

ODFJELL 2018: A GREAT HARVEST

Every new harvest, every new vintage offers something different. 2016 and 2017 made it possible for us to continue improving quality, but with lower volumes. The 2018 vintage, which is now being released to the market, was both generous and beautiful, allowing us to uphold our journey towards ever better wines whilst also meeting the growing demand for our organic and biodynamically farmed wines. Our winemaker Arnaud Hereu resumes the 2018 harvest in two words: **Beautiful and Easy.**



VARIETIES

Carignan: the wines of this variety show a beautiful color, amazing flavors and great structures.

Malbec: our vineyards are planted in an area of a special micro climate that allows the grapes a slow ripening process. Although this condition also prevailed in 2018, we decided to harvest earlier to obtain more fruit flavors, a resolution that brought us great results.

Carménère, Cabernet Sauvignon and Merlot showed great typicity, flavors and nice structures. The wines are easy to work in the winery and they have aged well.

Syrah wines are more concentrated than in previous vintages, with flavors that are less opened, but I think they will evolve greatly.

Just be aware when you see Odfjell's new wines releases of the 2018 harvest! #GreatHarvest2018

CURRENT RELEASES

Armador: Carménère 2018, Syrah 2018

Orzada: Carignan 2018, Carménère 2018, Malbec 2018

Here is the summary of last year's harvest given by Arnaud — the special features he observed during the season before picking, and then in the winery, while making the wines:

Generally speaking, 2018 was a beautiful vintage. I would say it is one of my top 3 since I've been in Chile (20 years). Lots of acidity in most of the valleys, good concentrations and nice tannins.

The season began with a cold and rainy winter, creating great conditions for a good bud break and flowering. The summer was bright and dry, with just the perfect conditions that we were expecting.

As in past seasons, the summer of 2018 was hot and dry (with peaks of 32°C in Maipo, 33/34°C in Colchagua, and 33/36°C in Maule), a condition that moderated towards March and April. Although heat affects the metabolism of the vines, shutting down their stomata, I have the feeling that this is not necessarily a bad thing, since it allows to slow down the ripening process.

We experienced some rain events in the vineyards located in Chile's south, but they didn't affect the quality of the grapes since they occurred after the start of harvest. And for what was still hanging, this did not have any consequences. We normally harvest earlier in Odfjell, looking for fruit and freshness in the wines. Some wineries, that are not used to harvest early, could have had difficulties if waiting longer for more ripeness and for higher brix degrees.

