



ODFJELL

ORZADA

ORGANIC WINE

VINTAGE 2014 **VARIETY** Petite Syrah **COMPOSITION** 100% Petite Syrah
ALC 14% Organic Wine

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.



VINEYARD

VINEYARDS 100% Maule Valley.
AGE 10 years.
CLIMATE AND SOIL **Maule Valley (35° 44' 43" S)** 195 meters above sea level. Red clay soils with little organic matter. Warm days and cold nights. Annual rainfall is 700 mm. Biodynamic vineyard.

HARVEST

HARVEST DATE Late March 2014.
HARVEST BRIX 21°-22° Brix.
HARVEST SEASONS Very good weather in the Maule Valley during the ripening period. Rainfall in February contributed to the complexity of the ripening process of the grapes in this valley, which has always been known for its summer droughts.

VINIFICATION

The grapes were handpicked into 400-kg bins, and 90% of the grapes were destemmed. Alcoholic fermentation took place at low temperatures that did not exceed 26°C. Only native yeasts were used. Malolactic fermentation was spontaneous.

AGING 12 months, 60% in first-use barrels, 40% in third-use.
BOTTLING February 2016

WINEMAKER'S TASTING NOTES

Intense ruby-red in color with a slightly purplish hue. The aromas recall black fruits such as blackberries, black currants, and prunes as well as notes of figs. The palate has an initial sweetness and juicy acidity that lends way to velvety tannins and a long finish with notes of chocolate and spice.