

# PRIMUS

CARMÉNÈRE | 2021

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.

## 2021 HARVEST

In Apalta, the harvest of the upper region of our organic vineyards started a bit late compared to the previous year but still early by regular standards. A colder season led to a slower maturation curve, thus accomplishing a more homogeneous process that brought complexity and intensity to the grapes. The characteristics of this season derived in moderate yields, which benefited the concentration of the fruit, allowing for its origins and variety to express themselves to its full potential.



ORGANIC VINEYARDS DELIVER  
THE MAXIMUM EXPRESSION  
OF OUR LIVING SOILS



14%



PH  
3.55



ACIDITY  
5.85 G/L



RESIDUAL SUGAR  
1.66 G/L



18 MONTHS IN FRENCH OAK  
BARRELS, 18% NEW



16 °C  
60 °F



BEEF EMPANADAS  
LAMB CURRY  
STEWES