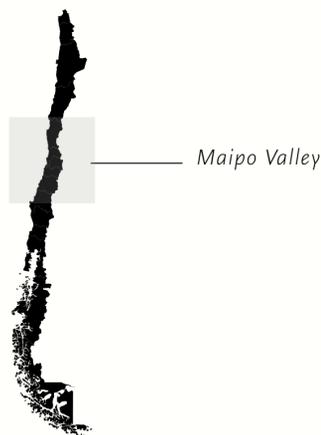


Armador is the Spanish word for “ship owner” and is the name of our original range of wines launched in 1999. These are vibrant and authentic wines with extraordinary fruit and freshness that aim to show the typicity of each variety grown in our organic vineyards.

Vineyards

Maipo Valley, Padre Hurtado.

Chile



Metropolitan Region



Varieties

95% Cabernet Sauvignon,
5% Syrah

Technical Notes

- Ph: 3.58
- Residual sugar: 3.04 g/L
- Total acidity (tartaric acid): 5.10 g/L
- Alcohol: 14.0%

The Vintage

Little rain and warm temperatures during the season generated lower yields and therefore a great concentration in the grapes. Early harvest helped us to maintain freshness, which resulted in a high-quality vintage with wines of volume and great balance.

Winemaking & Aging

8 to 10 months
100% stainless steel tanks

Native yeasts

Production: 11,500 9L cases

Cellaring recommendation: 2-4 years

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.



Organic



Vegan



Low
sulfites



Gluten-free



Sustainable

