

# PRIMUS

CARMÉNÈRE | 2016

APALTA, COLCHAGUA VALLEY



Red fruit aromas, with cedar and boldo notes. On the palate it is fresh and fruity, with flavors of cherry and hints of pepper and rosemary. Silky, with velvety tannins and great mouthfeel.



The Apalta vineyards are located in a privileged area protected by nature, surrounded by native forests, where the Andes and Coastal mountain ranges meet. Our vines are managed organically, the grapes used in this wine come from the high slopes of this estate.



Mediterranean climate, with well-defined seasons.



South-facing vineyards, in the old Tinguiririca river terraces. Well-drained clay-loam soils, and rock material.

PRIMUS

CARMÉNÈRE

APALTA  
COLCHAGUA - CHILE

## 2016 HARVEST

A warm season for the Colchagua Valley, with lower yields than a normal year, giving way to great concentration and structure. As a result, we obtained terrific fruit and intensity of flavors. Organic farming has allowed for true expression of the fruit from this specific area of Apalta, delivering a unique and elegant Carménère.



14%



PH  
3.88



ACIDITY  
3.06 G/L



RESIDUAL SUGAR  
2.1 G/L



12 MONTHS IN FRENCH OAK  
BARRELS, 18% NEW



16° C  
60° F



BEEF EMPANADAS  
LAMB CURRY  
STEWES