



ODFJELL
Organic Farmed Wines

ARMADOR

ORGANIC WINE

VINTAGE 2019 **VARIETY** Sauvignon Blanc **COMPOSITION** 100% Organic Sauvignon Blanc
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.



VINEYARDS

VINEYARDS D.O. San Antonio Valley

CLIMATE AND SOIL The San Antonio Valley (33° 28' 67" S) is located 190 m above sea level and 15 km from the Pacific Ocean. Influenced by the coastal breezes, the valley's climate is cold, with moderate rainfall and high humidity. The soils have a sandy-loam texture with a presence of quartz in the profile.

HARVEST

GROWING SEASON The 2018–2019 growing season in the San Antonio Valley was quite cold, with good water accumulation during the winter and no frosts, which contributed to very good yields. The days generally began with foggy mornings that gave way to sunny afternoons, and temperatures were controlled by the breezes. January was very cloudy and cool, and February was a bit warmer, which ultimately led us to begin the sauvignon blanc harvest 3 weeks later than in 2018. Overall, it was a very cool season with a long, slow ripening process that conserved all of the natural aromas and acids in the grapes.

HARVEST DATE March 2019.

HARVEST BRIX 23° Brix

ENOLOGICAL NOTES

The grapes were hand picked, destemmed, pressed, and deposited into stainless steel tanks for alcoholic fermentation at low temperatures over the course of approximately 15 days.

AGING 100% in stainless steel tanks.

BOTTLING October 2019

WINEMAKER'S TASTING NOTES

Intense fresh and slightly mineral nose, with notes of grapefruit and citrus flowers. The palate is well rounded, balanced, and fresh with intense and persistent acidity.

TECHNICAL INFORMATION

pH: 3.24

Residual Sugar: 1.15 g/L

Total Acidity: 5.46 g/L