



ODFJELL

ORZADA

ORGANIC WINE

VINTAGE 2015 **VARIETY** Cabernet Sauvignon **COMPOSITION** 100% Cabernet Sauvignon
ALC 14% **Organic Wine**

When norwegian armador (shipowner) Dan Odfjell founded our winery, he embarked upon an adventure filled with challenge and promise. **ORZADA** is a nautical term for sailing up against the wind before setting a direction— our **ORZADA** wines reflect our staking a course in pursuit of beautiful and memorable wines.



VINEYARD

VINEYARDS Maipo Valley.
AGE 18 years.
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. Hot daytime temperatures drop at night due to the influence of the coastal breezes.

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

HARVEST

HARVEST DATE April 2015.
HARVEST BRIX 24° 24.5° Brix.
GROWING SEASONS The winter was cold with moderate rain. The spring presented high temperatures, which gave rise to good shoots and proper fruit set during the spring.

WINEMAKING

The grapes were handpicked, and the bunches were destemmed but not crushed. The whole berries then underwent a cold maceration prior to fermentation in 40,000-liter stainless steel 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 10 months in barrels: 20% new French oak, 20% second-use American oak, and 60% in stainless steel

BOTTLING March 2016

WINEMAKER'S TASTING NOTES

Ruby red in color with a violet hue. The complex nose offers aromas of blackberries, strawberries, and plums with a touch of toast, vanilla, and tobacco. The palate is elegant and expressive with velvety-smooth tannins.