



ODFJELL

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VINTAGE 2007 VARIETY Malbec COMPOSITION 100% Malbec

A handcrafted wine only produced those years when climate, vineyards and winemaking come together to create something special. **ODFJELL**... rare, but memorable.



VINEYARD

- VINEYARDS** 100% from Lontué Valley.
AGE 50 years old vines.
CLIMATE AND SOIL Lontué Valley (35° 08'01" S), 241 m above sea level. Mild climate with a dry season of six months, refreshed by cool breezes from the Claro River which borders the vineyard. The annual rainfall is 720 mm concentrated between April and September. Loamy soil, lacking in fertility, with a deep bed of river stones, which ensure excellent drainage.
HANDLING Elimination of shoots during spring, removal of interior leaves after set and two selections of the best grape clusters, one during veraison and the other before harvest. The grapes were handpicked in 17 kg trays.

HARVEST

- HARVEST DATE** Mid of April.
HARVEST BRIX 25,5° Brix.
GROWING SEASON A cold and rainy spring made flowering more difficult. After set the climate was more stable with high temperatures until harvest.

WINEMAKING

- The grapes were hand-picked using 15 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 the total winemaking process lasted 35 days. Fermentation with native wild yeasts took place in small T-Bins of 800 kgs each. Spontaneous malolactic fermentation took place in barrels.
AGING 16 months in new French oak.
BOTTLING This wine has not been filtered or stabilized. End of September 2009.

WINEMAKER'S TASTING NOTES

Concentrated deep violet, almost black. Focused nose with acidic raspberries, cherries and blackberries, dried fruits and notes of minerals, almonds and vanilla. Rich and full on the palate, the attack is fresh and long with notes of dark fruits and bitter chocolate.