

Product code: 3427

## ODFJELL, ORZADA CARIGNAN, MAULE, 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

Cauquenes is located in the Maule Valley, 175 m above sea level. the soil is deep red clay loam. The high temperatures are moderated by cool breezes from the Pacific Ocean, and shoots are removed in late spring, leaves are pulled before fruit set, and the best clusters are selected before harvest

### Winemaking

The grapes were handpicked, and the bunches were destemmed but not crushed. The whole berries then underwent a four-day cold maceration prior to fermentation in 10,000-liter tanks using native yeasts, followed by a 10-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in tanks.

### Tasting Note

Deep and intense ruby colour with a touch of violet. This wine displays a never ending mix of aromas such as cherry liqueur, liquorice, white fruit such as apricots, white peaches, pears and a touch of lychee. A note of jasmine to wrap up. A refreshing experience.

### Food Matching

Spiced chicken balti, cassoulet, poulet basquaise (Basque-Style Chicken)

### Technical Details

#### Varieties:

Carignan 100%

ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

#### Oak Treatment

No oak treatment