

EL PRINCIPAL

VIÑA EL PRINCIPAL
MAIPO ANDES - CHILE

**VINTAGE:**

2014

DENOMINATION OF ORIGIN:

Maipo Andes

COMPOSITION:

90% Cabernet Sauvignon,

7% Petit Verdot,

3% Syrah

ALCOHOL:

14,5 % v/v

PH:

3,46

TOTAL ACIDITY:

5,9 g/l

RESIDUAL SUGAR:

2 g/l

VINTAGE NOTES

The season was characterized by a cold spring and dry summer, temperatures lower than the previous season that allowed get very good acidity and healthy fruit. The rainfalls concentrated in winter and spring were 45% less than the last year. The summer was similar than the last season.

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. The clusters and grains were selected and transported gravitationally into the stainless-steel tanks.

VINEYARD ALTITUDE: 800 m.a.s.

SOIL TEXTURE: Alluvial origin, Clay loam.

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

THERMAL OSCILLATION: Between 18° and 22°C.

CONDUCTION SYSTEM: Espalier

PRUNING: Double Guyot

YIELD: 4.500 kg/ha

COOL MACERATION (8°C): 6 days.

ALCOHOLIC FERMENTATION: 6 days.

POST FERMENTATIVE MACERATION: 16 days.

BARREL AGING: 20 months, new French oak

BOTTLED: February 2016

BOTTLE AGING: Minimum 2 year in the bottle before release to the market.