

# PRIMUS

## CARMENERE 2013



### Appellation

Colchagua Valley, Chile



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



45 km east of the Pacific Ocean.



South-facing vineyards; less sun exposure.



Well-drained clay-loam soils, and rock material.



The Tinguiririca river moderates temperatures.

**Varietal composition:** 100% Carmenerre

### Harvest: 2013

2013 was considered one of Chile's coolest vintages in the past decade mostly driven by a slow and cool growing season, resulting in a late ripening of the fruit. As a result we obtained elegant wines with vibrant color, fresh fruit aromas, bright acidity and smooth tannins.

### The wine

Deep crimson color, with notes of plum and blackberry mingle invitingly with hints of exotic spice aromas. Fresh and delicate flavors of cherry and plum are complemented by a touch of spice and soft notes of dried figs. Well balanced wine with mouthwatering acidity and round, soft tannins.

**Aging:** 12 months in French oak, 25% new

**Alcohol:** 14%

*Primus wines are crafted by expert viticulturists and winemakers, led by Rodrigo Soto, who works closely with Álvaro Espinoza, pioneer in organic and biodynamic practices in Chile. The quality of our Carmenerre grapes is carefully watched over by José Aguirre, agricultural manager and expert in the variety. This experienced team works with dedication to deliver wines of excellence with a distinctive character.*