

## Odfjell, Armador Sauvignon Blanc, San Antonio Valley, Chile, 2018



### Producer Profile

Over 25 years ago, Dan Odfjell the Norwegian Armador (ship owner) fell in love with a small corner of the Maipo Valley. Serendipity would later show that he had found land in Chile's premium red wine producing valley, where vitis vinifera has been cultivated for 400 years. While most of the other top producers in Chile are working with relatively young vines, Odfjell have forged a unique reputation based on rediscovering the forgotten wealth of Chile's winemaking past. At the time this was considered a very eccentric move but now the interest in these old sites has grown exponentially, in no small part thanks to Odfjell. Crafting wines that fully maximise the great potential of the region, this year having joined the new association of Vignadores de Carignan, Odfjell are committed to sustainable agriculture and green winemaking practices, the vineyards are all cultivated organically and biodynamically and are working towards certification.

### Viticulture

All of the grapes for this wine come from the San Antonio Valley, which sits at 190m above sea level and 15 km from the Pacific Ocean. Influenced by the coastal breezes, the valley's climate is cold, with moderate rainfall and high humidity. The soils have a sandy-loam texture with a presence of quartz in the profile.

### Winemaking

The grapes were hand picked, destemmed, pressed, and deposited into stainless steel tanks for alcoholic fermentation at low temperatures over the course of approximately 15 days.

### Oak Treatment

### Tasting Note

Intense fresh and slightly mineral nose, with notes of grapefruit and citrus flowers. The palate is well rounded, balanced, and fresh with intense and persistent acidity.

### Technical Details

**Blend:** Sauvignon Blanc  
100%

**ABV:** 13.5%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Suitable for Vegetarians:**  
Yes

**Suitable for Vegans:** Yes

**Organic:** Yes



**Biodynamic:** No

### Food Matching

Quaffable on its own and an excellent match for shellfish.



**Our Green Principals are those that demonstrate a responsible and sustainable approach to viticulture, vinification, commerce and community.**

 <b>RATIONAL</b>	<p><i>Rational producers demonstrate that they use the least amount of intervention in the vineyard and winery to make the best possible wine.</i></p> <p>Sustainability has been a core value since the beginning. Odfjell work in harmony with the environment. Progressive vineyard management with 100% certified organic vineyards and biodynamic farming practices. Planting grass between vineyards to improve nitrogen levels. Creation of ecological islands' promoting biodiversity. Apicultural management of bees to establish natural balance. Use of Fjord horses for vineyard work to avoid soil compacting. Use of ecological glass and recycled paper stocks to minimise CO2 and forest degradation.</p>
 <b>FAIR</b>	<p><i>Fair producers demonstrate a fair and even-handed approach in all aspects of how they conduct business.</i></p> <p>Odfjell is an active participant in several associations, including: the Norwegian – Chilean chamber of commerce, Wines of Chile (Chilean wine producers), AG Orgánicos del Centro Sur (Organic producers association), and VIGNO (Maule wine producers association).</p>



CARING

*Caring producers go the extra mile to ensure the sustainability and welfare of the communities around them.*

Workers are sought locally; more than 80% of employees live around the winery with comfortable on-site housing offered to employees and their families. The winery is an active partner in the municipality regarding social programmes. Fjord horses assist in the community through interaction with children with disabilities.