



PRIMUS

CABERNET SAUVIGNON | 2020

ALTO MAIPO VALLEY | ORGANIC WINE



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.

2020 VINTAGE

This year undoubtedly presented challenges, principally due to the high summer temperatures and the low levels of precipitation during winter. These were the principal reasons for why harvest began several weeks earlier than normal.

We had lower yields and smaller grapes with great concentration. We had to be very attentive to the evolution of the grapes in order to harvest them at the precise moment to get expressive fruit with acidity and good ripeness. The result was a Cabernet Sauvignon of excellent quality, and a faithful reflection of the Maipo soils.



ORGANIC VINEYARDS DELIVER MAXIMUM EXPRESSION OF OUR LIVING SOILS



13.5%



PH 3.76



ACIDITY 4.56 G/L



RESIDUAL SUGAR 1.76 G/L



18 MONTHS IN FRENCH OAK BARRELS, 18% NEW



16 °C 60 °F



ROAST BEEF GIRLLED RIBS