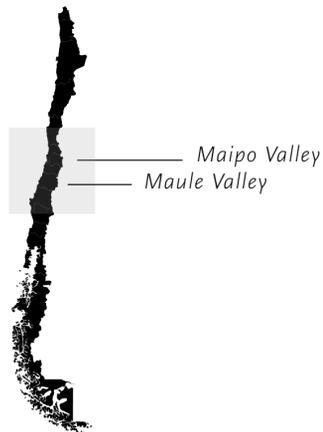


*Armador* is the Spanish word for “ship owner” and is the name of our original range of wines launched in 1999. These are vibrant and authentic wines with extraordinary fruit and freshness that aim to show the typicity of each variety grown in our organic vineyards.

### Vineyards

Central Valley:  
Padre Hurtado - Maipo Valley  
and Maule Valley

#### Chile



#### Metropolitan Region



#### Maule Region



### Varieties

100% Carménère

### Technical Notes

- Ph: 3,58
- Residual sugar: 2.24 g/L
- Total acidity (tartaric acid): 5.25 g/L
- Alcohol: 13.0%

### 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: 5,000 9L cases
- Cellaring recommendation: 2-4 years

### Tasting Notes

Alluring purplish-red in color with aromas of dark fruits and licorice as well as hints of spice notes such as black pepper and cloves. The palate is long and refreshing with ripe fruit flavors and soft tannins.



Organic



Vegan



Low sulfites



Gluten-free



Sustainable

