

# PRIMUS

THE BLEND | 2015

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.



The Apalta vineyards 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.



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

## 2015 HARVEST

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



ACIDITY  
3,15 G/L



RESIDUAL SUGAR  
2.46 G/L



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



16° C  
60° F



GRILLED OR BAKED MEATS  
WITH THICK SAUCES,  
GORGONZOLA CHEESE