



ODFJELL

# ORZADA

ORGANIC WINE

**VINTAGE** 2014 **VARIETY** Cabernet Sauvignon **COMPOSITION** 85% Organic Cabernet Sauvignon  
**ALC** 14,5% 15% Organic Syrah

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** 100% from Maipo Valley, Padre Hurtado.

**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 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 SEASONS** 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** Bottled in September 2016.

## WINEMAKER'S TASTING NOTES

Complex nose displaying blueberries, cherries, strawberries, plums, vanilla and Tabaco aromas. Also hints of cassis, lavender and carnations. In palate is fresh with pleasant acidity and round tannins, expressing notes of dried plums and chocolate in the aftertaste.

