



ODFJELL

# ODFJELL

ORGANIC WINE

**VINTAGE** 2014 **VARIETY** Cabernet Sauvignon **COMPOSITION** 100% Cabernet Sauvignon  
ALC: 14,5% ORGANIC WINE

A handcrafted wine only produced those years when climate, vineyards and winemaking come together to create something special. **ODFJELL** . . . rare, but memorable.



## VINEYARD

- VINEYARDS** Cauquenes: Maule Valley.  
**AGE** 9 years.  
**CLIMATE AND SOIL** **Cauquenes** (36° 08'41" S) is located in the Maule Valley, 175 m above sea level. The high temperatures are moderated by cool breezes from the Pacific Ocean, and the soil is deep red clay loam.  
**HANDLING** The grapes were carefully handpicked (6 ton/ha.) This season was characterized by better ripening than other years, which allowed complete cluster development. Spring rains complicated grape health but did not affect the quality.

## HARVEST

- HARVEST DATE** March of 2014  
**HARVEST BRIX** 26° Brix.  
**GROWING SEASON** Light rain in spring, with temperatures that were lower than the historic average during the flowering period. The summer was hot and dry until harvest.

## WINEMAKING

- The grapes were handpicked using 800 kg bins and destemmed but not crushed upon reception at the winery. The whole berries had a total maceration of 35 days. Gentle punchdowns after maceration. Temperatures were controlled to 26°C–28°C. Malolactic fermentation took place spontaneously in barrels.  
**AGING** 22 months in french oak.  
**BOTTLING** April 2016.

## WINEMAKER'S TASTING NOTES

Bright ruby red in color with pleasing aromas of black fruits such as blueberries, plums, and cherries as well as licorice. Velvety and persistent on the palate with a long, lingering finish.