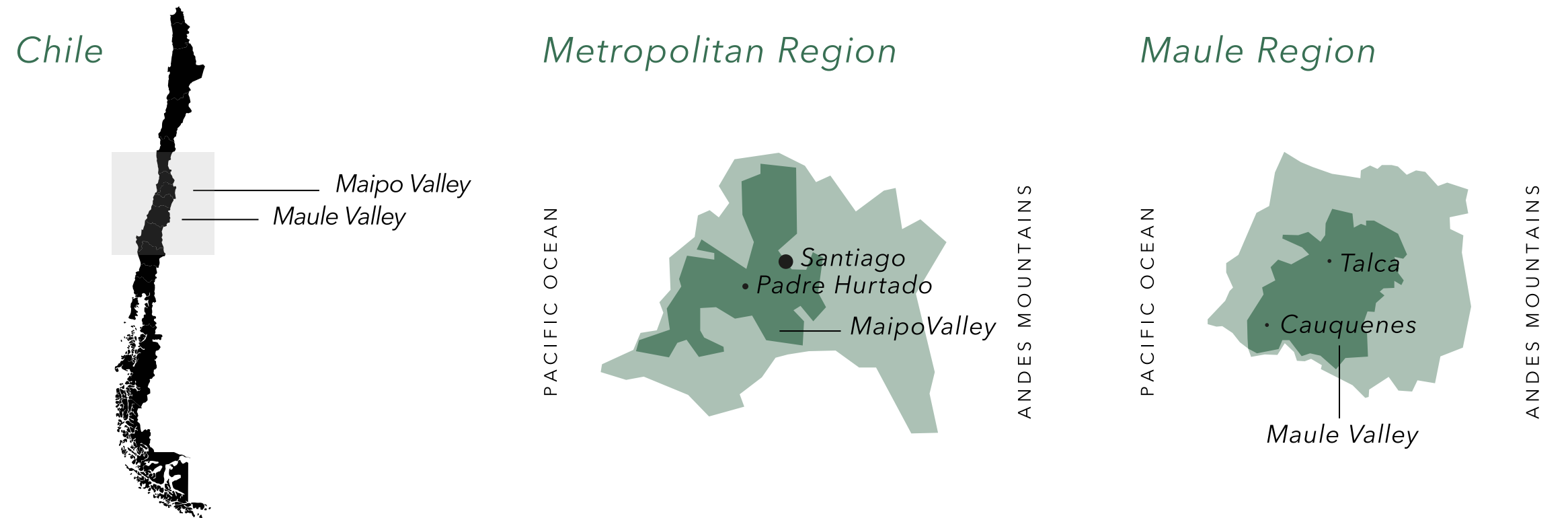


*Armador* is the Spanish word for “ship owner” and is the name of our original range of wines launched in 1999. These are vibrant and authentic wines with extraordinary fruit and freshness that aim to show the typicity of each variety grown in our organic vineyards.

### Vineyards

Central Valley:  
Padre Hurtado - Maipo Valley  
and Maule Valley



### Varieties

97% Carménère,  
3% Merlot

### Technical Notes

- Ph: 3.66
- Residual sugar: 5.10 g/L
- Total acidity (tartaric acid): 5.03 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 in late September, which fortunately caused little or no damage given our choice of longer pruning this year. A warmer summer compared to 2021, which resulted in somewhat earlier harvests.

### Winemaking & Aging

8 to 10 months  
100% stainless steel tanks  
  
Native yeasts  
  
Production: 4.189 cajas de 9L  
  
Cellaring recommendation: 2-4 years

### Tasting Notes

Cherry red in color, the nose is expressive with fresh notes of red fruit such as cherries, some herbal notes, black pepper and sweet bell pepper in the background. The palate is vibrant, with soft and silky tannins that cover the mouth from start to finish accompanied by a juicy acidity on the finish.



Organic



Vegan



Low in Sulfites



Gluten Free



Sustainable

