



PRIMUS

CABERNET SAUVIGNON | 2020

ALTO MAIPO VALLEY | ORGANIC WINE



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.

2020 VINTAGE

This year undoubtedly presented challenges, principally due to the high summer temperatures and the low levels of precipitation during winter. These were the principal reasons for why harvest began several weeks earlier than normal.

We had lower yields and smaller grapes with great concentration. We had to be very attentive to the evolution of the grapes in order to harvest them at the precise moment to get expressive fruit with acidity and good ripeness. The result was a Cabernet Sauvignon of excellent quality, and a faithful reflection of the Maipo soils.



ORGANIC VINEYARDS DELIVER THE MAXIMUM
EXPRESSION OF OUR LIVING SOILS.



13.5%



PH
3.76



ACIDITY
4.56 G/L



RESIDUAL SUGAR
1.76 G/L



12 MONTHS IN FRENCH OAK
BARRELS, 18% NEW



16 °C
60 °F



ROAST BEEF
GIRLLED RIBS



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CABERNET SAUVIGNON | 2021

ALTO MAIPO VALLEY | ORGANIC WINE

MADE WITH ORGANIC GRAPES



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2021 VINTAGE

After several years, the 2021 harvest started by the end of February in what we refer to as "normal timing," this resulted from the fact that we had a colder season that 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 their full potential.

The result is a Cabernet Sauvignon with great acidity that promotes a better aging potential, with lower volumetric alcohol content and a well-balanced complexity and structure, all these enveloped in tannins that feel soft and elegant.



ORGANIC VINEYARDS DELIVER MAXIMUM
EXPRESSION OF OUR LIVING SOILS



13.5%



PH
3.6



ACIDITY
4.65 G/L



RESIDUAL SUGAR
2.46 G/L



18 MONTHS IN FRENCH OAK
BARRELS, 18% NEW



16 °C
60 °F



ROAST BEEF
GRILLED RIBS