



PRIMUS

CABERNET SAUVIGNON | 2019

ALTO MAIPO VALLEY



Lively aromas of blackberry, blueberry and dried cherry intertwine with vanilla and cedar notes. A smooth silky texture with fine tannins and balance, providing a beautiful and lingering finish.



Mediterranean climate, with well-defined seasons and rainfall concentrating in winter. The proximity to the Andes mountains cools the nights, resulting in a slow ripening process.



Vineyards located on the third alluvial terrace of the Alto Maipo, at the foot of the Andes Mountains.



Well drained alluvial soils with silty clay loam, influenced by the minerals coming from the mountains.

2019 VINTAGE

The harvest in Maipo began 10 days earlier and delivered great wines despite the lack of rain of the year. Lower yields than other seasons, but in the other hand the grapes had a great concentration of aromas and flavors.

An elegant Cabernet Sauvignon that is true reection of our Alto Maipo soils, structured tannins and smooth long finish.



SUSTAINABLE VINEYARDS DELIVER THE MAXIMUM EXPRESSION OF OUR LIVING SOILS.



13.5%



PH 3.82



ACIDITY 4.95 G/L



RESIDUAL SUGAR 2.4 G/L



12 MONTHS IN FRENCH OAK BARRELS, 18% NEW



16 °C 60 °F



ROAST BEEF GIRLLED RIBS