



ODFJELL

CAPÍTULO

VINTAGE 2017 VARIETY Blend

COMPOSITION 39% Malbec – 28% Carignan – 22% Cabernet Sauvignon – 11% Syrah

The **CAPÍTULO** (chapter) series is a selection of special blends. There is a story behind each wine that forms a legend linking characters discovered during long sea voyages.



VIÑEDOS

D.O. Central Valley

The grapes that go into this blend come from different properties and valleys. The Malbec comes from our Río Claro estate in the Lontué Valley, which has a temperate climate with an annual rainfall of 720 mm, concentrated between April and September. The loam soils are low in fertility, and the high presence of stones throughout the profile ensure excellent drainage. The Carignan grapes come from old, bush-trained vines planted more than 100 years ago in the Cauquenes Valley (35° 44' 43" S), 195 m above sea level. It has a temperate climate with a 6-month dry season, and deep, sandy-clay loam soils. The Cabernet Sauvignon and the Syrah are from our historic vineyards in Padre Hurtado in the interior of the Maipo Valley, 405 m above sea level. The soils are alluvial with very good drainage, which enables us to control plant vigor and achieve proper fruit load with small bunches. The climate is Mediterranean with an annual average rainfall of 260 mm, which falls only during the winter months. The daily temperature oscillation of 20°-25°C allows the fruit to ripen in optimal conditions. All of the vineyards are certified organic and managed biodynamically.

HARVEST NOTES

The 2017 season registered high temperatures and a decrease in rainfall, and low yields were a common denominator throughout most of the country. All of these variables resulted in smaller grapes and therefore more concentration, which benefitted the wine's organoleptic quality and resulted in wines with greater color intensity and more complex structure.

ENOLOGICAL NOTES

The grapes were received and destemmed, and each of the varieties were fermented separately with native yeasts at a maximum temperature of 26°C and then aged in tanks and 2nd- or 3rd-use barrels.

Harvest Dates:

- Malbec: early April
- Carignan: mid-to-late March
- Cabernet Sauvignon: late March
- Syrah: late March

Brix at Harvest: 24°–25° Brix

TASTING NOTES

Capítulo is a fresh and entertaining blend with notes of fresh raspberries, plums, chestnuts, and spices. Refreshing acidity on the palate melds well with the velvety tannins, while notes of black fruits and chocolate linger on the pleasing finish.

TECHNICAL INFORMATION

Composition: 39% Malbec – 28% Carignan – 22% Cabernet Sauvignon – 11% Syrah

Alcohol: 13.5°

pH: 3.54

Residual Sugar: 2.64 g/L

Total Acidity: 5.32 g/L (in tartaric acid)

Aging: 70% in stainless steel tanks and 30% in 2nd- and 3rd-use French oak barrels for 8 months.