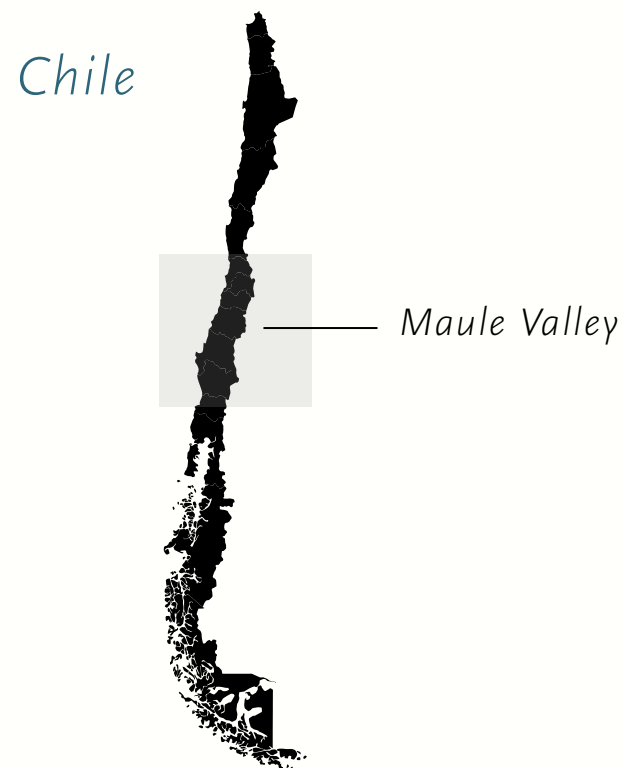


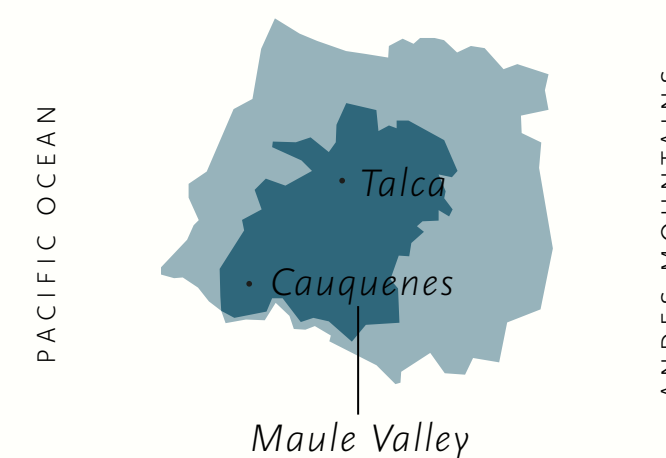
*Orzada* is the Spanish word for “sailing into the wind”. This range of quintessentially Odfjell wines showcases our oenological search to better express each variety and place. Focusing on liveliness and length, these wines are crafted from fruit selected in our organic and biodynamic vineyards in Maipo and Maule.

### Vineyards

Maule Valley and  
Cauquenes



### Maule Region



### Varieties

100% Carménère

### Technical Notes

- Ph: 3.04
- Residual sugar: 1.59 g/L
- Total acidity (tartaric acid): 5.04 g/L
- Alcohol: 13.5%

### The Vintage

The Maule Valley was affected by a decrease in rainfall and average temperatures reached higher numbers than previous seasons. However, the quality of the grapes was exceptional, giving wines with great balance between volume, freshness and acidity.

### Winemaking & Aging

12 months  
100% stainless steel tanks

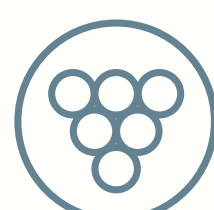
Native yeasts

Production: 3,300 cases

Cellaring recommendation: 5-6years

### Tasting Notes

Dark red in color with an intense and complex nose of spices and ripe red fruits such as cherries, raspberries, and plums mixed with aromas of blackberries and anise. The palate is juicy and powerful with velvety-soft tannins providing a long and satisfying finish.



Organic



Vegan



Low  
sulfites



Gluten-free



Sustainable

