



PRIMUS

CARMÉNÈRE | 2018

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.

2018 HARVEST

An exceptional harvest in Colchagua, with very good ripening curves given by a rainy winter and a summer of moderate temperatures. The optimal condition of the grapes at picking time delivered wines of great concentration and elegance, with very good balance of 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.



ORGANICALLY FARMED VINEYARDS DELIVER MAXIMUM EXPRESSION OF OUR LIVING SOILS.



14%



PH 3.76



ACIDITY 4,77 G/L



RESIDUAL SUGAR 1.9 G/L



12 MONTHS IN FRENCH OAK BARRELS, 18% NEW



16° C 60° F



BEEF EMPANADAS LAMB CURRY STEWS