

# MEMORIAS

VIÑA EL PRINCIPAL  
MAIPO ANDES - CHILE



**VINTAGE:**

2013

**DENOMINATION OF ORIGIN:**

Maipo Andes

**COMPOSITION:**

45% Cabernet Sauvignon,  
32% Cabernet Franc, 15% Petit Verdot,  
8% Syrah

**ALCOHOL CONTENT:**

15,0 % v/v

**PH:**

3,54

**TOTAL ACIDITY:**

5,7 g/l

**RESIDUAL SUGAR:**

2,0 g/l

**VINTAGE NOTES**

The season was characterized by a cool spring and normal rainfall according to the historical average and 20% higher compared to the previous season. The summer recorded moderate temperatures for the months of December and January followed by temperatures 3°C below the previous season during the months of March and April.

This harvest, with slow ripening and good acidity grapes, allowed us to craft elegant and balanced wines. The grapes were handpicked in prime condition from April 10th. The clusters and grains were selected and transported gravitationally into the stainless steel tanks.

**VINEYARD ALTITUDE:** 780 m.a.s.

**SOIL TEXTURE:** Alluvial/colluvial origin, clay loam.

**CLIMATE:** Sub humid Mediterranean with huge influence of the Andes Mountain.

**THERMAL OSCILLATION:** Between 18°C and 22°C

**CONDUCTION SYSTEM:** Espalier

**PRUNING:** Double Guyot

**YIELD:** 5.900 kg/ha

**COOL MACERATION(8°C):** 6 days

**ALCOHOLIC FERMENTATION:** 8 days

**POST FERMENTATIVE MACERATION:** 12 days.

**BARREL AGEING:** 16 months, French oak

**BOTTLED:** January 2015

**BOTTLE AGEING:** Minimum 1 year before release on the market