

# NEYENDEAPALTA



## ANCESTRAL

D.O. APALTA

APALTA, COLCHAGUA VALLEY

## CABERNET SAUVIGNON | 2023

MADE WITH ORGANIC GRAPES

PARCEL C6, UNGRAFTED

### A TRIBUTE TO NATURE, A CELEBRATION OF ORIGIN.

**Winemakers Exploration:** Wines are born from our winemaking team's audacity and discoveries by looking at our regenerative vineyards in Apalta from a different perspective. These vineyards open like a perfect natural laboratory to explore new possibilities.

**Exceptional Price and Quality:** Recognized by notable critics before its launch, Tesis de Primus offers something unique in its price segment. At an accessible value, each bottle of Primus Tesis is a "specialty" worth discovering and sharing.

### COMPOSITION

100% Cabernet Sauvignon - Parcel C6  
ANCESTRAL UNGRAFTED VINES

### WINEMAKER'S NOTES

The harvest takes place in the early hours of the day, with a meticulous and manual approach to ensure quality from the beginning. The grapes are transported directly to the winery, where they undergo a rigorous destemming process on a double selection table. The first selection focuses on clusters, while the second concentrates on berries, ensuring optimal raw material quality. Open tanks are chosen for vinification to allow a gentle and delicate extraction of tannins. It begins with a 5-day maceration at 12°C, gradually increasing the temperature to start fermentation with natural yeasts. After completing alcoholic fermentation, the wine rests on its pomace, with periodic tastings to adjust extraction for the desired balance. After draining to separate the wine from the pomace, a careful 36-hour decantation takes place. Subsequently, malolactic fermentation occurs in barrels, where the aging period also occurs.

### VINTAGE 2023

The harvest of our regenerative organic and biodynamic vineyards in Apalta began, as in the last two vintages, at the end of March. This longer maturation leads to better development of aromatic compounds, flavors, and especially tannins, which, in the long run, provide structure while still being smooth on the palate. In the lower part of the estate, where our ancestral vines are located, the connection between the vineyard and the place is thanks to deep-rooted vines that require minimal intervention; they deliver, as in every year, outstanding, elegant, expressive, and authentic grapes that reflect a sense of place in the wines.

For this variety, this year we obtained rounder and more robust tannins due to the gradual maturation, along with rich fruit, more centered around strawberries, raspberries, and some cherries. Additionally, it gives us the typical notes from the Apalta region, floral and spiced, which become more pronounced as aging progresses. On the palate, it is a wine with good acidity, long-lasting, and with good volume. Overall, it was a good year for reds, with softened tannins, refreshing acidity that enhances persistence on the palate, and expressive aromas on the nose.



ANCESTRAL ROOTS CAPTURE THE  
INEXPLICABLE ENERGY OF APALTA



16°C



Alcohol  
13%



Residual Sugar  
1.58 G/L



PH  
3.54



Acidity  
4.23 G/L



14 months in French  
oak barrels



Grilled meat,  
Herb-Seasoned Dishes

CERTIFIED,  
**sustainable**.CL  
Wines of Chile

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