



# PRIMUS

## THE BLEND 2014

### Appellation

Colchagua Valley, Chile

### Varietal composition:

40% Cabernet Sauvignon

24% Merlot

23% Carmenere

10% Petit Verdot

3% Cabernet Franc



Mediterranean climate, with well-defined seasons.



Vineyards from Apalta and Marchigüe.



Well-drained clay-loam soils, and colluvial soils.

### Harvest 2014

Temperatures were moderate with slow maturation curves, allowing to make accurate decisions regarding the harvest, looking for grapes with a strong fresh character, balance and tannin structure. Final results were very positive: yields were low, and we obtained high concentration, expressive and intense fruit flavors.

### The wine

An expressive blend that combines the potential of each terroir for each specific variety. Cabernet Sauvignon provides structure, while Carmenere adds spices, which combine with the freshness and red fruit from the Merlot, achieving a balanced, elegant wine, with soft tannins and a lingering finish.

**Ageing:** 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.*

[www.primuswines.cl](http://www.primuswines.cl)