

KIÑE

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE

VINTAGE:

2015

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

100% Verdejo

ALCOHOL CONTENT:

14,0% v/v

PH:

3,2

TOTAL ACIDITY:

5,3 g/l

RESIDUAL SUGAR:

3,19 g/l



VINTAGE NOTES

The Verdejo variety, originally from Rueda, Spain; First Chilean experience with this variety and possibly the first Verdejo in America. In the elaboration we tried to maintain all the fruit potential, first with a controlled work in the vineyard and a manual harvest, which allowed us to produce great quality grapes. In the winery, the elaboration was with a minimum intervention, a maceration for 6 hours, to later press the grapes gently. The must, fermented in barrels with native yeasts, to respect the character and typicity of the variety, accompanied by batonage work, produced a wine of great volume and personality.

VINEYARD ALTITUDE: 790 m.a.s

SOIL TEXTURE: Alluvial origin, sandy loam.

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

THERMAL OSCILLATION: Between 18° and 22°

CONDUCTION SYSTEM: Espalier

PRUNING: Guyot double

YIELD: 6.000 kg/ha

COOL MACERATION (8°C): 6 hours

ALCOHOLIC FERMENTATIVE: 20 days

BATONAGE: 6 months

BARREL AGING: 7 months, French oak.