



PRIMUS

CABERNET SAUVIGNON 2014

Appellation

Maipo Valley, Chile

Varietal composition: 100% Cabernet Sauvignon



Mediterranean climate, with well-defined seasons and rainfall concentrating in winter.



The proximity to the Andes mountains cools the nights, resulting in a slow ripening process.



Old Maipo river terraces. Well drained alluvial soils with silty clay loam, influenced by the minerals coming from the mountains.



Harvest 2014

A dry growing season with milder temperatures than a normal year and an exceptionally cool spring resulted in a slow maturation of tannins, while a warm March moved harvest forward regarding previous years. This, coupled with low yields gave way to wines of great concentration, elegant, with red fruit and soft tannins.

The wine

Lively aromas of redcurrant, blueberry and dried cherry intertwine with vanilla and cedar notes. A smooth silky texture and fine tannins add balance, providing a beautiful and lingering finish.

Aging: 12 months in French oak, 20% new

Alcohol: 14%

Primus wines are crafted by expert viticulturists and winemakers, led by winemaker Rodrigo Soto, who works closely with Álvaro Espinoza, pioneer in organic and biodynamic practices in Chile. This experienced team works with dedication to deliver wines of excellence with a distinctive character.