



ODFJELL

ALIARA

VINTAGE 2010 **VARIETY** Blend **COMPOSITION** 32% Carignan / 26% Malbec
22% Syrah / 20% Cabernet Sauvignon

In the age of the sail ships, safe and healthy provisions were crucial for the success of the adventure. **ALIARA** was a tin cup measurement for the crew's daily ration of wine. Our **ALIARA** is made in small and precious quantities as a tribute to this tradition.



VINEYARD

- VINEYARDS** Cauquenes, Lontué Valley, Maule Valley and Colchagua Valley.
AGE 20 to 80 years.
CLIMATE AND SOIL Maule Valley 170m above sea level. Mild climate with a dry season of five to six months. The annual rainfall is 700mm. The soil is clay, sandy loam with a presence of granite along the profile. High temperatures during ripening period, refreshed by breezes from the Pacific Ocean.
Cauquenes is located into the Maule Valley (36° 08'41" S) 175m above sea level. The soil is deep red clay loam, with high temperatures cooled down by fresh breezes from the Pacific Ocean.
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.
Colchagua Valley (34° 39'16" S), 194 m above sea level. Mediterranean climate with hot and dry season of seven months duration. The annual rainfall is 520 mm concentrated between May and September. Loam soil with small amounts of organic material and a high presence of stones with excellent drainage and low fertility.
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.

HARVEST

- HARVEST DATE** End of March to April 2010.
HARVEST BRIX 24° to 26.0° Brix.
GROWING SEASON There was some light rain during the spring. During the flowering period the temperature was lower than the historic average. The period from summer until vintage was hot and dry.

WINEMAKING

- The grapes were hand-picked using 15 kg trays and 400kg bins. Were not crushed on reception to the winery; the clusters were only de-stemmed. The whole berries had five to six days of cold maceration at 14°C prior to fermentation and 15 to 20 days of maceration at 25°C after fermentation. Selected were used during the fermentation, which took place in small tanks from 1,000 Lts (T bins) to 10,000 Lts.
Spontaneous malolactic fermentation took place in barrels.
AGING 18 Months in new French Oak.
BOTTLING February 2012.

WINEMAKER'S TASTING NOTES

Concentrated deep violet in color. The nose is attractive and intense with a range of aromas from the different varieties in the blend, including dry fruit aromas such as hazelnuts, dates and dried figs, floral notes of jasmine and roses and, finally, hints of chocolate.
The palate is sophisticated and intense. Juicy with the presence of chocolate, coffee and tobacco leaves. The finish is long with ripe and velvety tannins. An unforgettable experience.