



ODFJELL
Organic Farmed Wines

ARMADOR

ORGANIC WINE

VINTAGE 2020 **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 Good season, without rains in spring, which led to drought but allowed the grapes to ripen in good sanitary conditions, achieving a very good fruit quality.

HARVEST DATE March 2020.

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 September 2020

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