



PRIMUS

CARMÉNÈRE | 2016

APALTA, COLCHAGUA VALLEY, CHILE



The Apalta vineyards are located in a privileged location protected by nature, surrounded by native forests, where the Andes and Coastal mountain ranges meet to form an impressive half moon formation.



Mediterranean climate, with well-defined seasons.



South-facing vineyards, in the old Tinguiririca river terraces. Well-drained clay-loam soils, and rock material.

Red fruit aromas, with cedar and boldo notes. On the palate it is fresh and fruity, with flavors of cherry and hints of pepper and rosemary. Silky, with velvety tannins and great mouthfeel.

WINEMAKER'S NOTES

The grapes are hand-picked, double sorted and fermented in open top tanks with native yeasts. The grapes are left on the skins after fermentation to gain structure and depth. The best lots of the vintage are selected, blended and aged in French oak barrels for 12 months.

2016 VINTAGE

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. Organic farming has allowed for true expression of the fruit from this specific are of Apalta, delivering a unique and elegant Carménère.



14 %



PH
3.81



RESIDUAL SUGAR
1.91 G/L



ACIDITY
2.74 G/L



16° C
60° F



12 MONTHS IN FRENCH
OAK BARRELS, 18% NEW



CHILEAN 'PASTEL DE
CHOCLO', CHILEAN BEEF
STEW WITH SUNNY SIDE-UP
EGGS, STUFFED PASTA