



**ODFJELL**  
*Organic Farmed Wines*

# ODFJELL

ORGANIC WINE

**VINTAGE** 2015 **VARIETY** Cabernet Sauvignon **COMPOSITION** 100% Organic  
**ALC** 15.0% Cabernet Sauvignon

A handcrafted wine only produced those years when climate, vineyards and winemaking come together to create something special. **ODFJELL**... rare, but memorable.



## VINEYARDS

- VINEYARDS** Cauquenes, organic and biodynamic certified vineyard.  
**AGE** 7 years.  
**CLIMATE AND SOIL** Cauquenes is located into the Maule Valley (36° 08'41" S), 175 m above sea level. The soil is deep red clay loam, with high temperatures cooled down by fresh breezes from the Pacific Ocean.  
**HANDLING** This vintage was characterized by having a much slower maturation than other years, allowing a complete development of the components of the grapes and achieving an excellent quality. Some spring rains complicated the grapes healthness, but were resolved successfully. The potential yield was slightly higher than a normal year, which favored the balance in the vineyard.

## HARVEST

- HARVEST** Handpicked 6 tons/ha.  
**HARVEST DATE** March 2015.  
**HARVEST BRIX** 26° Brix.

## WINEMAKING

The grapes were hand picked using 800 kg bins and were not crushed on reception to the winery; the clusters were only destemmed. The whole berries had a total maceration of 35 days. Soft pigeage after maceration. Temperature is controlled between 26°-28°C. Spontaneous malolactic fermentation took place in barrels.

- AGING** 24 months in new French oak.  
**BOTTLING** February 2019

## WINEMAKER'S TASTING NOTES

Bright ruby red, has a display of pleasant aromas of blueberries and black fruits such as plum, and cherry liqueur is very present. The palate is blackberry jam and chocolate. Its tannins are very intense, persistent and velvety providing a long finish.

## TECHNICAL INFORMATION

- pH: 3.41  
Residual Sugar: 2.54 g/L  
Total Acidity: 6.03 g/L (in tartaric acid)