACERATION: 17 days

BARREL AGING: 20 Months, new French oak

BOTTLED: January 2011

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