



# VIÑA EL PRINCIPAL

PIRQUE - CHILE



## MEMORIAS 2022

### VARIETIES:

74% CABERNET SAUVIGNON  
16% PETIT VERDOT  
10% CABERNET FRANC

### ANALYSIS:

ALCOHOL: 15%  
PH: 3,4  
ACIDITY: 6,24 G/L

### AGING POTENTIAL:

15 YEARS OR MORE

### AGING:

22 MONTHS  
FRENCH OAK  
BARRELS

**WINEMAKER:** MARCO PUYO, INGEBORG KANIA.

### VINEYARD

Our vineyards were planted in 2000 and are located in Maipo Andes Valley, DO Pirque, in the piedmont of the Andes mountain at 800 meters above sea level, In the south part of the Maipo river. The soil are alluvial and colluvial origin with a large amount of round and irregular gravel.

### CLIMATE

Mediterranean with great influence from the Andes. It belongs to one of the coldest areas within the Maipo Andes Valley, having a pronounced difference of temperatures between day and night (18 and 22°C) creating the perfect conditions to preserve the aromas, flavors and the correct ripeness of the tannins.

### VINIFICATION

The harvest begins at the end of february. We select the grape grains and put them into the stainless steel tank by gravity. A pre - fermentative maceration begins for 5 days at 8°C and then starts the alcoholic fermentation for 7 days at 25°C with a remontage of 4 to 6 times a day. Once the fermentation is completed, starts a second maceration post- fermentation for 14 days at a temperature of 20°C for a greater extraction of aromas and soft tannins.

### TASTING NOTES

Memorias present a deep red color with ruby hues. Wild berries fruit aroma and nutty notes, hints of black pepper, earthy and flowery touch. In mouth it is a clear expression of Maipo valley with the perfect balance and elegant tannins inviting you to continue tasting our Memorias wine.