



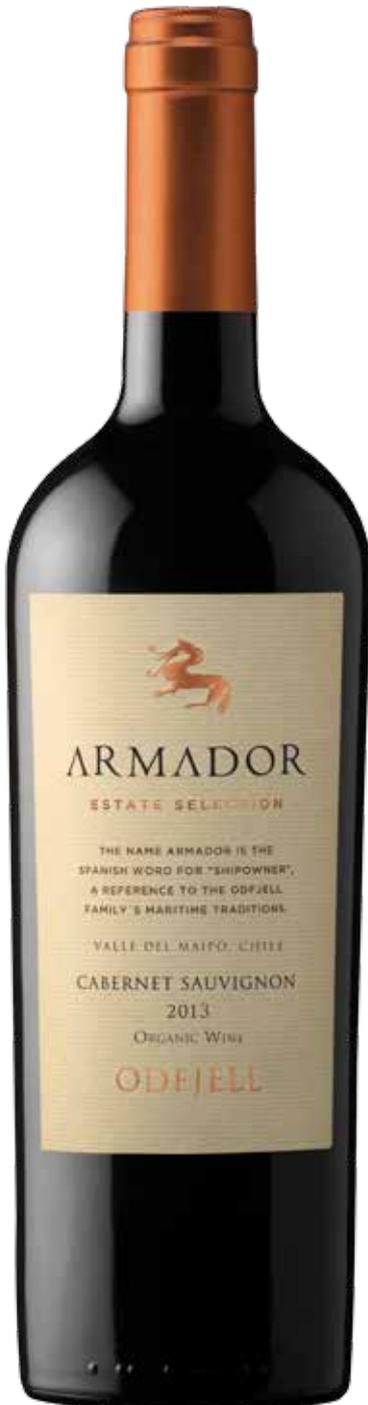
ODFJELL

ARMADOR

ORGANIC WINE

VINTAGE 2013 **VARIETY** Cabernet Sauvignon **COMPOSITION** 95% Cabernet Sauvignon ORGANIC
5% Syrah ORGANIC

In the bygone days of the sail ships, wine provided a safe drink for long voyages. Dan Odfjell, a norwegian **ARMADOR** (shipowner), perpetuates this legacy by making wines to sail from Chile across the seven seas.



VINEYARDS

- VINEYARDS** 95% Cabernet Sauvignon from Padre Hurtado vineyard and 5% Syrah from Maipo Valley.
- AGE** 18 years old.
- CLIMATE AND SOIL** Maipo Valley (33° 32'25" S), 405 m above sea level. The climate is mild to hot with a nine month dry season with high temperatures during the day and cold at night, influenced by coastal breezes. The annual rainfall is 260 mm. Well drained, deep Piedmont alluvial soil.
- HANDLING** Elimination of shoots late in the spring, removal of interior leaves after set and selection of the best bunches during veraison and before vintage. All grapes were hand-picked.

HARVEST

- HARVEST DAY** Middle of March-April.
- HARVEST BRIX** 24-25° Brix.
- GROWING SEASON** 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 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** 80% in stainless steel and 20% in used oak barrels (three years old) during 4-6 months. Aged in oak for four to six months.
- BOTTLING** October 2014.

WINEMAKER'S TASTING NOTES

Ruby color with hints of violets. An important feature of this vintage are the distinctive aromas displaying fresh red fruit such as strawberries and plums, as well as its well known aromas of liquorice, anis and a touch of vanilla, chocolate and champignon.

Perfectly balanced with ripe, fresh tannins and a long refreshing finish.