

PRIMUS

APALTA, COLCHAGUA VALLEY



A selection of the best lots of our Apalta Estate, a privileged location for growing red varieties in Chile. 14 months in French oak barrels and foudres give this blend a subtle elegance.

VARIETIES

70% Carménère, 25% Syrah, 5% Cabernet Franc



Mediterranean climate, with well-defined seasons.



A unique estate surrounded by native forests, where the Andes and Coastal mountains ranges meet. This elegant and expressive wine is a delicate combination of grapes from different blocks of the property. The Syrah and Cabernet Franc are from the higher slopes and the Carménère from vines that are more than eighty years old in the old alluvial terraces of the Tinguiguirica river.



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

2016 HARVEST

A warm season for the Colchagua Valley, with lower yields than a normal year, giving way to great concentration and structure. As a result, we obtained terrific fruit and intensity of flavors.











33% 5000 L FOUDRES 66% FRENCH OAK BARRELS FOR 14 MONTHS

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