

$ORZ\Lambda D\Lambda$

VINTAGE 2016 VARIETY Cabernet Sauvignon COMPOSITION 100% Cabernet Sauvignon **ALC** 14% Organic Wine

When Norwegian armador (shipowner) Dan Odfiell 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.



VINEYARDS Maipo Valley.

AGE 20 years old.

CLIMATE AND SOIL Maipo Valley (33° 32′25″ S), 405 m above sea level. Mild climate with nine

months of dry season. Temperatures are hot during the day but at night tend to be cold due to the breezes from the Pacific Ocean. The annual rainfall is 260 mm.

HANDLING Elimination of shoots during late spring, removal of interior leaves after set and selection of the best bunches during harvest.

HARVEST

HARVEST DATE Mid March. HARVEST BRIX 24° Brix.

GROWING SEASONS Cold winter with moderate rainfalls. The climate was mild during set, veraison and harvest, allowing a perfect ripening of the bunches, reaching the optimum sugar concentration before harvest.

WINEMAKING

The grapes were hand picked and were not crushed on reception at the cellar, they were destemmed. The whole grape berries had a cold maceration at 14°C for four days, prior fermentation, and ten days of maceration at 25°C after fermentation.

Selected and native yeasts were used during the fermentation, which took place in 40,000 lts. tanks. Spontaneous malolactic fermentation took place in barrels and tanks.

AGING 75% French oak barrel and 25% stainless steel tanks. BOTTLING Mid March 2017

WINEMAKER'S TASTING NOTES

Rubi red color. The nose is attractive with concentrated aromas of dried figs and blackberries. Vanilla and coffee add complementary notes to the bouquet. In palate is full bodied, well balanced with velvety tannins. Long, complex and refreshing finish.

