

# EL PRINCIPAL

VIÑA EL PRINCIPAL  
MAIPO ANDES - CHILE

**VINTAGE:**

2011

**DENOMINATION OF ORIGIN:**

Maipo Andes

**COMPOSITION:**

78% Cabernet Sauvignon

22% Petit Verdot

**ALCOHOL CONTENT:**

14,5% v/v

**PH:**

3,7

**TOTAL ACIDITY:**

5,6 g/l

**RESIDUAL SUGAR:**

2 g/l

**VINTAGE NOTES**

Cold and dry year, a recorded 30% decrease in rainfall, a cold Spring delayed the phenological stages, Summer with maximum average temperatures lower than the 2010 season, Which made later harvesting possible. The Cabernet Sauvignon and Petit Verdot grapes were hand harvested starting on 15th April. The clusters and berries were selected and vatted gravitationally.

**VINEYARD ALTITUDE:** 820 m.a.s

**SOIL TEXTURE:** Alluvial origin. 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:** 4.340 kg/ha

**COOL MACERATION (8°C):** 6 days

**ALCOHOLIC FERMENTATION:** 13 days

**POST FERMENTATIVE MACERACIÓN:** 19 days

**BARREL AGING:** 17 months, new French oak

**BOTTLED:** February 2013

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