ARMADOR

ORGANIC WINE

VINTAGE 2018 **VARIETY** Carménère **COMPOSITION** 89% Carménère, 7% Syrah,
Alc: 13.5% 4% Cabernet Sauvignon

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.

ODFJELL

VINEYARDS

VINEYARDS	Central Valley: Maipo Valley and Maule Valley.
AGE	22 years old.
CLIMATE AND SOIL	**Maule Valley** 170 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. **Maipo Valley** (33º 32'25'' S), 405 m above sea level. The climate is warm with hot days and cold nights dropping below 10℃. Annual rainfall is 260 mm. The soil is red clay with very little organic matter.
HANDLING	Shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected during harvest.

HARVEST

HARVEST DATE	Late of March and early April.
HARVEST BRIX	From 23° Brix
GROWING SEASON	The beginning of spring was 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 picked and the bunches were destemmed but not crushed. The whole berries then underwent a cold maceration at 14ºC 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 25ºC. Malolactic fermentation took place spontaneously in tanks.

AGING	100% aged in stainless steel tanks.
BOTTLING	January 2019

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.