



ODFJELL
Organic Farmed Wines

ARMADOR

ORGANIC WINE

VINTAGE 2019 VARIETY Carménère COMPOSITION 85% Carménère, 15% Syrah
ALC 13.0%

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 Central Valley: Maipo Valley and Maule Valley.
AGE 22 years old.
CLIMATE AND SOIL **Maule Valley** (35° 44'43" S) 170 m above sea level. The climate is temperate with a six-month dry season and an annual rainfall of 700 mm. The high temperatures during the ripening period are moderated by cool breezes from the Pacific Ocean. The soil is sandy-clay loam with a presence of granite throughout the profile.
Maipo Valley (33° 32'25" S), 405 m above sea level. The climate is warm with hot days and cold nights dropping below 10°C. Annual rainfall is 260 mm. The soil is red clay with very little organic matter.
HANDLING Shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected during harvest.

HARVEST

- HARVEST DATE Second - Third week of April
HARVEST BRIX From 23° Brix
GROWING SEASON 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 picked and the bunches were destemmed but not crushed. The whole berries then underwent a cold maceration at 14°C for four to six days, prior to fermentation, in 40,000-liter tanks using selected and native yeasts, followed by a 10-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in tanks.
AGING 100% aged in stainless steel tanks.
BOTTLING January 2020

WINEMAKER'S TASTING NOTES

Alluring purplish-red in color with aromas of dark fruits and licorice as well as hints of spice notes such as black pepper and cloves. The palate is long and refreshing with ripe fruit flavors and soft tannins.

TECHNICAL INFORMATION

- pH: 3.52
Residual Sugar: 2.24 g/L
Total Acidity: 5.55 g/L