



ODFJELL

ORZADA

VINTAGE 2010 **VARIETY** Cabernet Sauvignon **COMPOSITION** 85% Cabernet Sauvignon
15% Carignan

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** Cabernet Sauvignon from Maipo Valley and Carignan from Maule.
AGE Cabernet Sauvignon 15 years and Carignan 80 years.
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. 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.
HANDLING Elimination of shoots during spring, removal of interior leaves after set and three selections of the best grape clusters; the first one when the grapes are touching, the second one during veraison and the final one before harvest. The grapes were hand-picked.

HARVEST

- HARVEST DATE** Mid of April.
HARVEST BRIX 24-24,5° 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 400kg bins 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 10 months. 19% in new French oak barrels, 18% in new American oak barrels and 63% in two year old barrels.
BOTTLING Middle March 2011.

WINEMAKER'S TASTING NOTES

Deep red color with shades of ruby. The concentrated nose displays notes of ripe fruits such as dried figs and blackberries, as well as aromas of mushrooms. Additional notes of coffee and vanilla are a perfect complement. The palate is full-bodied and well structured, with a perfect balance between fruit, oak and soft, velvety tannins. The long and complex finish is harmonic, with pleasant acidity.