

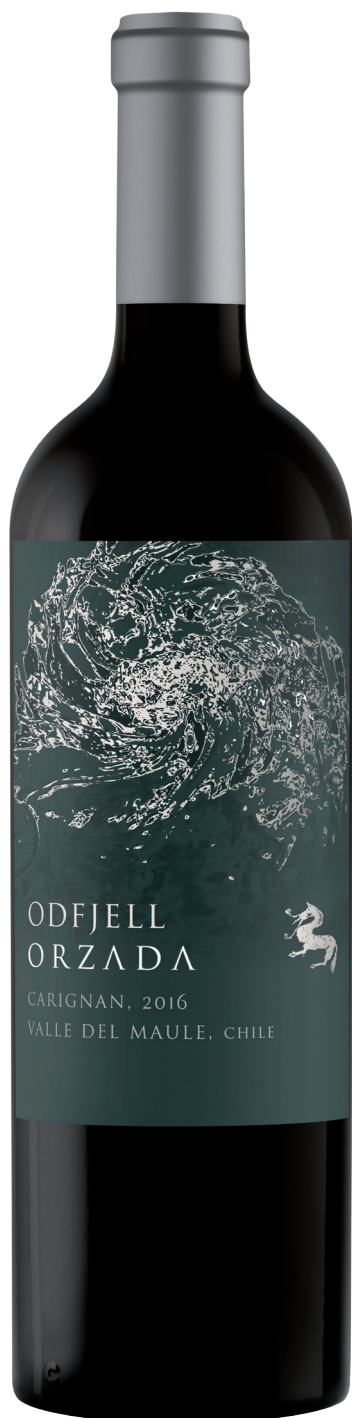


ODFJELL

# ORZADA

**VINTAGE** 2016 **VARIETY** Carignan **COMPOSITION** 100% Carignan **ALC** 15%

When norwegian armador (shipowner) Dan Odfjell founded our winery, he embarked upon an adventure filled with challenge and promise. **ORZADA** is a nautical term for sailing up against the wind before setting a direction— our **ORZADA** wines reflect our staking a course in pursuit of beautiful and memorable wines.



## VINEYARD

VINEYARDS	Old vines dry farmed in the Maule Valley.
AGE	60 to 100 years.
CLIMATE AND SOIL	Maule Valley (35° 44'43" S) 195m above sea level. Mild climate with a dry season of five to six months duration. The annual rainfall is 700mm concentrated between October and April. Sandy clay loam soil with presence of granite along the profile. Cauquenes is located into the Maule Valley (36° 08'41" S) 175m above sea level. The soil is deep red clay loam, with high temperatures cooled down by fresh breezes from the Pacific Ocean. This vineyard is biodynamic.
HANDLING	Elimination of shoots in early spring, removal of interior leaves after set and selection of the best grape clusters during veraison. The grapes were hand-picked.

## HARVEST

HARVEST DATE	Mid of March 2015.
HARVEST BRIX	26° Brix.
GROWING SEASONS	The cold winter was extended until mid-Spring, which initially delayed the sprout development. As Spring progressed the climate returned to normal resulting in warm, dry days during the rest of the growing season and veraison of the grapes. This allowed grapes to reach complete maturity for harvest.

## WINEMAKING

	The grapes were hand-picked using 400kg bins and were not crushed on reception to the winery; the clusters were only de-stemmed. The whole berries had five to six days of cold maceration at 14°C prior to fermentation and 15 to 20 days of maceration at 25°C after fermentation. Native yeasts were used during the fermentation
AGING	Aged in stainless steel tanks.
BOTTLING	Bottled in March 2017.

## WINEMAKER'S TASTING NOTES

Deep and intense ruby color with a touch of violet. This wine displays a never ending mix of aromas such as cherry liqueur, liquorice, white fruit such as apricots, white peaches, pears and a touch of lychee. A note of jasmin to wrap up. In palate is fresh, juicy, opulent. The wine fillfills the mouth for a n extreme refreshing experience