

PRIMUS

CARMÉNÈRE | 2017

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.



Mediterranean climate, with well-defined seasons.



Vineyards surrounded by native forests, where the Andes and Coastal mountain ranges meet. The grapes used in this wine come from the higher slopes of this estate.



Organic vineyards, with well-drained clay-loam soils, and rock material.

PRIMUS

CARMÉNÈRE

APALTA
COLCHAGUA - CHILE

2017 HARVEST

There was little rainfall during the season, concentrated in the winter months. Temperatures rose significantly near the end of spring, with record high temperatures, and the beginning of harvest was unusually early. The grapes were harvested with optimum ripeness, giving way to wines of great concentration and flavor intensity, and excellent balance between acidity and tannins. Organic farming has allowed for true expression of the fruit from this specific area of Apalta, delivering a unique and elegant Carménère.



14%



PH
3.82



ACIDITY
4,4 G/L



RESIDUAL SUGAR
2.6 G/L



12 MONTHS IN FRENCH OAK
BARRELS, 18% NEW



16° C
60° F



BEEF EMPANADAS
LAMB CURRY
STEWES