



# VIÑA EL PRINCIPAL

MAIPO ANDES - CHILE

## kiñe 2020

### VARIETIES:

100% VERDEJO

### AGING:

12 MONTHS - 80%

FRENCH OAK BARRELS

20% CONCRETE

### ANALYSIS:

ALCOHOL: 14%

PH: 3,3

ACIDITY: 6,5 G/L (C4H6O6)

### AGING POTENTIAL:

7 YEARS OR MORE

### WINEMAKER: MARCO PUYO

#### VINEYARD

Our vineyards were planted in 1993 and are located in Maipo Andes Valley, DO Pirque, in the piedmont of the Andes mountain between 750 & 900 meters above sea level, in the south part of the Maipo river. The soil has alluvial 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 beginning of March, we select the grapes to enter them into the stainless steel tank by gravity. Here begins a pre-fermentation maceration for 24 hours at 8°C and then we press to start the alcoholic fermentation without skins for 20 days at 14°C. Once fermentation is complete, 80% of the wine is stored in 500-liter French oak barrels for battonage for 10 months and 20% of the wine is stored in concrete eggs.

#### TASTING NOTES

Bright white wine, yellow gold in the glass. Intense bouquet of tropical fruits like passion fruit and flamed pineapple, citrus and menthol notes. Hints of toasted almonds, honey and butter. A vibrant wine on the palate. Good acidity and a perfect smoothness. Long finish, very seductive and fresh aftertaste.

