



PRIMUS

THE BLEND | 2014

COLCHAGUA VALLEY, CHILE



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The Apalta vineyards are located in a privileged location protected by nature, surrounded by native forests, where the Andes and Coastal mountain ranges meet to form an impressive half moon formation.



Mediterranean climate, with well-defined seasons.



Well-drained clay-loam soils, and colluvial soils.

An expressive blend that brings together the diversity of each of our estates and the best adapted varieties. Cabernet Sauvignon is the basis, and provides structure, while Merlot adds red fruit and vitality on the palate. Carménère delivers density and smoothness, combined with the soft and complex finish of the Petit Verdot. Cabernet Franc adds elegance and persistence.

COMPOSITION

40% Cabernet Sauvignon, 24% Merlot, 23% Carménère, 10% Petit Verdot, 3% Cabernet Franc

WINEMAKER'S NOTES

The best lots of the vintage are selected and blended. Part of the wine is aged in 5000 L foudres, and the rest in French oak barrels for 12 months.

2014 VINTAGE

Temperatures were moderate with slow maturation curves, allowing to make accurate decisions regarding the harvest, looking for grapes with a strong fresh character, balance and tannin structure. Final results were very positive: yields were low, and we obtained high concentration, expressive and intense fruit flavors.



14 %



PH
3.79



RESIDUAL SUGAR
2.16 G/L



ACIDITY
2.96 G/L



16° C
60° F



25% AGED IN 5000L
FOUDRES, 75% AGED IN
FRENCH OAK BARRELS FOR
12 MONTHS



GRILLED OR BAKED MEAT
WITH THICK SAUCES,
GORGONZOLA CHEESE