



**ODFJELL**  
*Organic Farmed Wines*

# ORZADA

ORGANIC WINE

**VINTAGE** 2019 **VARIETY** Carignan **COMPOSITION** 100% Carignan Organic Wine  
**ALC** 14.5%

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.



## VINEYARD

- VINEYARDS** Cauquenes, Maule Valley.  
**AGE** 100 years old.  
**CLIMATE AND SOIL** Cauquenes is located in the Maule Valley (36° 08'41" S), 175 m above sea level. The high temperatures are moderated by cool breezes from the Pacific Ocean, and the soil is deep red clay loam.  
**HANDLING** Shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected before harvest.

## HARVEST

- HARVEST DATE** End of March.  
**HARVEST BRIX** 24°-25° Brix.  
**GROWING SEASON** Spring was colder than usual but the high temperatures in February allowed the grapes to ripe and be harvested in the usual dates. Little rain in season, with slightly lower yields, but excellent fruit quality.

## WINEMAKING

The grapes were handpicked, and the bunches were destemmed but not crushed. The whole berries then underwent a four-day cold maceration prior to fermentation in 10,000-liter tanks using native yeasts, followed by a 10-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in tanks.

- AGING** 100% in stainless steel.  
**BOTTLING** February 2020.

## WINEMAKER'S TASTING NOTES

Deep and intense ruby color with a touch of violet. This wine displays a never ending mix of aromas such as cherry liqueur, liquorice, white fruit such as apricots, white peaches, pears and a touch of lychee. A note of jasmine to wrap up. A refreshing experience.

## TECHNICAL INFORMATION

- pH: 3.59  
Residual Sugar: 2.54 g/L  
Total Acidity: 4.81 g/L