

# Odfjell, Aliara, Central Valley, Chile, 2019

## Producer Profile

One of the best boutique organic wineries in Chile, Odfjell Vineyards are committed to producing wines with elegance and poise, from their vineyards in the Maipo, Lontué and Maule valleys.

As one of the founding members of Chilean Organic Winegrowers, Odfjell's certified organic, biodynamic and sustainable portfolio consists of superlative old vine Carignan, in addition to more traditional varieties and blends. Cover crops and beehives amongst the vineyards aid biodiversity, whilst small Fjord horses work the land. Established by Norwegian, Dan Odfjell, with winemaking now in the very capable hands of Francisca Palacios (who takes over from Arnaud Hereu after 25 years at the winery). The two worked together on vintages since 2019, and with Francisca's meticulous approach, work with native yeasts and deft touch, the wines of Odfjell will no doubt continue to grow in terms of quality and reputation over the coming years.

## 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)



Product code: 3430

### Technical Details

#### Varieties:

Carignan 35%  
Syrah 20%  
Others 45%



**ABV:** 15%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 18 to 24 Months

**Type:** French

**% wine oaked:** 70

**% new oak:** 30