



ODFJELL

ORZADA

ORGANIC WINE

VINTAGE 2017 **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, Padre Hurtado.
AGE 20-24 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.
HANDLING 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 April 2017.
HARVEST BRIX 24° Brix.
GROWING SEASONS The weather was normal throughout the growing season, which allowed 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 50% French oak and 50% in stainless steel.
BOTTLING March 2018.

WINEMAKER'S TASTING NOTES

The complex nose offers aromas of blueberries, cherries, strawberries, plums, and tobacco. The refreshing palate has pleasing acidity and round tannins with notes of dried plums and chocolate on the finish.