



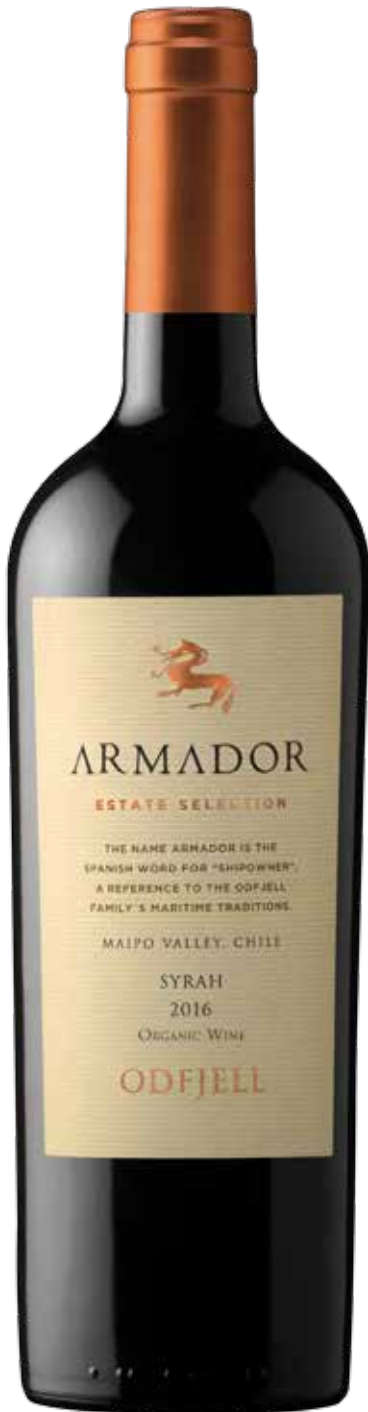
ODFJELL

# ARMADOR

ORGANIC WINE

**VINTAGE** 2016 **VARIETY** Syrah **COMPOSITION** 100% Syrah  
**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.



## VINEYARD

- VINEYARDS** 85% Syrah Maipo Valley / 15% Carmenère Maule Valley  
**AGE** 10 years.  
**CLIMATE AND SOIL** **Maipo Valley** (33° 51'37" S), 130 m above sea level. Located in the western border of the valley, near to the Pacific Ocean, the climate is mild to hot with an eight month dry season. The annual rainfall is 300 mm. The exposition to the sun is SW and the soil is clay loam with abundant stones along the profile ensuring good drainage.  
**Maule Valley** (35° 44'43" S) 195m above sea level. Mild climate with a dry season of five to six months duration. The annual rainfall is 700mm concentrated between October and April. Sandy clay loam soil with presence of granite along the profile.  
**HANDLING** Elimination of shoots during spring, removal of interior leaves after set, selection of the best bunches three times before vintage. The grapes were hand-picked.

## HARVEST

- HARVEST DAY** Mid of April.  
**HARVEST BRIX** 27° Brix.  
**GROWING SEASON** The beginning of spring in the Maipo Valley 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 hand picked and not crushed on reception at 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 approximately ten days of maceration at 25°C after fermentation. Natural and selected wild yeasts were used during the fermentation, which took place in tanks of 40,000 Lts.  
Spontaneous malolactic fermentation took place in tanks.  
**AGING** 58% was aged in stainless steel tanks and 42% was aged in used oak barrels (three years old) for four to five months.  
**BOTTLING** Slightly filtered. Bottled in February 2017.

## WINEMAKER'S TASTING NOTES

Black with deep violet reflections. At first there are aromas of figs, redcurrants and ink offering a rich fruitiness to the wine. This is followed by scents of cloves, vanilla, smoked meat and a touch of toasted bread.  
In palate is a full bodied wine; fresh, juicy with hints of strawberries and cherries. Has a pleasant acidity on the finish.