



ODFJELL

ARMADOR

ORGANIC WINE

VINTAGE 2018 VARIETY Syrah COMPOSITION 91% Syrah, 9% 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.



VINEYARDS

D.O. Maipo Valley

The grapes for this wine come from our historic vineyard in Padre Hurtado in the lower sector of the Maipo Valley, 405 m above sea level (33°32'25" S). The clay soils are of alluvial origin from the Maipo basin and have a neutral pH. They are deep with good drainage, which allows us to control plant vigor for proper fruit load with small bunches and grapes. The climate is Mediterranean with an average annual rainfall of 250–300 mm and a daily temperature oscillation of 20°–25°C as well as the coastal influence that allows the grapes to ripen properly. The vineyard is managed and certified under the principles of organic and biodynamic agriculture.

HARVEST

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 received and destemmed at our winery in Padre Hurtado. Alcoholic fermentation took place spontaneously with native yeasts in 40,000-liter stainless steel tanks and lasted approximately 7 days with maximum temperatures of 24°–25°C. Total maceration time was approximately 15 days. Malolactic fermentation took place as the wine aged in stainless steel tanks.

Harvest Date Syrah: Mid of April

Brix at Harvest: 24° Brix

TASTING NOTES

Deep violet-red in color. The expressive nose offers aromas of red fruit, plums, cherries, and flowers with a touch of tobacco. The palate is fresh and well rounded with a pleasingly long finish.

TECHNICAL INFORMATION

Composition: 91% Syrah, 9% Cabernet Sauvignon

Alcohol: 13.0°

pH: 3.38

Residual Sugar: 2.34 g/L

Total Acidity: 5.57 g/L

Aging: 100% in stainless steel tanks.