



Product code: 3430

Odfjell, Aliara, Central Valley, Chile, 2018



Producer Profile

Founded by Norwegian Dan Odfjell this pre-dominantly red wine producer creates wines of elegance and poise.

Odfjell are fully committed to biodynamics with cover crops and beehives populating the vineyards while small Fjord horses work the land. Odfjell produces wonderful wines that few in Chile can match, with their Carignans, which come from rescued 80 year old vines, proving to be of particular note.

Viticulture

Grapes come from Odfjell's best quality vineyards in the Cauquenes, Lontué Valley and Maipo Valley, and vines are aged 20 to 80 years old. Elimination of shoots during spring, removal of interior leaves after set and three selections of the best grape clusters, the first after set, the second on veraison and the last one before harvest. The grapes were hand-picked.

Winemaking

The grapes are hand-picked using 15 kg trays and 400kg bins. Destemmed, the whole berries had five to six days of cold maceration at 14°C prior to fermentation, and 15 days of maceration at 25°C after fermentation. Selected yeasts were used during the fermentation, which took place in small tanks from 1,000 Lts (T bins) to 10,000 Lts. Spontaneous malolactic fermentation took place in barrels.

Tasting Note

Concentrated deep violet in colour. The nose is attractive and intense with a range of aromas from the different varieties in the blend, including dry fruit aromas such as hazelnuts, dates and dried figs, floral notes of jasmine and roses and, finally, hints of chocolate. The palate is sophisticated and intense. Juicy with the presence of chocolate, coffee and tobacco leaves. The finish is long with ripe and velvety tannins. An unforgettable experience.

Food Matching

Peppery catalan sausage (salchichon), spicy lamb meatballs, aubergine parmigiana (melanzane alla parmigiana)

Technical Details

Varieties:

Carignan 46%
Malbec 33%
Others 21%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 to 24 Months

Type: French

% wine oaked: 100

% new oak: 100