

PRIMUS

CABERNET SAUVIGNON | 2015

MAIPO VALLEY



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.



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.



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



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

2015 HARVEST

A warm season in the Maipo Valley, with a positive development given the lack of rain during flowering and harvest. Wines with very good aromatic intensity, juicy palate and well-structured tannins.



14%



PH
3.62



ACIDITY
4.7 G/L



RESIDUAL SUGAR
2.7 G/L



12 MONTHS IN FRENCH OAK
BARRELS, 18% NEW



16° C
60° F



ROAST BEEF WITH "PEBRE",
LAMB