



ODFJELL

ORZADA

ORGANIC WINE

VINTAGE 2016 **VARIETY** Tannat **COMPOSITION** 100% Organic Tannat

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. Maule Valley

The grapes come from our variety garden at our Tres Esquinas property in Cauquenes, in the Maule Valley (35° 44' 43" S), 195 meters above sea level. The climate is temperate with a six-month dry season and the soil is deep and sandy-clay-loam.

HARVEST

The 2016 vintage comes from a complex and challenging growing season, and grape ripening was affected by the high temperatures during the summer. Furthermore, April rains caused problems with the yields in many zones of the country. However, proper vineyard management and early harvests enabled us to obtain healthy fruit of very good quality.

WINEMAKING

The grapes were manually harvested and carefully destemmed to maintain them nearly intact. They were then deposited into 800-kg bins for alcoholic fermentation with native yeasts with punch downs that were very gentle to prevent excessive extraction. Temperatures were controlled to no more than 28°C. Malolactic fermentation took place in a stainless steel tank.

Brix at Harvest: 25°

TASTING NOTES

The nose is intense, with notes of cherries, strawberries, and prunes accompanied by certain spice notes such as black pepper. It expands on the palate with tannins that are potent but velvety. This is a well-balanced and juicy wine that persists on the palate and that ends with notes of plums and dark chocolate.

TECHNICAL INFORMATION

Composition: 100% Tannat

Alcohol: 14.0°

pH: 3.65

Aging: Stainless steel tank