



PRIMUS

Winemaker Selection

D.O. APALTA, COLCHAGUA VALLEY

ORGANIC WINE

2019



An exquisite compilation of the most distinguished lots from the slopes of our singular estate in Apalta—a terroir of unrivaled prestige for nurturing Chilean red varieties. Meticulously crafted through minimal intervention, each lot undergoes separate fermentation, followed by 22-month aging in French oak barrels and foudres. This results in a blend of subtle and sophisticated elegance.

VARIETIES

50% Carménère - 25% Cabernet Sauvignon - 20% Petit Verdot - 5% Syrah



Mediterranean climate, with well-defined seasons.



Located in the northeast corner of the Apalta Valley, our unique estate forms a crescent shape, surrounded by a lush native forest. This refined and expressive wine is an artful blend, harmoniously bringing together grapes from distinct blocks across the property. Cabernet Sauvignon, Syrah, and Petit Verdot thrive on the elevated slopes, while the historic alluvial terraces along the Tinguiririca River host the more than eighty-year-old Carménère vines.



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

2019 VINTAGE

A good harvest in Apalta and throughout the Colchagua Valley, marked by favorable weather conditions. Despite limited precipitation, the grapes experienced optimal ripening, resulting in an intense fruit profile with a remarkable equilibrium between acidity and tannins. The adherence to organic farming practices has facilitated the genuine expression of the fruit from our Apalta Estate.



ORGANICALLY FARMED VINEYARDS DELIVER THE MAXIMUM EXPRESSION OF OUR LIVING SOILS.



14%



PH
3,57



ACIDITY
5,4 G/L



RESIDUAL SUGAR
2,45 G/L



33% 5000 L FOUDES
FRENCH OAK BARRELS FOR 22 MONTHS



16° C
60° F

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