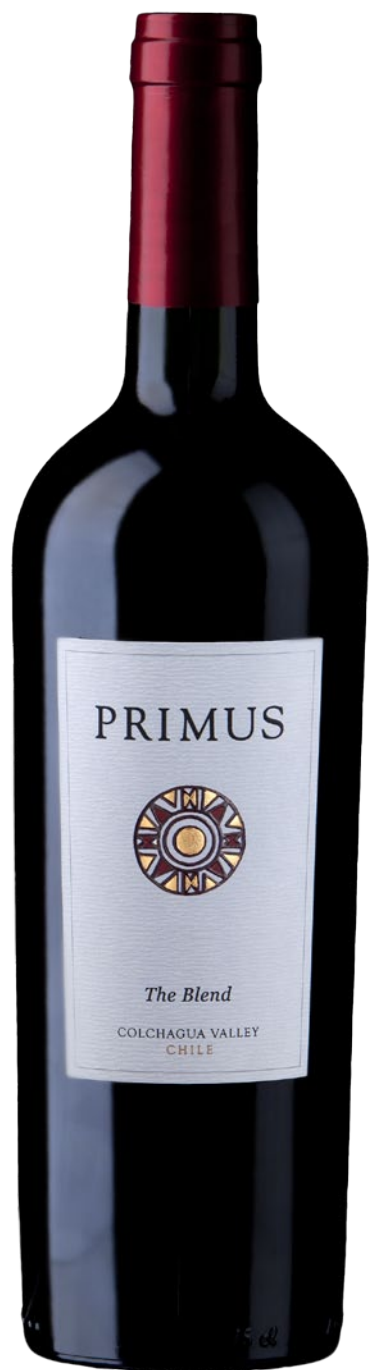




PRIMUS

THE BLEND | 2015

APALTA, COLCHAGUA VALLEY, CHILE



WWW.PRIMUSWINES.CL



The Apalta vineyards are located in a privileged location protected by nature, surrounded by native forests, where the Andes and Coastal mountain ranges meet to form an impressive half moon formation.



Mediterranean climate, with well-defined seasons.



Well-drained clay-loam soils, and colluvial soils.

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.

COMPOSITION

40% Cabernet Sauvignon, 25% Merlot, 24% Carménère, 8% Petit Verdot, 3% Cabernet Franc

WINEMAKER'S NOTES

The best lots of the vintage are selected and blended. Part of the wine is aged in 5000 L foudres, and the rest in French oak barrels for 12 months.

2015 VINTAGE

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.



14 %



PH
3.68



RESIDUAL SUGAR
2.46 G/L



ACIDITY
3.15 G/L



16° C
60° F



33% AGED IN 5000L
FOUDRES, 66% IN FRENCH
OAK BARRELS FOR 12
MONTHS



GRILLED OR BAKED MEATS
WITH THICK SAUCES,
GORGONZOLA CHEESE