

MEMORIAS

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE



VINTAGE:

2008

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

65% Cabernet Sauvignon,

35% Carmenere.

ALCOHOL CONTENT:

15% v/v

PH:

3,42

TOTAL ACIDITY:

5,95 g/l

RESIDUAL SUGAR:

2,5 g/l

VINTAGE NOTES

The wine was elaborated mainly with Cabernet Sauvignon and Carmenere grapes. These were harvested (April 22), by hand, and carried in boxes with about 13 kg. They were proceeded to select bunches.

VINEYARD ALTITUDE: 760 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 22

YIELD: 3.470 kg/ha

COOL MACERATION(8°C): 6 days

ALCOHOLIC FERMENTATION: 10 days.

POST FERMENTATIVE MACERATION: 14 days.

BARREL AGING: 16 months. French oak

BOTTLED: October 2010.

BOTTLE AGING: Minimum 3 years before release on the market.