



ODFJELL

# ORZADA

ORGANIC WINE

**VINTAGE** 2016 **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. Temperatures are hot during the day, cold at night, and influenced by coastal breezes.

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

## HARVEST

**HARVEST DATE** Mid-March 2016.  
**HARVEST BRIX** 24° Brix.  
**GROWING SEASONS** The winter was cold with moderate rainfall. The weather remained normal throughout the growing season, veraison, and harvest, which allowed the grapes to ripen well with the level of concentrated sugars needed to begin the harvest.

## 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** 75% French oak and 25% in stainless steel.  
**BOTTLING** Mid-March 2017

## WINEMAKER'S TASTING NOTES

Deep ruby red in color. The nose offers concentrated aromas of ripe fruits such as dried figs and blackberries, complemented by vanilla and coffee notes. The palate has good volume and structure as well as the perfect balance of fruit, tannins, and oak. The finish is long, complex, and harmonious with pleasing acidity.