

# Odfjell

## Capítulo - Flying Fish 2022



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.

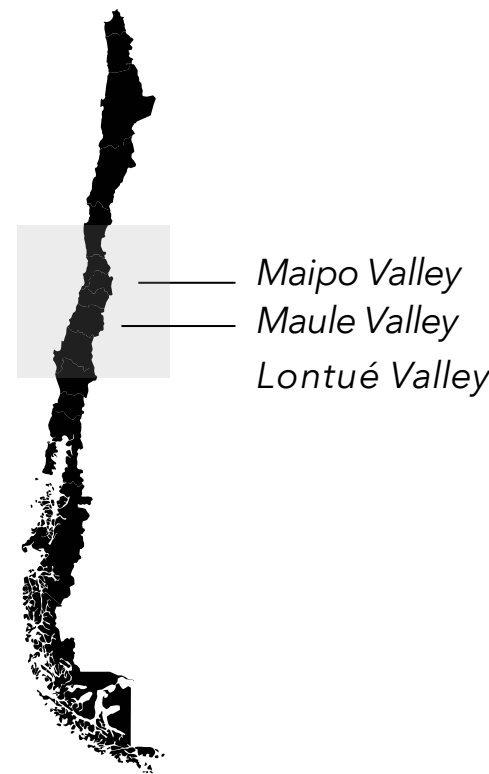
*"A thump caught my attention. As I approached the stern, I found the largest and most incredible flying fish I had ever seen lying on the deck with its head pointing in a southerly direction. Who knows what would have become of our fate if we had not paid attention to that signal?"*

- The Captain

### Vineyards

Central Valley:  
Maipo Valley,  
Lontué and Maule Valley

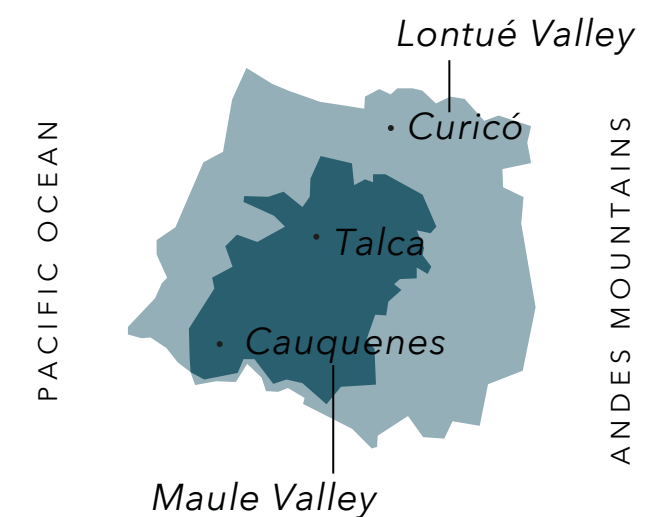
### Chile



### Metropolitan Region



### Maule Region



### Varieties

Rosé Blend  
48% Cabernet Sauvignon,  
23% Carignan, 15% Malbec,  
14% Syrah.

### Technical information

- Ph: 3.53
- Residual sugar: 2.44 g/L
- Total acidity (tartaric acid): 5.30 g/L
- Alcohol: 13.0%

### The Vintage

Maipo, along with the entire Central Valley, had a cooler spring and minimum temperatures below 4°C in September, but fortunately there were no frosts. Like the rest of Chile, the Maule also had a significant rainfall deficit. A cooler spring with frosts at the end of September. A warmer summer compared to 2021, which resulted in somewhat earlier than normal harvests.

### Winemaking & Aging

- 8 to 10 months
- 100% stainless steel tanks
- Native yeasts
- Production: 5.454 9L cases
- Cellaring recommendation: 2 - 4 years

### Tasting Notes

Bright ruby red in color. The nose presents notes of black fruit such as blackberry and blueberry, merging with soft spicy notes reminiscent of nutmeg, opening at the end to floral aromas. On the palate, present and round tannins combine with an unctuousness that adds volume, leaving a juicy and pleasant acidity on the finish.



Organic



Vegan



Low in Sulfites



Gluten Free



Sustainable