



VIÑA EL PRINCIPAL

PIRQUE - CHILE

EL PRINCIPAL 2016



## TASTING NOTES

The 2015 harvest was a complex one, the season was affected by the El Niño phenomenon, however the winter and spring seasons were relatively cold with little rain. These conditions delayed the budding and maturing process allowing for a slow and balanced ripeness. The manual harvest began in the first week of March; the grapes were selected and then placed into vats by means of gravity. The wines are fruity in nature, balanced and with good acidity levels. Once the harvest was concluded in mid-April, we experienced significant rain in April which reached record levels for the month.

■ Valley	Maipo Andes
■ Location	Pirque
■ Vineyard altitude	750 m.a.s.
■ Soil texture	Alluvial origin - Clay loam
■ Climate	Sub humid Mediterranean with big influence of the Andes Mountains.
■ Thermal oscillation	Between 18°C- 22°Celsius degrees.
■ Conduction system	Espalier
■ Pruning	Guyot double
■ Yield:	5.100 kg/ha
■ Cool maceration (8° C)	5 days
■ Alcoholic fermentation	7 days
■ Post fermentative maceration	14 days
■ Barrel aging	18 months
■ Barrels	French Oak
■ Bottled	Abril 2018

■ Assemblage	90 %	Cabernet Sauvignon
	10 %	Petit Verdot

■ Analysis	■ Alcohol content	14 % v/v
	■ pH	3,65
	■ Total acidity	5,34 g/l
	■ Residual sugar	2,31 g/l

  
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# SCORES

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### LAST SCORES AWARDED

# 2016

Points

■ **JAMESSUCKLING.COM**  James Suckling

91

■ **Tim Atkin**  Tim Atkin

94

■  Robert Parker's Wine Advocate / **Luis Gutierrez**

93

■ **Descor 20 ChadOS 21** Patricio Tapia

96