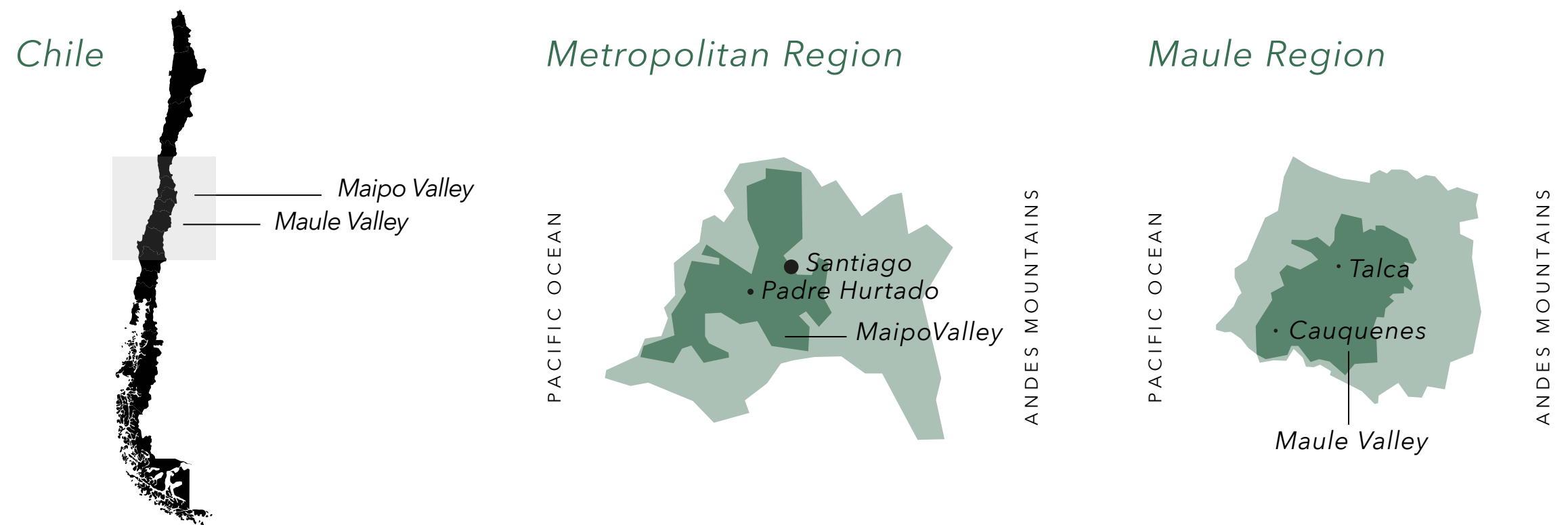


Armador is the Spanish word for “ship owner” and is the name of our original range of wines launched in 1999. These are vibrant and authentic wines with extraordinary fruit and freshness that aim to show the typicity of each variety grown in our organic vineyards.

Vineyards

Central Valley:
Padre Hurtado - Maipo Valley
and Maule Valley



Varieties

88% Cabernet Sauvignon,
6% Merlot, 6% Syrah

Technical Notes

- Ph: 3.60
- Residual sugar: 3.44 g/L
- Total acidity (tartaric acid): 5.15 g/L
- Alcohol: 13.5%

The Vintage

One of the driest seasons on record, with a cold spring and a warm February. We had lower yields in Padre Hurtado, having a more concentrated fruit and very nice quality. It was harvested around March 17, with a second later harvest on April 12th, looking for greater maturity and volume in the mouth. In Maule, we had some frost during the spring and the harvest was around April 20, nevertheless the quality was excellent.

Winemaking & Aging

8 to 10 months
100% stainless steel tanks

Native yeasts

Production: 10.790 boxes of 9L

Cellaring recommendation: 2-4 years

Tasting Notes

This Armador, as always, seeks to be drinkable and show the fresh side of Cabernet Sauvignon. The 2022 in particular is crisp, balanced, juicy and with the typical licorice note of our Padre Hurtado vineyard.



Organic



Vegan



Low in Sulfites



Gluten Free



Sustainable