



ODFJELL

ORZADA

ORGANIC WINE

VINTAGE 2017 **VARIETY** Carignan **COMPOSITION** 100% Carignan Organic Wine **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** Cauquenes, Maule Valley.
AGE 20 to 80 years.
CLIMATE AND SOIL **Cauquenes** is located in the Maule Valley (36° 08' 41" S), 175 m above sea level. The high temperatures moderated by cool breezes from the Pacific Ocean, and the soil is deep red clay loam.
HANDLING Shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected before harvest.

HARVEST

- HARVEST DATE** End of March 2017.
HARVEST BRIX 23-24° Brix.
GROWING SEASONS The weather was mild and normal throughout the growing period, which allowed the grapes to reach a perfect maturity and complexity.

WINEMAKING

The grapes were handpicked, and the bunches were destemmed but not crushed. The whole berries then underwent a four-day cold maceration prior to fermentation in 10,000-liter tanks using selected and native yeasts, followed by a 10-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in tanks.

- AGING** 100% in stainless steel.
BOTTLING January 2018.

WINEMAKER'S TASTING NOTES

Ruby red in color with a hint of violet. Red fruit aromas of strawberries and plums appear on the nose along with licorice, anise, and a touch of vanilla. Perfectly balanced on the palate with ripe tannins and a long, refreshing finish.

