

MEMORIAS

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE



VINTAGE:

2011

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

63% Cabernet Sauvignon, 20% Petit Verdot,
13% Carmenere, 4% Cabernet Franc.

ALCOHOL CONTENT:

14,8% v/v

PH:

3,75

TOTAL ACIDITY:

5,4 g/l

RESIDUAL SUGAR:

1.7 g/l

VINTAGE NOTES

Cold and dry year, a recorded 30% decrease in rainfall, a cold Spring which delayed the phenological stages, Summer with maximum average temperatures lower than the 2010 season, which made a later harvesting possible. The Cabernet Sauvignon and Petit Verdot grapes were hand harvested starting on 8th April and 14th April respectively. The clusters and berries were selected and vatted gravitationally.

VINEYARD ALTITUDE: 765 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.

YIELD: 5.880 kg/ha.

COOL MACERATION (8°C): 5 days

ALCOHOLIC FERMENTATION: 10 days.

POST FERMENTATIVE MACERATION: 18 days.

BARREL AGING: 16 months, French oak.

BOTTLED: february 2013

BOTTLE AGING: Minimum 1 year before release on the market