

# PRIMUS

CARMÉNÈRE | 2020

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.

## 2020 HARVEST

In Apalta, the harvest in the highest part of our organic vineyard began early in order to preserve the character and expressiveness of the grapes, while in the lower part of the property, where our centenary vines are planted, the connection of the vines with their environment, thanks to their deep roots, required little intervention and produced excellent grapes, as they do year after year, with elegance, expression, and authenticity reflected in wines with a sense of origin.



ORGANIC VINEYARDS DELIVER MAXIMUM  
EXPRESSION OF OUR LIVING SOILS



14.5%



PH  
3.77



ACIDITY  
4.94 G/L



RESIDUAL SUGAR  
2.2 G/L



18 MONTHS IN FRENCH OAK  
BARRELS, 18% NEW



16 °C  
60 °F



BEEF EMPANADAS  
LAMB CURRY  
STEWES