



# PRIMUS

*Winemaker Selection  
Apalta*

D.O. COLCHAGUA VALLEY

2017

*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

40% Carménère, 30% Cabernet Sauvignon, 30% Syrah.



Mediterranean climate, with well-defined seasons.



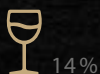
A unique estate surrounded by native forests, where the Andes and Coastal mountains ranges meet. This elegant and expressive wine is a delicate combination of grapes from different blocks of the property. The Syrah and Cabernet Sauvignon are from the higher slopes and Carménère from vines that are more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



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

## 2017 HARVEST

There was little rainfall during the season, concentrated in the winter months. Temperatures rose significantly near the end of spring, with record high temperatures, and the beginning of harvest was unusually early. The grapes were harvested with optimum ripeness, giving way to wines of great concentration and flavor intensity, and excellent balance between acidity and tannins. Organic farming has allowed for true expression of the fruit from this unique area of Apalta in the Colchagua Valley



14%



PH  
3.73



ACIDITY  
5.2 G/L



RESIDUAL SUGAR  
2.3 G/L



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



16° C  
60° F



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