



ODFJELL

WINEMAKER'S *Travesy*

ORGANIC WINE

VINTAGE 2016 VARIETY Blend COMPOSITION 38% Malbec / 33% Carignan / 29% Syrah

The word **TRAVESY** comes from the Spanish word "travesía", meaning to travel or a journey between two or more points. This wine is the result of our winemaker's quest for the ideal vineyards to create this memorable assemblage.



VINEYARD

VINEYARDS AND AGE Central Valley with grapes from the following vineyards:

Malbec: Lontué Valley. 60 year old vines.

Carignan: Cauquenes. 90 year old vines.

Syrah: Maipo Valley. 20 year old vines.

CLIMATE AND SOIL

Lontué Valley (35° 08'01" S), 241 m above sea level. Mild climate with a dry season of six months duration. The annual rainfall is 720 mm concentrated between April and September. Loamy soil, lacking in fertility, with a deep bed of river stones, which ensures excellent drainage. Cauquenes is located into the **Maule Valley** (36° 08'41" S), 175 m above sea level. The soil is deep red clay loam, with high temperatures cooled down by fresh breezes from the Pacific Ocean. **Maipo Valley** (33° 32'25" S), 405 m above sea level. The climate is mild to hot with a nine month dry season with high temperatures during the day and cold at night, influenced by coastal breezes. The annual rainfall is 260 mm. Well drained, deep Piedmont alluvial soil.

HARVEST

HARVEST DATE Beginning of April. Carignan: Mid of March.

HARVEST BRIX From 24°-25° Brix.

WINEMAKING

The grapes were hand-picked using small 12 kg trays and were not crushed on reception to the winery; the clusters were only destemmed.

The whole berries had four to five days of cold maceration at 14°C, prior to fermentation, and 10 - 12 days of maceration at 25°C after fermentation.

Selected and native wild yeasts were used during the fermentation, which took place in small tanks from 7,500 to 10,000 Lts. Spontaneous malolactic fermentation took place in barrels or tanks.

AGING Malbec aged for 12 months in new French oak barrels; Syrah for 12 months in second-use barrels; Carignan in stainless steel tanks.

BOTTLING Slightly filtered. Bottled in March 2017.

WINEMAKER'S TASTING NOTES

Dark violet in color. Concentrated nose of flowers and red fruits, raspberries, plums but also jasmine, violet together with a touch of tobacco.

Intense and complex in palate, fresh and pleasant acidity, with notes of dried plums and chocolate. Long ending.

TECHNICAL INFORMATION

COMPOSITION 38% Carignan - 33% Malbec - 29% Syrah

ALCOHOL 13.5°

pH 3.45

RESIDUAL SUGAR 2.69 g/L

TOTAL ACIDITY 5.55 g/L (in tartaric acid)

AGING 33% in French oak barrels for 12 months and 29% in used French oak barrels.