



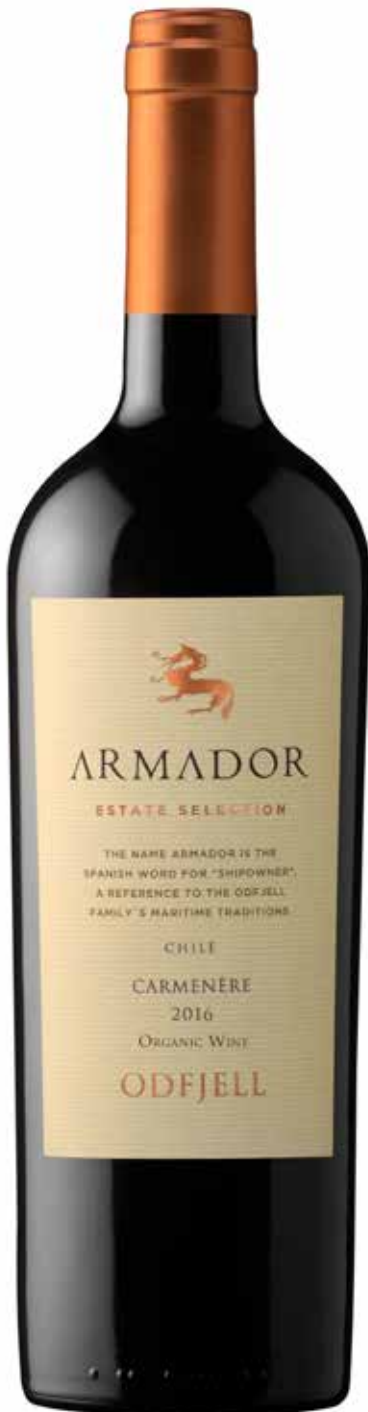
ODFJELL

ARMADOR

ORGANIC WINE

VINTAGE 2016 **VARIETY** Carmenère **COMPOSITION** 86% Carmenère Valle Central
ALC 13,0% 14% Malbec Maipo

In the bygone days of the sail ships, wine provided a safe drink for long voyages. Dan Odfjell, a norwegian **ARMADOR** (shipowner), perpetuates this legacy by making wines to sail from Chile across the seven seas.



VINEYARDS

- VINEYARDS** Central Valley / Maipo and Maule
AGE 20 years old.
CLIMATE AND SOIL Red clay soil with very small amounts of organic material and a pH of 6.5. Hot days and cool nights. During the stage of maturity there were high temperatures during the day and cold nights below 10°C.
HANDLING Selection of the best shoots during spring and removal of interior leaves twice; once after set and the second three weeks before harvest. Selection of the best bunches during veraison and once again after veraison. The grapes were hand-picked.

HARVEST

- HARVEST DAY** Beginning of May.
HARVEST BRIX From 24.5° Brix.
GROWING SEASON The beginning of spring as cold, but quickly changed to normal once the flowering period arrived. The weather was milder than normal during the growing period, allowing the grapes to mature with more ripeness and complexity.

WINEMAKING

The grapes were hand picked. The grapes were not crushed on reception at the winery, the clusters were only de-stemmed. The whole berries had four to six days of cold maceration at 14°C prior to fermentation and one to ten days of maceration at 25°C after fermentation. Selected yeasts were used during the fermentation, which took place in small tanks from 10,000 to 40,000 Lts. Spontaneous malolactic fermentation took place in tanks.

- AGING** 25% was aged in used oak barrels (two and three years old) for four months.
BOTTLING February 2017.

WINEMAKER'S TASTING NOTES

Alluring red purple color with intensive aromas of black fruits and licorice together with spicy notes such as black pepper and cloves, finishing with vanilla and hints of bitter chocolate.

The palate is long and refreshing with soft, ripe fruit and a touch of spices.