



PRIMUS

CABERNET SAUVIGNON | 2014

MAIPO VALLEY, CHILE



The Primus vineyards are located on the third alluvial terrace of the Alto Maipo, at the foot of the Andes Mountains.



Mediterranean climate, with well-defined seasons and rainfall concentrating in winter. The proximity to the Andes mountains cools the nights, resulting in a slow ripening process.



Old Maipo river terraces. Well drained alluvial soils with silty clay loam, influenced by the minerals coming from the mountains.

Lively aromas of blackberry, blueberry and dried cherry intertwine with vanilla and cedar notes. A smooth silky texture with fine tannins and balance, providing a beautiful and lingering finish.

WINEMAKER'S NOTES

The grapes are hand-picked, double sorted, fermented in open top tanks with native yeasts, and left on the skins after fermentation to gain structure and depth. The best lots of the vintage are selected, blended and aged in French oak barrels for 12 months.

2014 VINTAGE

A dry growing season with milder temperatures than a normal year and an exceptionally cool spring resulted in a slow maturation of tannins, while a warm March moved harvest forward regarding previous years. This, coupled with low yields gave way to wines of great concentration, elegant, with red fruit and soft tannins.



14 %



PH
4.73



RESIDUAL SUGAR
2.19 G/L



ACIDITY
3.09 G/L



16° C
60° F



12 MONTHS IN FRENCH
OAK BARRELS, 20% NEW



STEAK WITH CILANTRO,
LAMB