



ODFJELL

ARMADOR

ORGANIC WINE

VINTAGE 2018 **VARIETY** Cabernet Sauvignon **COMPOSITION** 90% Cabernet Sauvignon, 10% Merlot
Alc 14.0%

In the bygone days of the sail ships, wine provided a safe drink for long voyages. Dan Odfjell, a norwegian **ARMADOR** (shipowner), perpetuates this legacy by making wines to sail from Chile across the seven seas.



VINEYARDS

VINEYARDS Maipo Valley

AGE 22 years old.

CLIMATE AND SOIL The grapes come from our historic vineyard in Padre Hurtado in the lower Maipo Valley (33° 32' 25" S) at an altitude of 405 meters above sea level. The clay soils have a neutral pH and are of alluvial origin from the Maipo River basin. They are deep with good drainage, which helps control plant vigor for proper fruit load with small clusters and berries. The climate is Mediterranean with an average annual rainfall of 250-300 mm, and the daily temperature differential is 20°-25° C. All of these factors plus the coastal influence work together to enable proper fruit ripening. The vineyard is certified organic and biodynamic and managed accordingly.

VINEYARD MANAGEMENT Shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected during harvest.

HARVEST

GROWING SEASON The weather was mild throughout the entire growing season, which enabled the grapes to reach a perfect state of ripeness and complexity. Great yield and quality.

HARVEST DATE Mid-March to mid-April.

HARVEST BRIX 23°-24° Brix

ENOLOGICAL NOTES

The grapes were handpicked, and the bunches were destemmed but not crushed. The whole berries then underwent a three to four-day cold maceration at 14°C prior to fermentation in 40,000-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 tanks.

BOTTLING July 2019

WINEMAKER'S TASTING NOTES

Ruby-red in color with a hint of violet. Red-fruit aromas recall strawberries and plums, along with notes of licorice and anise. Perfectly balanced on the palate with ripe tannins and a long, refreshing finish.

TECHNICAL INFORMATION

pH: 3.65

Residual Sugar: 2.34 g/L

Total Acidity: 4.70 g/L