

PRIMUS

THE BLEND 2013

Appellation: Colchagua Valley

Varietal composition:

Colchagua Valley, Chile:
35% Carmenere,
29% Cabernet Sauvignon,
6% Petit Verdot,
3% Cabernet Franc

Varietal composition:

Casablanca Valley, Chile:
25% Syrah,
2% Merlot



Mediterranean climate, with well-defined seasons.



45 km east of the Pacific Ocean.



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

Mediterranean climate influenced by the cool breeze from the Pacific Ocean and morning fogs.

30 km east of the Pacific Ocean.

Quartz-granite origin, clay loam texture and medium depth.

Vintage: 2013

2013 was considered one of Chile's coolest vintages in the past decade, characterized 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

Expressive notes of blackberry, blueberry and cherries, with leather and rosemary hints. Intense flavors of strawberry, with soft and velvety tannins, bright acidity and seamlessly integrated oak. Lovely structure and a lingering finish.

Aging: 12 months in French oak, 25% new

Alcohol: 14.5%

Primus wines are crafted by expert viticulturists and winemakers, led by winemaker Rodrigo Soto, who works closely with Álvaro Espinoza, pioneer in organic and biodynamic practices in Chile. This experienced team works with dedication to deliver wines of excellence with a distinctive character.