



ODFJELL

# ORZADA

TRES  
ESQUINAS  
COLLECTION

VINTAGE 2014 VARIETY Tannat COMPOSITION 100% Tannat. Organic Wine

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, certified organic and biodynamic vineyard.  
AGE 8 years old.  
CLIMATE AND SOIL Cauquenes is located in Maule Valley (36° 08'41" S), 175m above sea level. Deep red clay soils with good drainage and high temperatures cooled down by fresh breezes from the Pacific Ocean.

## HARVEST

HARVEST DATE Mid of March.  
HARVEST BRIX 25° Brix.  
HARVEST SEASONS Slow ripening compared to a normal year, allowing a perfect cluster development with excellent quality. Moderate rains. Well balanced vineyard.

## WINEMAKING

Grapes were hand picked. The berries were destemmed and remain intact without being ground during the process of reception in the cellar. The berries were left in bins of 800 kg where cold maceration takes place at 8 °C for 3 to 4 days. Afterwards, only pigeage is made smoothly. The temperature is controlled to never exceed 26 °C-28 °C. Spontaneous malolactic fermentation occurred in barrels.

AGING 8 months aged in third used barrels.  
BOTTLING Bottled in march 2015.

## WINEMAKER'S TASTING NOTES

Deep ruby red color with violet tints. The nose is intense, displaying aromas of sour cherries and dehydrated fruits such as figs and plums. They add complexity notes to vanilla and bitter chocolate.

The rustic tannins that characterize this variety, are present, but well tamed thanks to the terroir of Cauquenes. It does not stop being a fresh and juicy wine that you love, staying in your mouth for a long time.

