



VIÑA EL PRINCIPAL

PIRQUE - CHILE

CALICANTO 2018




TASTING NOTE

The season was characterized by a rainy winter and a spring of good temperatures, luminosity and without precipitation. The summer until the month of January recorded moderate temperatures and good accumulation of degree days, then in February high temperatures were recorded for two weeks and then received a month of fresh March and very moderate temperatures, which resulted in a slow accumulation of sugars, conservation of acidity and a delay in the date of harvest of the grapes. The yield was 20% higher than the previous season with grapes of good color, high acidity and ripe tannins.

■ Valley	Maipo
■ Location	Pirque
■ Vineyard altitude	770 m.a.s.
■ Soil texture	Clay loam
■ Climate	Sub humid Mediterranean with big influence of the Andes Mountains.
■ Thermal oscillation	Over 18°C degrees.
■ Conduction system	Espalier
■ Pruning	Guyot double
■ Yield:	5.600 kg/ha
■ Cool maceration (8° C)	5 days
■ Alcoholic fermentation	6 days
■ Post fermentative maceration	14 days
■ Barrel aging	12 months, French oak

■ Assemblage	49%	Cabernet Sauvignon
	38%	Carmenere
	7%	Syrah
	3%	Cabernet Franc
	3%	Malbec

■ Analysis	■ Alcohol content	14,0 % v/v
	■ pH	3,53
	■ Total acidity	5,14 g/l
	■ Residual sugar	1,9 g/l


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SCORES

CALICANTO 2018



LAST SCORES AWARDED

2018

Points

■ **JAMES SUCKLING.COM**  James Suckling

91

■  Robert Parker's Wine Advocate / Luis Gutierrez

90

■ **Descor 20**
ChadOS 21 Patricio Tapia

93