



ODFJELL
Organic Farmed Wines

ALIARA

ORGANIC WINE

VINTAGE 2014 **VARIETY** Blend **COMPOSITION** 49% Carignan / 22% Malbec / 15% Cabernet Sauvignon / 14% Syrah
ALC 14.0% 100 % Organic Wine

In the age of the sail ships, safe and healthy provisions were crucial for the success of the adventure. **ALIARA** was a tin cup measurement for the crew's daily ration of wine. Our **ALIARA** is made in small and precious quantities as a tribute to this tradition.



VINEYARDS

VINEYARDS Cauquenes-Maule Valley, Lontué Valley and Maipo Valley.
AGE 20 to 80 years.
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. Sandy-clay loam soil with a presence of granite throughout the profile. High temperatures during the ripening period are modified by cool breezes from the Pacific Ocean. Cauquenes is located in the Maule Valley (36° 08'41"S), 175 m above sea level, and the high temperatures are modified by cool breezes from the Pacific Ocean. The soil is deep red clay loam.

Lontué, Curicó Valley (35° 08'01"S), 241 m above sea level. The climate is temperate with a six-month dry season and an annual rainfall of 720 mm, concentrated between April and September. The loam soil is low in fertility and has a deep bed of river stones, which ensures excellent drainage.

Maipo Valley (33° 32'25"S), 405 m above sea level. The climate is temperate-to-hot with a nine-month dry season and an annual rainfall of 260 mm. Temperatures are hot during the day, cold at night, and influenced by coastal breezes. The soils are deep alluvial piedmont with good drainage.

HANDLING Shoots are removed during the spring, interior leaves are pulled after fruit set, clusters undergo three selections, and the harvest is manual.

HARVEST

HARVEST DATE Carignan: late March, Malbec: second week of April, Syrah: mid-April.
HARVEST BRIX 24°-25° Brix.
GROWING SEASON There was some light rain during the spring. The period from summer through harvest was hot and dry.

WINEMAKING

The grapes were handpicked using 15-kg trays and 400-kg bins. Upon reception at the winery, the bunches were destemmed but not crushed. The whole berries underwent a six-day cold maceration at 14°C prior to fermentation using native and selected yeasts in small tanks ranging from 1,000 L (T bins) to 10,000 L, followed by a 15-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in barrels.

AGING 16 to 22 months in French oak.
BOTTLING December 2017.

WINEMAKER'S TASTING NOTES

Concentrated deep violet in color. The nose is attractive and intense with a range of aromas from the different varieties in the blend, including nuts such as hazelnuts, dates, and dried figs, as well as floral notes recalling jasmine and roses. The palate is sophisticated, intense, and juicy and complemented by chocolate, coffee, and tobacco leaves. The finish is long with ripe and velvety tannins. An unforgettable experience.

TECHNICAL INFORMATION

pH: 3.40
Residual Sugar: 2.74 g/L
Total Acidity: 5.73 g/L (in tartaric acid)