

TASTING REPORT

CHILE IN 2018  
SHOWS LIMITLESS QUALITY

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Friday, March 16, 2018

# — PRIMUS —

91 PTS.

### PRIMUS APALTA THE BLEND 2016

Fascinating aromas of sweet tobacco and dark berries with hints of spices and walnuts. Full body, chewy tannins. Shows a significant hit of new wood. Needs two or three years to soften. A blend of 40% cabernet sauvignon, 35% carmenere, 10% petit verdot, 5% merlot, 5% syrah and 5% cabernet franc. Made from organically grown grapes. Try in 2020.

91 PTS.

### PRIMUS CABERNET SAUVIGNON VALLE DE MAIPO 2016

A red with fresh herb and currant and berry notes. Full body, Thai basil and currant bush character. Juicy finish. Ripe tannins. Drink or hold.

94 PTS.

### PRIMUS CARMENERE APALTA 2016

Lots of sweet tobacco and currants. Dried herbs like thyme. Full body, layered with firm and juicy tannins. So serious for carmenere. Top. Made from organically grown grapes. Drink in 2020.