



ODFJELL
Organic Farmed Wines

ORZADA

ORGANIC WINE

VINTAGE 2019 **VARIETY** Cabernet Sauvignon **COMPOSITION** 100% Cabernet Sauvignon
ALC 14.5% **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 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 April 2019.
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 Used French oak barrels.

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: 3.42
Residual Sugar: 2.09 g/L
Total Acidity: 6.12 g/L