



ODFJELL

ARMADOR

ORGANIC WINE

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

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



VINEYARDS

D.O. Maipo Valley

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.

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

Brix At Harvest: 24° Brix

ENOLOGICAL NOTES

The grapes were received and destemmed in our winery in Padre Hurtado. Alcoholic fermentation took place spontaneously with native yeasts and lasted approximately 7 days with maximum temperatures of 24°–25° C in 40,000-liter stainless steel tanks. Total maceration time was approximately 16 days. Malolactic fermentation took place while the wine aged in stainless steel tanks.

Aging: 100% Stainless steel

Bottling: February 2019

TASTING NOTES

Intense garnet red in color with a violet hue. The nose is ripe but fresh, with fruity notes recalling black cherries and plums along with a bit of menthol, while notes of spices such as nutmeg appear on the backdrop. The palate is juicy, and the tannins are robust and velvety, leading with notes of blackberries and chocolate on the lingering finish.

TECHNICAL INFORMATION

pH: 3.53

Residual Sugar: 2.19 g/L

Total Acidity: 5.12 g/L