

# CALICANTO

VIÑA EL PRINCIPAL  
MAIPO ANDES - CHILE



**VINTAGE:**

2016

**DENOMINATION OF ORIGIN:**

Maipo Andes

**COMPOSITION:**

69% Cabernet Sauvignon,  
11% Syrah,  
10% Petit Verdot,  
8% Carmenere,  
2% Malbec

**ALCOHOL CONTENT:**

14% v/v

**PH:**

3,52

**TOTAL ACIDITY:**

5,5 g/l

**RESIDUAL SUGAR:**

2,0 g/l

**VINTAGE NOTES**

The season was characterized by a hot and dry winter, then a cold spring, that produced a late sprouting and mature. The summer was hot and dry with 2 °C more than the average of the previous season. Rainfall were in spring and autumn season, but it registered an unusual rain in Abril, that wasn't dangerous for the phytosanitary condition in the fruit, because the harvest time finished before. Clusters and grains were selected and brought into the tanks gravitationally.

**VINEYARD ALTITUDE:** 770 m.a.s

**SOIL TEXTURE:** Colluvial origin, Clay loam.

**CLIMATE:** Sub humid Mediterranean with big influence of the Andes Mountains.

**THERMAL OSCILLATION:** Between 18°C and 22°C

**CONDUCTION SYSTEM:** Espalier

**PRUNING:** Guyot Double

**YIELD:** 6.800 kg/ha

**COOL MACERATION (8°C):** 7 days

**ALCOHOLIC FERMENTATION:** 7 days

**POST FERMENTATIVE MACERATION:** 8 days

**BARREL AGING:** 12 months, French oak

**BOTTLED:** Abril 2017.

**BOTTLE AGING:** Minimum 6 months, before release on the market.