



ODFJELL

ORZADA

ORGANIC WINE

VINTAGE 2017 **VARIETY** Malbec **COMPOSITION** 100% Organic Malbec

When Norwegian armador (shipowner) Dan Od fjell 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

D.O. Lontué Valley

The Malbec grapes for this wine came from the Lontué Valley (35° 08' 01" S) 241 m above sea level, where the climate is temperate with a 6-month dry season. The vineyard receives cold breezes from the Claro River, which borders it. The annual rainfall of 720 mm is concentrated between April and September. The loam soil is low in fertility, and the high percentage of stones throughout the profile ensures excellent drainage.

HARVEST

The 2017 season registered high temperatures and lower rainfall, and low yields were a common denominator throughout most of the country. All of these variables resulted in smaller grapes and therefore greater concentration, which benefitted the wine's organoleptic quality and resulted in wines with greater color intensity and more complex structure.

WINEMAKING

The grapes were received and destemmed at our winery in Padre Hurtado. Alcoholic fermentation took place spontaneously with native yeasts in stainless steel tanks with maximum temperatures of 24°–25°C. Total maceration time was approximately 20 days. 40% of the blend was aged in stainless steel tanks, and the rest in French oak barrels (25% new, and the rest of 2nd or 3rd use).

Brix at Harvest: 24° Brix

TASTING NOTES

Deep cherry red with a violet hue. The nose is intense and fresh, with notes of menthol as well as blackberries, spices, flowers, and a bit of vanilla. The palate is juicy, with perfect balance between smooth tannins and bright acidity, leading to a long and persistent finish with notes of black fruits and spices.

TECHNICAL INFORMATION

Composition: 100% Malbec

Alcohol: 13.5°

pH: 3.63

Residual Sugar: 2.44 g/L

Total Acidity: 5.44 g/L

Aging: 40% in stainless steel tanks, 25% in new French oak barrels, and the rest in 2nd- and 3rd-use French oak barrels.