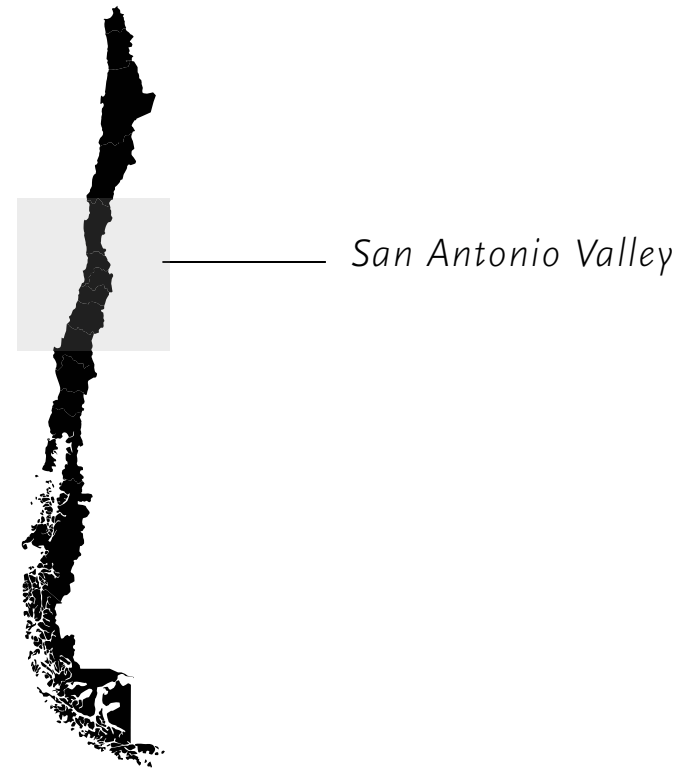


Armador is the Spanish word for “ship owner” and is the name of our original range of wines launched in 1999. These are vibrant and authentic wines with extraordinary fruit and freshness that aim to show the typicity of each variety grown in our organic vineyards.

Vineyards

San Antonio Valley

Chile



Valparaíso Region



Varieties

100% Sauvignon Blanc

Technical Notes

- Ph: 3.20
- Residual sugar: 1.10 g/L
- Total acidity (tartaric acid): 6.05 g/L
- Alcohol: 14.5%

The Vintage

Our San Antonio vines benefit from the microclimate of the Pacific Ocean. Fortunately, we had a mild spring without frost but with pronounced temperature variations throughout the day. Minimum temperatures reached 0.5°C while maximum temperatures reached 24°C in October. In the summer, temperatures returned to more normal conditions.

Winemaking & Aging

6 months
100% stainless steel tanks

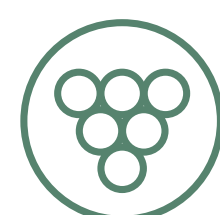
Native yeasts

Production: 1.100 gL cases

Cellaring recommendation: 1-2 years

Tasting Notes

Intense, fresh and slightly mineral nose with notes of grapefruit and citrus flowers. The palate is well rounded, balanced, and fresh with long and persistent acidity. Easily inviting one to another glass.



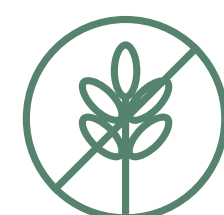
Organic



Vegan



Low sulfites



Gluten free



Sustainable

