



PRIMITIVO

One of the world's oldest wine variety

Zinfandel
MAIPO / CHILE



Tasting notes

- **Colour:** Deep and violet colour.
- **Aromas:** Intense nose. Aromas of chocolate, figs and raisins, also very mature plums.
- **Flavors:** Wine with good structure and good body. Balance acidity and suitable sweetness. Soft and nice tannins. Flavors of very mature fruit.
- **Pairing:**
 - Plain or filled pasta with cream and a touch of meat.
 - Mushroom risotto.
 - Bacon Wrapped Steak.

Suggested serving temperature: 15°-16°C (59 - 60°F)

We recommend the use of decanter.

Vineyard

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial.
- **Climate:** Mediterranean.
- **Harvest:** Low rainfall and high temperatures. Harvest took place two weeks before. Good sanitary conditions of the grapes, small and concentrated grapes.

Winemaking

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** No filtering.
- **Ageing:** 16 months in french oak barrels of first. Good ageing potential.

Laboratory analysis

- **Alcohol:** 14,2 %
- **Residual sugar:** 4,7 g/l
- **Total acidity:** 7,28 g/l
- **pH:** 3,36

