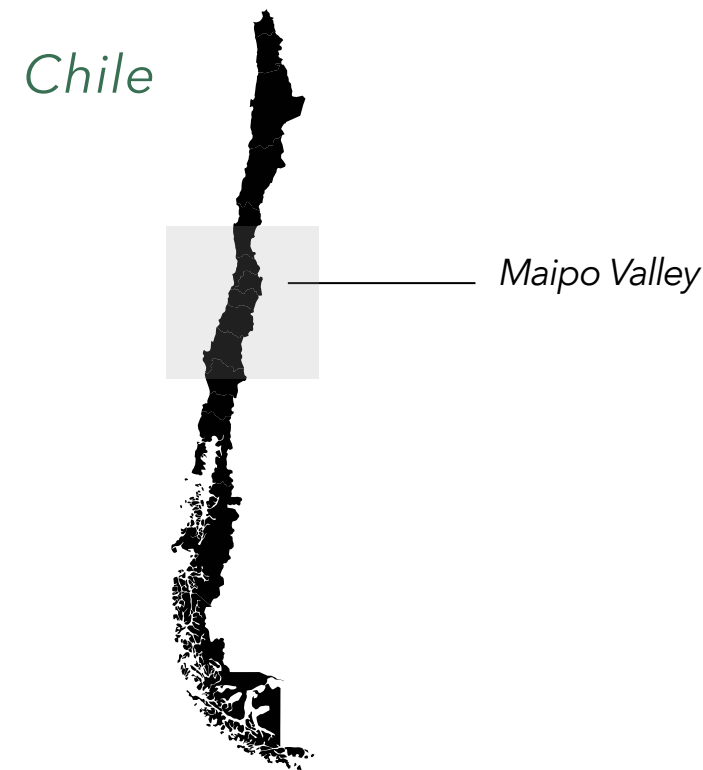


*Armador* is the Spanish word for “ship owner” and is the name of our original range of wines launched in 1999. These are vibrant and authentic wines with extraordinary fruit and freshness that aim to show the typicity of each variety grown in our organic vineyards.

### Vineyards

Padre Hurtado  
Maipo Valley



### Metropolitan Region



### Varieties

85% Merlot  
15% Cabernet Sauvignon

### Technical Notes

- Ph: 3.61
- Residual sugar: 4.20 g/L
- Total acidity (tartaric acid): 5.45 g/L
- Alcohol: 14.0%

### 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. Fruit set and ripening were slower at first and then, given temperatures that reached 33°C in February, harvest dates were similar to those of 2021.

### Winemaking & Aging

8 to 10 months  
100% stainless steel tanks

Native yeasts

Production: 2.132 boxes of 9L

Cellaring recommendation: 2-4 years

### Tasting Notes

Deep ruby red in color, with fresh red fruit, strawberry and cherry on the nose complemented by a spicy profile. On the palate, ripe, round tannins and juicy acidity make this a vibrant and persistent wine.



Organic



Vegan



Low in Sulfites



Gluten Free



Sustainable