

EL PRINCIPAL

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE

**VINTAGE:**

2012

DENOMINATION OF ORIGIN

Maipo Andes

COMPOSITION:

93% Cabernet Sauvignon

7% Petit Verdot

ALCOHOL:

15% v/v

PH:

3,5

TOTAL ACIDITY:

5,6 g/l

RESIDUAL SUGAR:

2,4 g/l

VINTAGE NOTES

The season was characterized by a warm spring and normal rainfall according to the historical average and, 20% higher compared to the previous season. The summer had high temperatures which led in an earlier harvest and similar to the harvests of 2008 and 2009. Cabernet Sauvignon and Petit Verdot grapes were harvested by hand since March 16th. Clusters and grains were selected and were brought into the tanks gravitationally.

VINEYARD ALTITUDE: 820 m.a.s.

SOIL TEXTURE: Alluvial/colluvial origin, Clay loam.

CLIMATE: Sub humid Mediterranean with big influence of the Andes Mountains.

THERMAL OSCILLATION: Between 18° and 22°C.

CONDUCTION SYSTEM: Espalier

PRUNING: Guyot Double

YIELD: 5.700 kg/ha.

COOL MACERATION(8°C): 4 days.

ALCOHOLIC FERMENTATION: 9 days.

POST FERMENTATIVE MACERATION: 15 days.

BARREL AGING: 18 months French oak.

BOTTLED: February 2014

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