

MEMORIAS

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE



VINTAGE:

2012

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

73% Cabernet Sauvignon, 12% Petit Verdot,
7% Syrah, 5% Carmenere,
3% Cabernet Franc.

ALCOHOL CONTENT:

15% v/v

PH:

3,59

TOTAL ACIDITY:

6,12 g/l

RESIDUAL SUGAR:

2,4 g/l

VINTAGE NOTES

The season was characterized by a warm spring and normal rainfall according to the historical average and, 20% higher compared to the previous season. The summer had high temperatures which led in an earlier harvest and similar to the harvested by hand since March 16th. Clusters and grains were selected and were brought into the tanks gravitationally.

VINEYARD ALTITUDE: 780 m.a.s.

SOIL TEXTURE: Alluvial/coluvial origin, Clay loam

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

THERMAL OSCILLATION: over 18° y 22°C

CONDUCTION SYSTEM: Espalier

PRUNING: Guyot Double

YIELD: 6,910 kg/ha. 2,8 ton/acre.

COOL MACERATION: 4 days.

ALCOHOLIC FERMENTATION: 8 days.

POST FERMENTATIVE MACERATION: 13 days.

BARREL AGING: 15 months, French oak

BOTTLED: february 2014

BOTTLE AGING: Minimum 1 year before release on the market