

MEMORIAS

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE



VINTAGE:

2007

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

80% Cabernet sauvignon,

20% Carmenere.

ALCOHOL CONTENT:

15% v/v

PH:

3,56

TOTAL ACIDITY:

5,28 g/l

RESIDUAL SUGAR:

2,7 g/l

VINTAGE NOTES

The wine was elaborated with Cabernet Sauvignon and Carmenere grapes. These were harvested (April 18) by hand and carried in boxes with about 13 kg.

VINEYARD ALTITUDE: 780 m.a.s.

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 18 (All hand-picked harvest).

YIELD: 3.820kg/ha (1,5 ton/acre).

COOL MACERATION (8°C): 4 days.

ALCOHOLIC FERMENTATION: 14 days.

POST FERMENTATIVE MACERATION: 17 days.

BARREL AGING: 14 months. French oak.

BOTTLED: January 2009.

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