



ODFJELL

WINEMAKER'S *Travesy*

VINTAGE 2014 VARIETY Blend COMPOSITION 41% Malbec / 31% Carignan / 28% 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 AND AGE Central Valley with grapes from the following vineyards:

Malbec: Lontué Valley. 60 year old vines.

Carignan: Cauquenes. 90 year old vines.

Syrah: Maipo Valley. 20 year old vines.

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. All the grapes were hand-picked.

HARVEST

HARVEST DATE Mid April 2014.

HARVEST BRIX From 24°-25° Brix.

GROWING SEASON

There was some light rain during the spring. During the flowering period the temperature was lower than the historic average. The period from summer until vintage was hot and dry.

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 Slightly filtered. Bottled mid-December 2015.

WINEMAKER'S TASTING NOTES

Dark violet in color. Concentrated nose of flowers and red fruits, raspberries, plums but also jasmin, violet together with a touch of oak.

Intense and complex un palate, fresh and juicy, full body with soft and integrated tannins.