

PRIMUS

CARMENERE 2014

Appellation

Colchagua Valley, Chile

Varietal composition: 100% Carmenerere



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



45 km east of the Pacific Ocean, in the renowned Apalta region of Colchagua.



South-facing vineyards, in the old Tinguiririca river terraces.



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



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 lower than the previous season, and overall we obtained high concentration, expressive and intense fruit flavors.

The wine

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.

Aging: 12 months in French oak, 20% 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 Carmenerere 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.