

Product code: 3429

ODFJELL, ARMADOR CABERNET SAUVIGNON, MAIPO, CHILE, 2019



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

The grapes come from the Padre Hurtado vineyard, Maipo Valley and is 405 metres above sea level. The climate is mild to hot with a 9 month dry season with high temperatures during the day and cold at night, influenced by the coastal breezes. The soil is alluvial and the vines average 17 years old. Elimination of shoots late in the spring, removal of interior leaves after set and selection of the best bunches during veraison and before vintage ensure the high quality.

Winemaking

The grapes were hand picked and not crushed on reception at the winery, only destemmed. The whole berries had 4 days of cold maceration prior to fermentation and 10-12 maceration at 25% after fermentation. Selected and native yeasts were used during fermentation which took place in tanks of 40000ltrs. Spontaneous malolactic took place in tank.

Tasting Note

Ruby-red in colour with a hint of violet. Red-fruit aromas recall strawberries and plums, along with notes of licorice and anise. Perfectly balanced on the palate with ripe tannins and a long, refreshing finish.

Food Matching

Slow braised venison, roasted duck breast, spicy baked beans on toast.

Technical Details

Varieties:

Cabernet Sauvignon 90%
Merlot 10%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment