



ODFJELL

ORZADA

ORGANIC WINE

VINTAGE 2018 VARIETY Malbec COMPOSITION 100% Organic Malbec

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.



VINEYARDS

D.O. Lontué Valley

The grapes for this wine come from our vineyard in the Lontué Valley (35°08'01"S), 241 m asl. The climate is mild with a six-month dry season, and temperatures are moderated by cool breezes from the Claro River that borders the vineyard. Annual rainfall is 720 mm, concentrated between April and September. The loam soil has low fertility, and an abundance of stones in the profile ensures excellent drainage.

HARVEST

In the Lontué Valley weather conditions delayed ripening. The lower yields encouraged better concentration of the fruit, and the early harvest resulted in grapes with tremendous quality and health conditions.

WINEMAKING

The grapes were received and destemmed in our winery in Padre Hurtado. Alcoholic fermentation with native yeasts took place in small stainless steel tanks at temperatures that did not exceed 24°–25°C. Total maceration time was approximately 20 days.

Brix at Harvest: 24.5°–25° Brix

TASTING NOTES

Deep violet-red in color with elegant notes of black fruits, blackberries, flowers, and a bit of spice. The palate is juicy with round tannins and a long finish that recalls black fruits and tobacco notes.

TECHNICAL INFORMATION

Composition: 100% Malbec

Alcohol: 14.0%

pH: 3.52

Residual Sugar: 2.04 g/L

Total Acidity: 5.31 g/L

Aging: 42% in stainless steel tanks, 18% in new French oak barrels and 40% in used French oak barrels.