

# PRIMUS

CABERNET SAUVIGNON | 2016

MAIPO VALLEY



Lively aromas of blackberry, blueberry and dried cherry intertwine with vanilla and cedar notes. A smooth silky texture with fine tannins and balance, providing a beautiful and lingering finish.



Mediterranean climate, with well-defined seasons and rainfall concentrating in winter. The proximity to the Andes mountains cools the nights, resulting in a slow ripening process.



Vineyards located on the third alluvial terrace of the Alto Maipo, at the foot of the Andes Mountains.



Well drained alluvial soils with silty clay loam, influenced by the minerals coming from the mountains.

PRIMUS

CABERNET SAUVIGNON

MAIPO  
MAIPO - CHILE

## 2016 HARVEST

A warm season in the Maipo Valley, with a positive development given the lack of rain during flowering and harvest. Wines with very good aromatic intensity, juicy palate and well-structured tannins.



13,5%



PH  
3.8



ACIDITY  
4,1 G/L



RESIDUAL SUGAR  
2,3 G/L



12 MONTHS IN FRENCH OAK  
BARRELS, 18% NEW



16° C  
60° F



ROAST BEEF  
GRILLED RIBS

Gonzalez Byass USA  
1525 W Homer St, Suite 301, Chicago, IL, 60642  
[info@gonzalezbyassusa.com](mailto:info@gonzalezbyassusa.com)  
[www.gonzalezbyassusa.com](http://www.gonzalezbyassusa.com)  
[@gonzalezbyassusa](https://www.instagram.com/gonzalezbyassusa)