

MEMORIAS

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE



VINTAGE:
2006

DENOMINATION OF ORIGIN:
Maipo Andes

COMPOSITION:
69% Cabernet sauvignon,
31% Carmenere.

ALCOHOL CONTENT:
15,4% v/v

PH:
3,59

TOTAL ACIDITY:
5,27 g/l

RESIDUAL SUGAR:
2,25 g/l

VINTAGE NOTES

The wine was elaborated with Cabernet Sauvignon and Carmenere grapes. These were harvested (April 24) by hand and carried in boxes with about 13 kg.

VINEYARD ALTITUDE: 780 msnm.

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.

HARVEST: April 24 (all hand-picked harvest).

YIELD: 5.400 kg/ha.

COOL MACERATION(8°C): 5 days.

ALCOHOLIC FERMENTATION: 16 days.

POST FERMENTATIVE MACERATION: 15 days.

BARRELS AGING: 14 months. French oak.

BOTTLED: October 2007.

BOTTLE AGING: Minimum 1 year before release on the market.