

EL PRINCIPAL

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MAIPO ANDES - CHILE

VINTAGE:

2010

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

83% Cabernet Sauvignon

17% Petit Verdot

ALCOHOL CONTENT:

15% v/v

PH:

3,7

TOTAL ACIDITY:

5,6 g/l

RESIDUAL SUGAR:

2,53 g/l



VINTAGE NOTES

The wine was elaborated mainly with Cabernet Sauvignon and Petit Verdot grapes. These were harvested (April 26) by hand and carried in boxes with about 13 kg. Then, bunches selection, destemming and soft crushing processes took place.

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.

YIELD: 4.800 kg/ha

COOL MACERATION (8°C): 5 days

ALCOHOLIC FERMENTATION: 9 days

POST FERMENTATIVE MACERATION: 23 days.

BARREL AGING: 18 Months, new French oak.

BOTTLED: June 2012

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