



ODFJELL

# WINEMAKER'S *Travesy*

VINTAGE 2009 VARIETY Blend COMPOSITION 43% Malbec / 32% Carignan / 25% Syrah

The word **TRAVESY** comes from the Spanish word "travesía", meaning to travel or a journey between two or more points. This wine is the result of our winemaker's quest for the ideal vineyards to create this memorable assemblage.



## VINEYARD

- VINEYARDS** Lontué Valley, Cauquenes and Maipo Valley.  
**AGE** 20 to 60 years.  
**CLIMATE AND SOIL** 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. 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. 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 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. The grapes were hand-picked.

## HARVEST

- HARVEST DATE** Mid of April.  
**HARVEST BRIX** From 24°-25° Brix.  
**GROWING SEASON** A winter with normal rainfalls. The spring was a little hot producing a good quality of sprouts. Good development in the clusters during the flowering period. The maturation in the spring and the summer was slow without rains near the harvest, adding complexity in the maturation of the grapes.

## WINEMAKING

- The grapes were hand-picked using small 12 kg trays and were not crushed on reception to the winery; the clusters were only de-stemmed. The whole berries had four to five days of cold maceration at 14°C prior to fermentation and 10 - 12 days of maceration at 25°C after fermentation. Selected and native wild yeasts were used during the fermentation, which took place in small tanks from 7,500 to 10,000 Lts. Spontaneous malolactic fermentation took place in barrels or tanks.  
**AGING** Aged in oak for 12 months. 20% in new French oak barrels, 15% in new American oak barrels and 65% in two year old barrels.  
**BOTTLING** This wine has not been filtered or stabilized. Bottled at the mid of december 2010

## WINEMAKER'S TASTING NOTES

Concentrated and dark red violet. The concentrated nose displays aromas of flowers and red fruits. Additional notes of coffee and vanilla are a perfect complement. The palate is intense and complex, fresh and juicy with notes of vanilla and bitter chocolate and a long, velvety finish.