

PRIMUS

THE BLEND | 2017

APALTA, COLCHAGUA VALLEY



An expressive blend that brings together the diversity of each of our estates and the best adapted varieties. Cabernet Sauvignon is the basis, and provides structure, while Merlot adds red fruit and vitality on the palate. Carménère delivers density and smoothness, combined with the soft and complex finish of the Petit Verdot. Cabernet Franc adds elegance and persistence.



Mediterranean climate, with well-defined seasons.



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



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

2017 HARVEST

There was little rainfall during the season, concentrated in the winter months. Temperatures rose significantly near the end of spring, with record high temperatures, and the beginning of harvest was unusually early. The grapes were harvested with optimum ripeness, giving way to wines of great concentration and flavor intensity, and excellent 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.



14%



PH
3.67



ACIDITY
5.17G/L



RESIDUAL SUGAR
2.44 G/L



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



16° C
60° F



GRILLED MEATS
GORGONZOLA CHEESE