



ODFJELL

# CAPÍTULO

ORGANIC WINE

**VINTAGE** 2016 **VARIETY** Blend **COMPOSITION** 46% Malbec / 29% Carignan  
25% Cabernet Sauvignon

The **CAPÍTULO** (Chapter) series is a selection of special blends. There is a story behind each wine that forms a legend linking characters discovered during long sea voyages.



## VINEYARD

**VINEYARDS AND AGE** Central Valley with grapes from the following vineyards:

**Malbec:** Molina, Curicó Valley. 60 year old vines.

**Carignan:** Maule Valley. 100 year old vines.

**Cabernet Sauvignon:** Maipo Valley 20 year old vines.

**CLIMATE AND SOIL** **Maule Valley** (35° 44'43" S) 195m above sea level. Mild climate with a dry season of five to six months duration. The annual rainfall is 700mm concentrated between October and April. Sandy clay loam soil with presence of granite along the profile.

**Lontué Valley** (35° 08'01"S) 241m above sea level. Mild climate with a dry season of six months duration. The annual rainfall is 720mm concentrated between April and September. Loamy soil, lacking in fertility, with a deep bed of river stones, which ensures excellent drainage.

**HANDLING** Elimination of shoots during spring, removal of interior leaves after set and three selections of the best grape clusters, the first after set, the second on veraison and the last one before harvest. All the grapes were hand-picked.

## HARVEST

**HARVEST DATE** End of March and April.

**HARVEST BRIX** 24,0°-25,5° Brix.

**GROWING SEASONS** The beginning of spring was cold, but quickly changed to normal once the flowering period arrived. The weather was milder than normal during the growing period, allowing the grapes to mature with more ripeness and complexity.

## WINEMAKING

The grapes were hand picked and were not crushed on reception at the winery; the clusters were only de-stemmed.

The whole berries had four days of cold maceration prior to fermentation and ten to twelve days of maceration at 25°C after fermentation. Selected and native yeasts were used during the fermentation, which took place in tanks of 40,000 Lts. Spontaneous malolactic fermentation took place in tanks.

**AGING** 70% in stainless steel and 30% in used oak barrels (three years old).

**BOTTLING** Aged in oak for four to four months.

Slightly filtered. Bottled in February 2016 .

## WINEMAKER'S TASTING NOTES

This alluring wine displays intense aromas of raspberries, dry plums and figs with hints of spicy notes. Juicy with round tannins, a touch of coffee and chocolate and a long finish.