



PRIMUS

THE BLEND | 2020

APALTA, COLCHAGUA VALLEY

ORGANIC WINE



An expressive blend that brings together the diversity of our unique estate in Apalta. This vintage Cabernet Sauvignon is the basis and provides the structure which is perfectly complemented by the black fruit and spices of the Syrah. The Malbec and the Carménère provide silkiness, hints of black pepper and density, while the Cabernet Franc adds elegance and persistence combined with the soft and complex finish of the Petit Verdot.

COMPOSITION:

- 45% Cabernet Sauvignon
- 25% Syrah
- 10% Malbec
- 8% Petit Verdot
- 7% Carménère
- 5% Cabernet Franc



Mediterranean climate, with well-defined seasons.



Vineyards surrounded by native forests, where the Andes and Coastal mountain ranges meet. The grapes of this wine come from the higher slopes of this estate.



Organic vineyards, with well-drained clay-loam soils, and rock material.

2020 VINTAGE

In Apalta, the harvest in the highest part of our organic vineyard began early in order to preserve the character and expressiveness of the grapes, while in the lower part of the property, where our centenary vines are planted, the connection of the vines with their environment, thanks to their deep roots, required little intervention and produced excellent grapes, as they do year after year, with elegance, expression, and authenticity reflected in wines with a sense of origin.



ORGANIC VINEYARDS DELIVER MAXIMUM EXPRESSION OF OUR LIVING SOILS.



14%



PH 3.5%



ACIDEZ 5.17 G/L



AZÚCAR RESIDUAL 1.76 G/L



33% 5000 L FODRES
66% FRENCH OAK BARRELS FOR 18 MONTHS



16 °C
60 °F



GRILLED MEATS
GORGONZOLA CHEESE