



ODFJELL

# ORZADA

ORGANIC WINE

**VINTAGE** 2018 **VARIETY** Carignan **COMPOSITION** 100% Carignan Organic Wine  
**ALC** 15.0%

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** Cauquenes, Maule Valley.  
**AGE** 100 years old.  
**CLIMATE AND SOIL** Cauquenes is located in the Maule Valley (36° 08'41" S), 175 m above sea level. The high temperatures are moderated by cool breezes from the Pacific Ocean, and the soil is deep red clay loam.  
**HANDLING** Shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected before harvest.

## HARVEST

**HARVEST DATE** End of March 2018.  
**HARVEST BRIX** 24°-25° Brix.  
**GROWING SEASON** The weather was mild and normal throughout the growing period, which allowed the grapes to reach a perfect maturity and complexity.

## WINEMAKING

The grapes were handpicked, and the bunches were destemmed but not crushed. The whole berries then underwent a four-day cold maceration prior to fermentation in 10,000-liter tanks using native yeasts, followed by a 10-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in tanks.

**AGING** 100% in stainless steel.  
**BOTTLING** January 2019.

## WINEMAKER'S TASTING NOTES

Deep and intense ruby color with a touch of violet. This wine displays a never ending mix of aromas such as cherry liqueur, liquorice, white fruit such as apricots, white peaches, pears and a touch of lychee. A note of jasmine to wrap up. A refreshing experience.

## TECHNICAL INFORMATION

Composition: 100% Carignan  
Alcohol: 15.0°  
pH: 3.42  
Residual Sugar: 1.69 g/L  
Total Acidity: 6.05 g/L  
Aging: 100% in stainless steel tanks.

