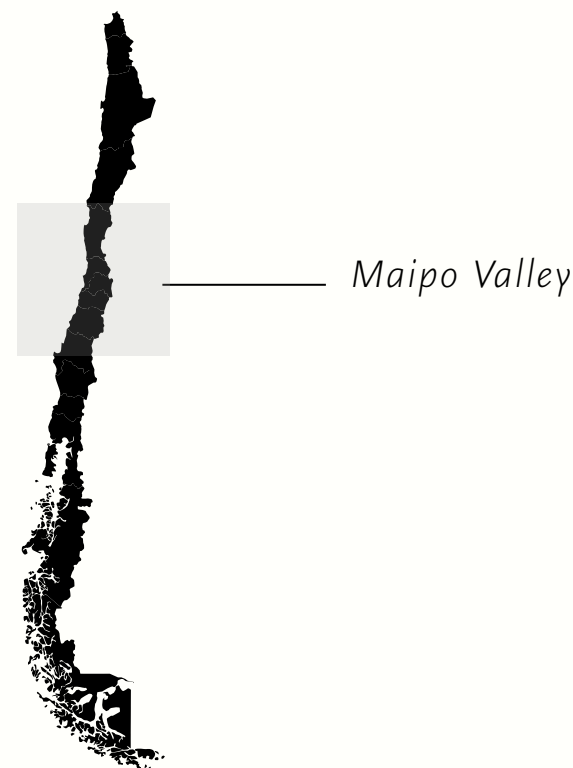


*Armador* is the Spanish word for “ship owner” and is the name of our original range of wines launched in 1999. These are vibrant and authentic wines with extraordinary fruit and freshness that aim to show the typicity of each variety grown in our organic vineyards.

### Vineyards

Maipo Valley, Padre Hurtado.

Chile



Metropolitan Region



### Varieties

96% Merlot  
4% Carignan

### Technical Notes

- Ph: 3.51
- Residual sugar: 2.59 g/L
- Total acidity (tartaric acid): 4.86 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

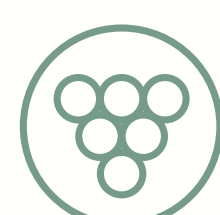
Native yeasts

Production: 3,300 9L cases

Cellaring recommendation: 2-4 years

### 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.



Organic



Vegan



Low  
sulfites



Gluten-free



Sustainable

