

# PRIMUS

## CARMÉNÈRE 2015

### Appellation

Colchagua Valley, Chile

Varietal composition: 100% Carménère



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 2015

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.

### The wine

Red fruit aromas, with cedar and bold o 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 Carménère 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.