

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

San Antonio Valley



Valparaíso Region



Varieties

100% Sauvignon Blanc

Technical Notes

- Ph: 3.21
- Residual sugar: 1.20 g/L
- Total acidity (tartaric acid): 6.80 g/L
- Alcohol: 13.5%

The Vintage

The harvest was later this year due to cooler temperatures in the summer. We started the harvest in mid April which gave the wine a very expressive nose with more tropical notes yet with a fresh, juicy mouth. There were spring frosts, which sadly affected the yield but luckily not the quality.

Winemaking & Aging

6 months
100% stainless steel tanks

Native yeasts

Production: 2,200 9L cases

Cellaring recommendation: 1-2 years

Tasting Notes

Intense, fresh and slightly mineral nose with notes of grapefruit and citrus flowers. The palate is well rounded, balanced, and fresh with long and persistent acidity. Easily inviting one to another glass.



Organic



Vegan



Low sulfites



Gluten-free



Sustainable

