

PRIMUS

CARMÉNÈRE | 2019

D.O. APALTA, COLCHAGUA VALLEY
ORGANIC WINE



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.

2019 HARVEST

A good harvest in Apalta and all the Colchagua Valley, with favorable weather conditions that, despite the scarcity of precipitation, gave us a good ripening curve. Harvest began during the projected timeframe, and gave us intense fruit with great balance between the acidity and the tannins. Organic farming has allowed for true expression of the fruit from our Apalta Estate, delivering an elegant and unique Carménère.



14°



PH
3.78



ACIDITY
4.91 G/L



RESIDUAL SUGAR
2.89 G/L



12 MONTHS IN FRENCH OAK
BARRELS, 18% NEW



16 °C
60 °F



BEEF EMPANADAS
LAMB CURRY
STEWES