



ODFJELL

# ARMADOR

100% ORGANIC WINE

**VINTAGE** 2017 **VARIETY** Cabernet Sauvignon **COMPOSITION** 85% Cabernet Sauvignon, Alc: 13% 10% Tintorera, 5% Syrah

In the bygone days of the sail ships, wine provided a safe drink for long voyages. Dan Odfjell, a norwegian **ARMADOR** (shipowner), perpetuates this legacy by making wines to sail from Chile across the seven seas.

## VINEYARDS

**VINEYARDS** Central Valley: Maipo Valley, and Maule Valley.

**AGE** 21 years old.

**CLIMATE AND SOIL** **Maipo Valley** (33° 32'25" S), 405 m above sea level. The climate is temperate to hot with a nine-month dry season and an annual rainfall of 260 mm. Temperatures are hot during the day, cold at night, and influenced by coastal breezes.

**Maule Valley** 170 m above sea level. The climate is temperate with a six-month dry season and an annual rainfall of 700 mm. The high temperatures during the ripening period are moderated by cool breezes from the Pacific Ocean. The soil is sandy-clay loam with a presence of granite throughout the profile.

**VINEYARD MANAGEMENT** Shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected during harvest.

## HARVEST

**HARVEST DAY** Mid-March to late April 2017.

**HARVEST BRIX** 23-24° Brix.

**GROWING SEASON** The weather was mild throughout the entire growing season, which enabled the grapes to reach a perfect state of ripeness and complexity.

## WINEMAKING

The grapes were handpicked, and the bunches were destemmed but not crushed. The whole berries then underwent a four-day cold maceration at 14°C prior to fermentation in 40,000-liter tanks using selected and native yeasts, followed by a 10-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in tanks.

**AGING** 100% in stainless steel tanks.

**BOTTLING** February 2018.

## WINEMAKER'S TASTING NOTES

Ruby-red in color with a hint of violet. Red-fruit aromas recall strawberries and plums, along with notes of licorice and anise. Perfectly balanced on the palate with ripe tannins and a long, refreshing finish.

