

PRIMUS

CABERNET SAUVIGNON | 2018

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.



Vineyards located on the third alluvial terrace of the Alto Maipo, at the foot of the Andes Mountains.



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

2018 HARVEST

An exceptional harvest in Maipo, with very good ripening curves given by a rainy winter, a fresh spring and a dry summer with moderate temperatures. The optimal condition of the grapes at picking time delivered wines of great concentration of aromas and flavors. An elegant Cabernet Sauvignon that is true reflection of Maipo soils, structured tannins and long finish.



SUSTAINABLE VINEYARDS DELIVER THE MAXIMUM EXPRESSION OF OUR LIVING SOILS.



14°



PH
3.69



ACIDITY
4.79 G/L



RESIDUAL SUGAR
2.29 G/L



12 MONTHS IN FRENCH OAK
BARRELS, 18% NEW



16 °C
60 °F



ROAST BEEF
GRILLED RIBS