



**ODFJELL**  
*Organic Farmed Wines*

# ORZADA

ORGANIC WINE

**VINTAGE** 2019 **VARIETY** Carménère **COMPOSITION** 100% Carménère  
**ALC** 14.0%

When Norwegian armador (shipowner) Dan Odfjell founded our winery, he embarked upon an adventure filled with challenge and promise. **ORZADA** is a nautical term for sailing up against the wind before setting a direction— our **ORZADA** wines reflect our staking a course in pursuit of beautiful and memorable wines.



## VINEYARDS

**VINEYARDS** Maule Valley.  
**AGE** 21 years old.  
**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. 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.  
**HANDLING** Shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected during veraison and prior to harvest.

## HARVEST

**HARVEST DATE** Second week of April.  
**HARVEST BRIX** 24° Brix.  
**GROWING SEASON** The weather was milder than normal during the growing period, allowing the grapes to mature with more ripeness and complexity.

## WINEMAKING

The grapes were handpicked, and the bunches were destemmed but not crushed. The whole berries then underwent a cold maceration for four to nine days prior to fermentation in 40,000-liter tanks using selected and native yeasts. Malolactic fermentation took place spontaneously in tanks.

**AGING** 100% in stainless steel.  
**BOTTLING** January 2020.

## WINEMAKER'S TASTING NOTES

Dark red in color. Intense and complex on the nose, with spices and ripe red fruits such as cherries, raspberries, and plums mixed with aromas of blackberries and anise. The palate is juicy and powerful with velvety-soft tannins and a long finish.

## TECHNICAL INFORMATION

pH: 3.57  
Residual Sugar: 2.29 g/L  
Total Acidity: 5.03 g/L