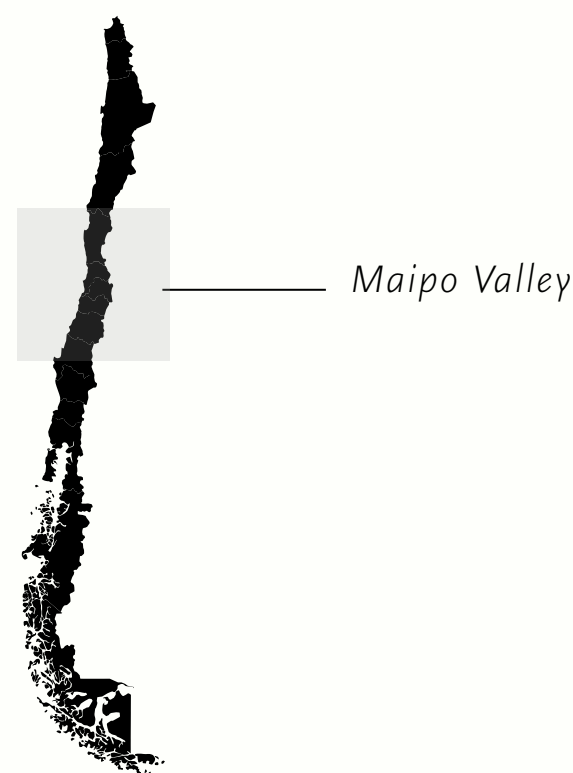


*Armador* is the Spanish word for “ship owner” and is the name of our original range of wines launched in 1999. These are vibrant and authentic wines with extraordinary fruit and freshness that aim to show the typicity of each variety grown in our organic vineyards.

### Vineyards

Padre Hurtado, Maipo Valley

Chile



Metropolitan Region



### Varieties

85% Merlot  
15% Cabernet Sauvignon

### Technical Notes

- Ph: 3.65
- Residual sugar: 2.19 g/L
- Total acidity (tartaric acid): 4.89 g/L
- Alcohol: 14.0%

### The Vintage

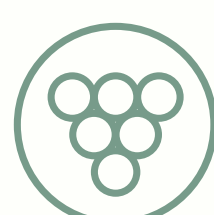
After the rains, the summer was cooler than previous years, which allows the grapes to have a slow, nice and healthy maturation. The spring was cool, with some frost in Maipo which affected the yields of some specific plots of Cabernet sauvignon in Padre Hurtado Vineyard. The rest of the yields were as we were expecting, in general better numbers than 2020.

### Winemaking & Aging

8 to 10 months  
100% stainless steel tanks  
  
Native yeasts  
  
Production: 3,300 9L cases  
  
Cellaring recommendation: 2-4 years

### Tasting Notes

Intense garnet red in color with a violet hue. The nose is ripe but fresh, with fruity notes recalling black cherries and plums along with a bit of menthol, while notes of spices such as nutmeg appear on the backdrop. The palate is juicy, and the tannins are robust and velvety, leading with notes of blackberries and chocolate on the lingering finish.



Organic



Vegan



Low  
sulfites



Gluten-free



Sustainable

