



**ODFJELL**  
*Organic Farmed Wines*

# ORZADA

ORGANIC WINE

**VINTAGE** 2018 **VARIETY** Cabernet Sauvignon **COMPOSITION** 100% Cabernet Sauvignon  
**ALC** 14.0% **Organic Wine**

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** Maipo Valley, Padre Hurtado.  
**AGE** 20-24 years old.  
**CLIMATE AND SOIL** **Maipo Valley** (33° 32'25" S), 405 m above sea level. The climate is temperate to hot with a nine-month dry season and an annual rainfall of 260 mm. Temperatures are hot during the day, cold at night, and influenced by coastal breezes.  
**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** April 2018.  
**HARVEST BRIX** 24° Brix.  
**GROWING SEASON** The beginning of spring was cold, but quickly changed to normal once the flowering period arrived. 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 four-day cold maceration at 14°C prior to fermentation in 40,000-liter tanks using selected and native yeasts, followed by a 10-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in tanks.

**AGING** 50% in new French oak barrels and 30% in used barrels.  
**BOTTLING** August 2019

## WINEMAKER'S TASTING NOTES

The complex nose offers aromas of blueberries, cherries, strawberries, plums, and tobacco. The refreshing palate has pleasing acidity and round tannins with notes of dried plums and chocolate on the finish.

## TECHNICAL INFORMATION

pH: 3.50  
Residual Sugar: 2.09 g/L  
Total Acidity: 5.67 g/L