

PRIMUS

CARMÉNÈRE | 2022

D.O. APALTA, COLCHAGUA VALLEY

MADE WITH ORGANIC GRAPES



Red fruit aromas, with cedar and boldo notes. On the palate it is fresh and fruity, with flavors of cherry and hints of pepper and rosemary. Silky, with velvety tannins and great mouthfeel.



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.

2022 HARVEST

The harvest from our regenerative, organic, and biodynamic vineyards in Apalta kicked off in mid-March and extended throughout the entire month of April. This year was marked by a warmer summer compared to previous periods. The winter season saw scarce rainfall, and the budding process exhibited an exceptional flowering and maturation curve. Despite cooler temperatures, this resulted in a gradual ripening, contributing to a uniform development that enriched the grapes with complexity and intensity.

Yields, although moderate compared to the rest of the valley, favored fruit concentration, allowing the unique character of the grape varieties and terroir to express itself fully. In the lower part of the property, where our century-old vines thrive, the vineyard's rooted connection to the land, driven by deep roots requiring minimal intervention, yielded outstanding grapes. These grapes, harvested year after year, bear witness to the elegance, expressiveness, and authenticity that define our wines, truly revealing the sense of place of Viña Neyen de Apalta.



ORGANIC VINEYARDS DELIVER THE MAXIMUM EXPRESSION OF OUR LIVING SOILS



14.5%



PH
3.49



ACIDITY
6.06 G/L



RESIDUAL SUGAR
1 G/L



18 MONTHS IN FRENCH OAK
BARRELS, 18% NEW



16 °C
60 °F



BEEF EMPANADAS
LAMB CURRY
STEWES

WWW.NEYENDEAPALTA.COM

PRIMUS

CARMÉNÈRE | 2021

D.O. APALTA, COLCHAGUA VALLEY
ORGANIC WINE
MADE WITH ORGANIC GRAPES



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2021 HARVEST

In Apalta, the harvest of the upper region of our organic vineyards started a bit late compared to the previous year but still early by regular standards. A colder season led to a slower maturation curve, thus accomplishing a more homogeneous process that brought complexity and intensity to the grapes. The characteristics of this season derived in moderate yields, which benefited the concentration of the fruit, allowing for its origins and variety to express themselves to its full potential.



ORGANIC VINEYARDS DELIVER
THE MAXIMUM EXPRESSION
OF OUR LIVING SOILS



14%



PH
3.55



ACIDITY
5.85 G/L



RESIDUAL SUGAR
1.66 G/L



18 MONTHS IN FRENCH OAK
BARRELS, 18% NEW



16 °C
60 °F



BEEF EMPANADAS
LAMB CURRY
STEW

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