

# PRIMUS

THE BLEND | 2016

APALTA, COLCHAGUA VALLEY



An expressive blend that brings together the diversity of each of our estates and the best adapted varieties. Cabernet Sauvignon is the basis, and provides structure, while Merlot adds red fruit and vitality on the palate. Carménère delivers density and smoothness, combined with the soft and complex finish of the Petit Verdot. Cabernet Franc adds elegance and persistence.



Mediterranean climate, with well-defined seasons.



Vineyards surrounded by native forests, where the Andes and Coastal mountain ranges meet. The grapes used in this wine come from the higher slopes of this estate.



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

## 2016 HARVEST

A warm season for the Colchagua Valley, with lower yields than a normal year, giving way to great concentration and structure. As a result, we obtained terrific fruit and intensity of flavors.



13,5%



PH  
3.68



ACIDITY  
3,15 G/L



RESIDUAL SUGAR  
2.46 G/L



33% 5000 L FODRES  
66% FRENCH OAK BARRELS FOR 12 MONTHS



16° C  
60° F



GRILLED MEATS  
GORGONZOLA CHEESE