

EL PRINCIPAL

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE

**VINTAGE:**

2013

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

87% Cabernet Sauvignon,

9% Petit Verdot,

4% Cabernet Franc

ALCOHOL:

15,0 % v/v

PH:

3,44

TOTAL ACIDITY:

5,0 g/l

RESIDUAL SUGAR:

2,7 g/l

VINTAGE NOTES

The season was characterized by a cold spring and normal rainfall according to the historical average and 20% higher compared to the previous season. The summer recorded moderate temperatures for the months of December and January followed by temperatures 3°C below the previous season during the month of March and April. This harvest, with slow ripening and good acidity grapes, allowed us to craft elegant and balanced wines. The grapes were handpicked in prime condition from April 10th. The clusters and grains were selected and transported gravitationally into the stainless-steel tanks.

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: Between 18° and 22°C.

CONDUCTION SYSTEM: Espalier

PRUNING: Double Guyot

YIELD: 5.200 kg/ha

COOL MACERATION (8°C): 4 days.

ALCOHOLIC FERMENTATION: 7 days.

POST FERMENTATIVE MACERATION: 14 days.

BARREL AGING: 20 months, new French oak

BOTTLED: May 2015

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