

KIÑE

VIÑA EL PRINCIPAL  
MAIPO ANDES - CHILE

**VINTAGE:**

2017

**DENOMINATION OF ORIGIN:**

Maipo Andes

**COMPOSITION:**

100% Verdejo

**ALCOHOL CONTENT:**

14,0% v/v

**PH:**

3,2

**TOTAL ACIDITY:**

6,7 g/l

**RESIDUAL SUGAR:**

1,6 g/l



**VINTAGE NOTES**

The Verdejo variety, originally from Rueda region, Spain; Kiñe is the first Chilean experience with this variety and possibly the first Verdejo in America. In the elaboration we tried to maintain all the fruit potential, first with a controlled work in the vineyard and a manual harvest, which allowed us to produce great quality grapes. In the winery, the elaboration was with a minimum intervention, a maceration for 6 hours, to later press the grapes gently. The must, fermented in barrels with native yeasts, to respect the character and typicity of the variety, accompanied by batonage work, produced a wine of great volume and personality.

**VINEYARD ALTITUDE:** 790 m.a.s

**SOIL TEXTURE:** Alluvial origin, sandy loam.

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

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

**CONDUCTION SYSTEM:** Espalier

**PRUNING:** Double Guyot

**YIELD:** 6.500 kg/ha

**COOL MACERATION (8°C):** 12 hours

**ALCOHOLIC FERMENTATION:** 22 days

**BATONAGE:** 6 months

**BARREL AGING:** 10 months, 70% French oak and 30% concrete.