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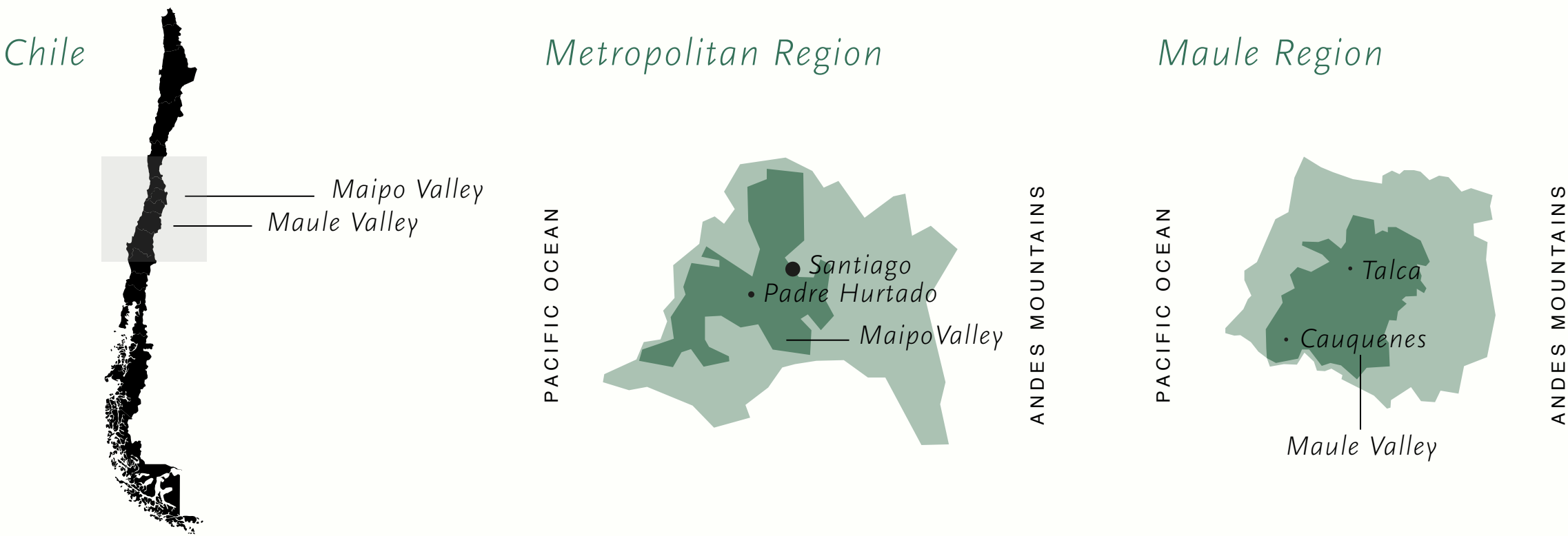
Armador Carménère 2021



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

92% Carménère
8% Syrah

Technical Notes

- Ph: 3.63
- Residual sugar: 2.19 g/L
- Total acidity (tartaric acid): 4.76 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

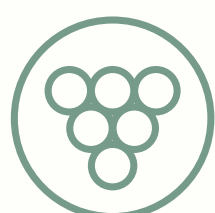
Native yeasts

Production: 5,000 9L cases

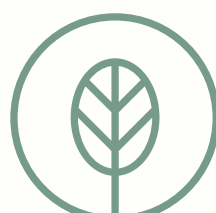
Cellaring recommendation: 2-4 years

Tasting Notes

Seductive purplish-red in color with aromas of dark fruit and liquorice, as well as hints of spicy notes such as black pepper and cloves. On the palate it is long and refreshing with flavors of ripe fruit and soft tannins.



Organic



Vegan



Low
sulfites



Gluten-free



Sustainable

