### VIÑA EL PRINCIPAL MAIPO ANDES VALLEY



#### DESCRIPTION

Brought to Regal a few years ago by selector Jens Schmidt, El Principal represents a winery from Chile taking Cabernet and Carmenere to an entirely new level. Located in the Alto Maipo, these vineyard sites lie at the foot of the Andes mountains up to 950m in altitude. Winds creep over the Andes and cool down these sites late in the afternoon to help preserve remarkable acidity despite the warmth of the Maipo region. Low yields give great concentration and create a unique spiced potpourri aroma on each wine. With the advice of Monsieur Patrick Leon (famed from his work at Chateau Mouton Rothschild) and winemaking expertise of Gonzalo Guzman, these wines will over deliver for a fraction of the price that Napa offers.

Specializing in Cabernet Sauvignon and Carmenere, El Principal creates 3 blended wines to reach every consumer level. Small parcels of Cabernet Franc, Syrah, and Petit Verdot are incorporated as well, particularly on the entry level Calicanto. Named after the bridge that connected farmers to the center of Santiago, 'Calicanto' promotes the strength and beauty Carmenere is capable of. Lacking the off-putting green note that others have often carried, El Principal harvests Carmenere as late as June to reach optimal ripeness in each berry. As the consumer seeks for richer texture and longevity of the bottle, more Cabernet and less Carmenere are incorporated in the Memorias and El Principal label.

APPELLATIONS: Maipo Valley REGION: Maipo Andes Valley VITICULTURE: Conventional YEASTS: Native VARIETALS: Cabernet Sauvignon, Carmenere, Cab Franc, Syrah, Petit Verdot, Malbec SOIL TYPE: Clay loams IN HOUSE ENOLOGIST: Gonzalo Guzman CONSULTING ENOLOGIST: Patrick Leon HECTARES VINEYARD: 65 hectares TOT PROD BOTTLES: 165,000

## **EL PRINCIPAL – CALICANTO**



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MEMORIAS

VARIETY: 38% Cabernet Sauvignon, 48% Carmenere, 6% Cab Franc, 4% Syrah, 4% Malbec APPELLATION: Maipo Andes Valley TOTAL PRODUCTION: 8,000 cases VINEYARD ALTITUDE: 770 meters AGING: 12 months barrique, 6 months bottle MACERATION TIME: 4 weeks VINIFICATION METHOD: Grape selection, de-stemming and soft crush. Cool maceration for 4 days at 8C, alcoholic fermentation for 10 days, post fermentation maceration 12 days. Aging in 100% new French oak.

**DESCRIPTION:** The Calicanto is a blend of younger vines. The higher percentage of Carmenere hints that this wine wants to show off from the get go. This is the spicy one, big shouldered for its category with just a hint of pleasant rusticity.

**TASTING NOTES:** Red cherry aromas dominate tobacco notes on top of the spicy components, perfectly polished tannins and a balanced finish.

# **EL PRINCPAL – MEMORIAS**



**DESCRIPTION:** The 2010 Memorias is a sophisticated version of the classic Alta Maipo wine: 78% Cabernet Sauvignon and 20% Carmenere, with a small amount of Petit Verdot. A serious wine with layers of all things; black cherries, spice, chocolate, but the truly surprising side of this wine: controlled alcohol, soft tannins, deep warm character and creamy!

**TASTING NOTES:** Delicious notes of black cherries, spice and chocolate, with a deep warm, creamy finish!



# **EL PRINCIPAL – EL PRINCIPAL**

VARIETY: 83% Cabernet Sauvignon, 17% Petit Verdot APPELLATION: Maipo Andes Valley TOTAL PRODUCTION: 500 cases VINEYARD ALTITUDE: 850 meters AGING: 18 months barrique, 24 months bottle MACERATION TIME: 5-6 weeks VINIFICATION METHOD: Grape selection, de-stemming and soft crush. Cool maceration for 5 days at 8C, alcoholic fermentation for 9 days, post fermentation maceration 23 days. Aging in 100% new French oak.

**DESCRIPTION:** A slightly modified blend in the 2010 vintage, swapping Carmenere for Petit Verdot, making the already stunning wine even better!