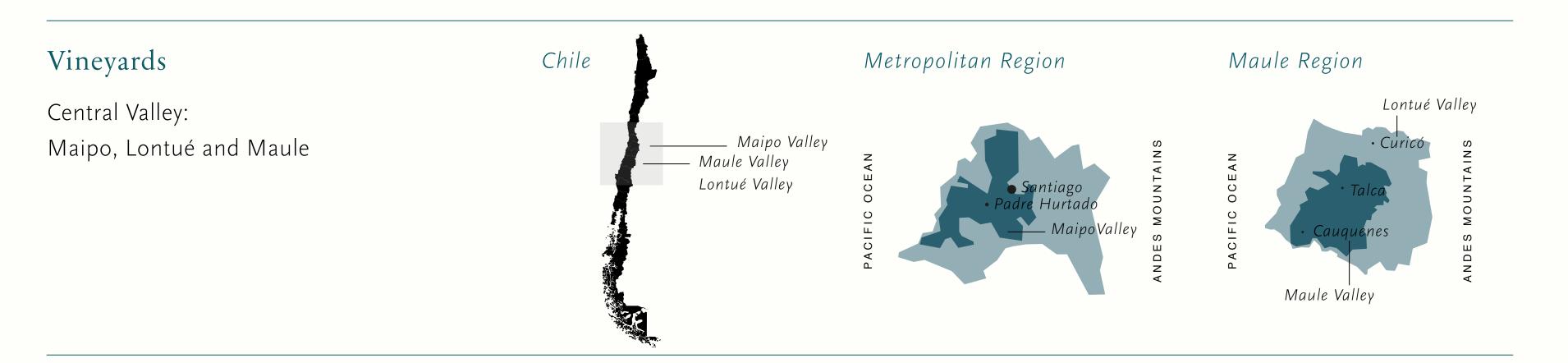
Odfjell Flying Fish 2021



The *Capítulo* series is a special selection of blends. Behind each of these wines there is a legend linked to characters discovered during long voyages at sea. "A stump caught my attention. When I went to the stern I found it: the biggest and most incredible flying fish I had ever seen in my life laying on the deck with its head pointing south. Who knows what would have been our fate if we had not paid attention to that sign?" - *The Captain*





Varieties

Red Blend

40% Cabernet Sauvignon, 28% Carignan,

Technical Notes

- Ph: 3.62
- Residual sugar: 2.04 g/L



18% Syrah, 14% Malbec

Total acidity (tartaric acid): 5.03 g/L
Alcohol: 13.5%

The Vintage

Unexpected rains at the end of January. The summer was cooler than previous years, which allowed the grapes to have a slow, nice and healthy maturation. These conditions resulted in grapes with great natural acidity and good balance.

Winemaking & Aging

8 to 10 months 100% stainless steel tanks

Native yeasts

Production: 5,000 9L cases

Cellaring recommendation: 2-4 years

Tasting Notes

A deep red color with beautiful violet hints. On the nose it is a complex wine with black fruit on one side and white fruit such as quince on the other. In the mouth it has a great volume with strong tannins but silky on the palate. Juicy and fresh with a long finish.







Gluten-free





Organic

Vegan

Low sulfites

Sustainable



