



ODFJELL

ARMADOR

ORGANIC WINE

VINTAGE 2017 **VARIETY** Sauvignon Blanc **COMPOSITION** 100% Organic Sauvignon Blanc
Alc: 13,5%

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 San Antonio Valley.
AGE 15 years old.
CLIMATE AND SOIL San Antonio Valley (33° 28'67" S), 190m above sea level and 15km from the coast. Influenced by the breezes of the Pacific Ocean, this valley has a cold climate, moderate rainfall and high humidity. The San Antonio soils have a sandy loam texture and with presence of quartz in the profile.

HANDLING Elimination of shoots during late spring and defoliation before setting. Selection of the best bunches during harvest.

HARVEST

HARVEST DAY End of February / Beginning of March 2017.
HARVEST BRIX 22° brix.
GROWING SEASON Temperatures were higher than the annual average during the spring and during the harvest also. However, the grapes achieved an optimum maturity due to the breezes coming from the coast.

WINEMAKING

The bunches were hand picked and they were de-stemmed on reception at the winery before crushing them. Cold fermentation took place in 40.000lts stainless steel tanks for 15 days, in order to obtain greater body and freshness.

AGING 100% steel tanks.
BOTTLING September 2017.

WINEMAKER'S TASTING NOTES

Aromas of dry grass, lime and citrus. The attack is fresh and mineraly, filling the mouth with concentrated citrus flavors. The bright acidity continues into a refreshing finish.

