



ODFJELL

ARMADOR

VINTAGE 2017 VARIETY Carmenère COMPOSITION 91% Carmenère, 9% Malbec

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 Valley and Maule Valley.
AGE 21 years old.
CLIMATE AND SOIL **Maipo Valley** (33° 32'25" S), 405 m above sea level. The climate is warm with hot days and cold nights dropping below 10°C. Annual rainfall is 260 mm. The soil is red clay with very little organic matter.
Maule Valley 70 m above sea level. The climate is temperate with a six-month dry season and an annual rainfall of 700 mm. The high temperatures during the ripening period are moderated by cool breezes from the Pacific Ocean. The soil is sandy-clay loam with a presence of granite throughout the profile.
HANDLING Shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected during harvest.

HARVEST

- HARVEST DAY Late March / Early April 2017
HARVEST BRIX From 23° Brix
GROWING SEASON The weather was mild throughout the entire growing season, which allowed the grapes to reach a perfect state of ripeness and complexity.

WINEMAKING

- The grapes were picked and the bunches were destemmed but not crushed. The whole berries then underwent a cold maceration at 14°C for four to six days prior to fermentation in 40,000-liter tanks using selected and native yeasts, followed by a 10-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in tanks.
AGING 100% aged in stainless steel tanks.
BOTTLING February 2018.

WINEMAKER'S TASTING NOTES

Alluring purplish-red in color with aromas of dark fruits and licorice as well as hints of spice notes such as black pepper and cloves. The palate is long and refreshing with ripe fruit flavors and soft tannins.