

# MEMORIAS

VIÑA EL PRINCIPAL  
MAIPO ANDES - CHILE

**VINTAGE:**

2015

**DENOMINATION OF ORIGIN:**

Maipo Andes

**COMPOSITION:**

78% Cabernet Sauvignon,

10% Cabernet Franc,

9% Petit Verdot, 3% Syrah

**ALCOHOL CONTENT:**

15 % v/v

**PH:**

3,57

**TOTAL ACIDITY:**

5,5 g/l

**RESIDUAL SUGAR:**

2,8 g/l

**VINTAGE NOTES**

The season is characterized by lower average cold temperatures of spring than last season. Then, the summer was hot and dry, similar to 2012, but the average temperature was a bit higher. The precipitations were registered only in winter, which did not alter the phytosanitary condition of the grapes. The manual harvest began in the second week of March and the grapes were selected and processed in a gravitational way.

**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:** 6.500 kg/ha

**COOL MACERATION(8°C):** 5 days

**ALCOHOLIC FERMENTATION:** 6 days

**POST FERMENTATIVE MACERATION:** 13 days.

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

**BOTTLED:** February 2017

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