## Odfjell

# Capítulo Flying Fish 2020



The Capítulo series is a special selection of blends. Behind each of these wines there is a legend linked to characters discovered during long voyages at sea.

FLYING FISH

ODFJELL

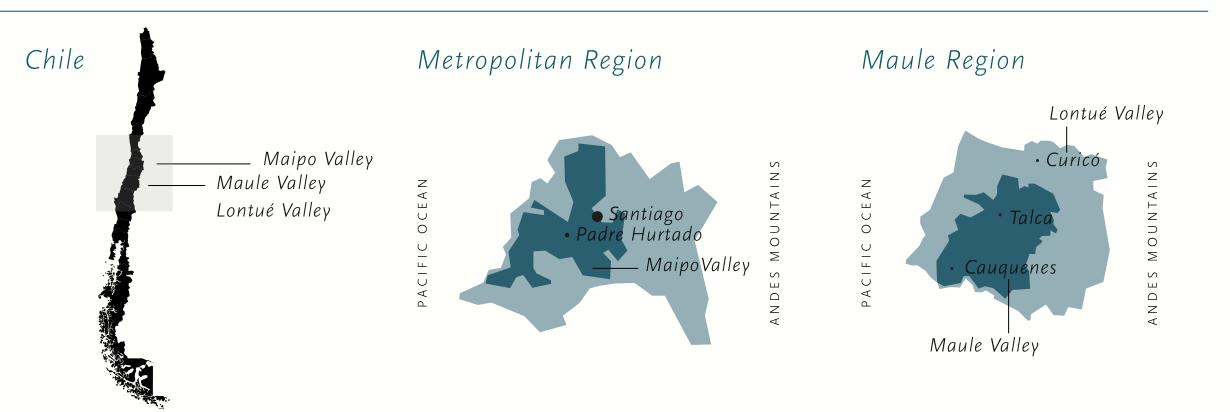
CAPITULO

ORGANIC WINE

"A stump caught my attention. When I went to the stern I found it: the biggest and most incredible flying fish I had ever seen in my life laying on the deck with its head pointing south. Who knows what would have been our fate if we had not paid attention to that sign?" - The Captain

#### Vineyards

Central Valley: Maipo, Lontué and Maule



#### Varieties

#### Red Blend

35% Carignan, 34% Cabernet Sauvignon, 12% Syrah, 10% Malbec,

4,5% Tannat, 4,5% Petite Syrah

## Technical Notes

- Ph: 3.53
- Residual sugar: 2.44 g/L
- Total acidity (tartaric acid): 5.16 g/L
- Alcohol: 14.0%

## The Vintage

Little rain and warm temperatures during the season generated lower yields and therefore a great concentration in the grapes. Early harvest helped us to maintain freshness, which resulted in a high-quality vintage with wines of volume and great balance.

### Winemaking & Aging

8 to 10 months 100% stainless steel tanks

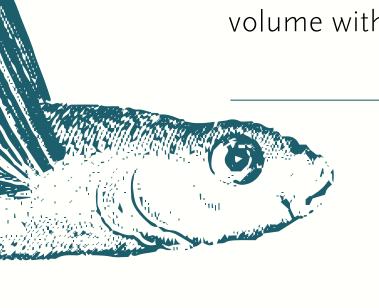
Native yeasts

Production: 5,000 9L cases

Cellaring recommendation: 2-4 years

## Tasting Notes

A deep red color with beautiful violet hints. On the nose it is a complex wine with black fruit on one side and white fruit such as quince on the other. In the mouth it has a great volume with strong tannins but silky on the palate. Juicy and fresh with a long finish.





Vegan



Low in



Gluten-free



