

MEMORIAS

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE

**VINTAGE:**

2014

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

63% Cabernet Sauvignon,
22% Syrah, 15% Petit Verdot,

ALCOHOL CONTENT:

14,5 % v/v

PH:

3,57

TOTAL ACIDITY:

5,94 g/l

RESIDUAL SUGAR:

2,0 g/l

VINTAGE NOTES

The Season characterized by a cold spring and a very dry summer of minimum temperatures lower than the 2012-2013 season which allowed to obtain an excellent health of the grapes and good acidity. The rainfall were registered only in winter / spring being 45% lower than the previous season. The summer temperatures were very similar to the previous season but with an increase in the maximum temperatures during the months of February and March.

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: 5.600 kg/ha

COOL MACERATION(8°C): 5 days

ALCOHOLIC FERMENTATION: 8 days

POST FERMENTATIVE MACERATION: 14 days.

BARREL AGEING: 17 months, French oak

BOTTLED: January 2016

BOTTLE AGEING: Minimum 1 year before release on the market