



PRIMUS

Winemaker Selection

DO. APALTA, COLCHAGUA VALLEY

2018



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

50% Carménère, 30% Cabernet Sauvignon, 20% 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.

2018 HARVEST

An exceptional harvest in Apalta, with very good ripening curve given by a rainy winter and a summer of moderate temperatures. The optimal condition of the grapes at picking time delivered elegant wines with great concentration, and a perfect balance between acidity and tannins. Organic farming has allowed for true expression of the fruit of this unique area of Apalta in the Colchagua Valley.



14%



PH
3.7



ACIDITY
5.2 G/L



RESIDUAL SUGAR
2.1 G/L



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



16° C
60° F