



## HARUWEN PRIMITIVO

*Our limited edition PRIMITIVO presents a deep red ruby color with sweet characters of well-mature berries. Red fruits and their elegant bouquet evoke raspberry notes intertwined with spice aromas. The palate shows intense freshness with the entire soft tannins with a persistent ending.*

*Serve with rich patés and cheeses like gruyere and cheddar. Perfect wine with spicy food, Italian food, roasted duck with fine herbs, and BBQ ribs. We suggest you serve it at 18°C*

### VINEYARD AND PRODUCTION INFO

Valley	Maipo
Vineyard name	-
Soil composition	Clay, loam, coaluvial
Training method	Vertical shoot position
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2010

### ANALYTICAL DATA

Al.°C	14,5
Ph	3,55
TA (g/L)	3,55
RS (g/L)	3,1

### WINEMAKING AND AGING

Varietal composition	100% PRIMITIVO
Fermentation container	Stainless steel
Fength of alcoholic	28 days
Fermentation temperatur	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctic fermentation	100%
Type of aging Container	Barrels 14 months
Age of Barrels	40% first use, 30% second use 20% third use
Type of oak	French / American
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

