

Odfjell

Armador Cabernet Sauvignon 2021



Armador is the Spanish word for “ship owner” and is the name of our original range of wines launched in 1999. These are vibrant and authentic wines with extraordinary fruit and freshness that aim to show the typicity of each variety grown in our organic vineyards.

Vineyards

Central Valley:
Padre Hurtado - Maipo Valley
and Maule Valley



Varieties

85% Cabernet Sauvignon,
7,5% Merlot
7,5% Syrah

Technical Notes

- Ph: 3.61
- Residual sugar: 2.44 g/L
- Total acidity (tartaric acid): 5.00 g/L
- Alcohol: 13,5%

The Vintage

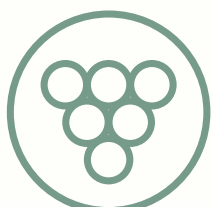
After the rains, the summer was cooler than previous years, which allows the grapes to have a slow, nice and healthy maturation. The spring was cool, with some frost in Maipo which affected the yields of some specific plots of Cabernet sauvignon in Padre Hurtado Vineyard. The rest of the yields were as we were expecting, in general better numbers than 2020.

Winemaking & Aging

- 8 to 10 months
- 100% stainless steel tanks
- Native yeasts
- Production: 11,500 9L cases
- Cellaring recommendation: 2-4 years

Tasting Notes

Ruby-red in color with a hint of violet. Red-fruit aromas recall strawberries and plums, along with notes of licorice and anise. Perfectly balanced on the palate with ripe tannins and a long, refreshing finish.



Organic



Vegan



Low
sulfites



Gluten-free



Sustainable

