



PRIMUS

THE BLEND | 2018

APALTA, COLCHAGUA VALLEY



An expressive blend that brings together the diversity of our unique estate. The Cabernet Sauvignon is the basis and provides structure, while Carménère delivers density and smoothness, which is perfectly complemented by the black fruit and spices of the Syrah. The Cabernet Franc adds elegance and persistence combined with the soft and complex finish of the Petit Verdot.

COMPOSITION:

- 55% Cabernet Sauvignon
- 20% Carménère
- 10% Syrah
- 10% Petit verdot
- 5% Cabernet franc



Mediterranean climate, with well-defined seasons.



Vineyards surrounded by native forests, where the Andes and Coastal mountain ranges meet. The grapes of this wine come from the higher slopes of this estate.



Organic vineyards, with well-drained clay-loam soils, and rock material.

2018 VINTAGE

An exceptional harvest in Apalta, with very good ripening curve given by a rainy winter and a summer of moderate temperatures. The optimal condition of the grapes at picking time delivered elegant wines with great concentration, and a perfect balance between acidity and tannins. Organic farming has allowed for true expression of the fruit from this unique area of Apalta in the Colchagua Valley.



SUSTAINABLE FARMED VINEYARDS DELIVER
MAXIMUM EXPRESSION OF OUR LIVING SOILS.



13,5%



PH
3,66



ACIDITY
5,25 G/L



RESIDUAL SUGAR
2,53 G/L



33% 5000 L FUDRES
66% FRENCH OAK BARRELS FOR 12 MONTHS



16 °C
60 °F



GRILLED MEATS
GORGONZOLA CHEESE