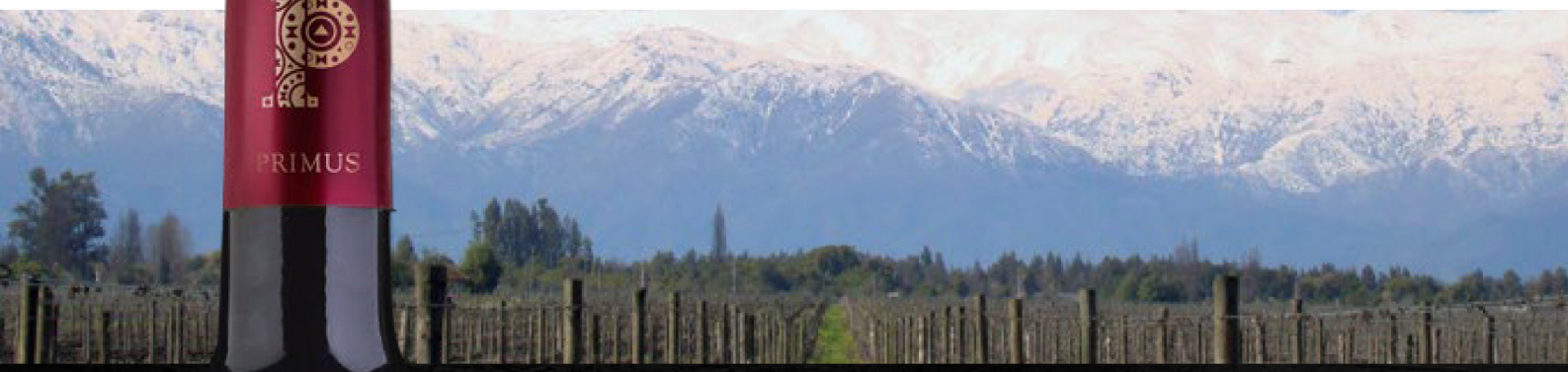
PRIMUS

CABERNET SAUVIGNON | 2017

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.

2017 HARVEST

A warm season in the Maipo Valley, grapes grown ripened with normal ranges, and there were no significant delays. The result is a cabernet sauvignon with very good aromatic intensity, juicy palate and well-structured tannins.

13.5%	PH 3.84	ACIDITY 4.05 G/L	RESIDUAL SUGAR 2.29 G/L
12 MONTHS IN FRENCH OAK BARRELS, 18% NEW	16° C 60° F	ROAST BEEF GIRLLED RIBS	

GONZALEZ BYASS USA, 1525 W HOMER ST, SUITE 301, CHICAGO, IL, 60642
info@gonzalezbyassusa.com
www.gonzalezbybassusa.com