

VIÑA EL PRINCIPAL

MEMORIAS 2016

Very complex harvest, the 2015 season was influenced by the “ El Niño phenomenon” , however, winter and spring were cold and with little rainfall. These conditions delayed sprouting and maturity processes allowing a slow and balanced maturity. The manual harvest began the first week of March, the grapes were selected and added to the stainless steel tanks in gravitational form.

The wines are fruity, balanced and very good acidity. After the harvest, in mid-April there were numerous rainfalls registering the highest rainfall for the month of April of the last 40 years.

Valley	Maipo
Location	Pirque
Vineyard altitude	780 m.a.s.
Soil texture	Clay loam
Climate	Sub humid Mediterranean with big influence of the Andes Mountains.
Thermal oscillation	Between 18°C – 22C ° degrees.
Conduction system	Espalier
Pruning	Guyot double
Yield:	6.100 kg/ha
Cool maceration (8° C)	5 days
Alcoholic fermentation	8 days
Post fermentative maceration	12 days
Barrel aging	17 months
Barrels	French oak
Bottled	Febrero 2018
Assemblage	83 % Cabernet sauvignon 9 % Syrah 6 % Petit verdot 2 % Carmenere
Analysis	Alcohol content 14 % v/v pH 3,57 Total acidity 5,36 g/l Residual sugar 2,1 g/l