

Product code: 3425

Odfjell, Armador Carménère, Central Valley, 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 quest of Odfjell is to make wines that are a true expression of the terroir of our vineyards. Their low yield vineyards are handled with individual care, where they handpick the grapes bringing the fruit to the cellar as intact as possible. They began planting vineyards on the estate over 15 years ago, selecting only red varieties. Today they have 85 hectares of Cabernet Sauvignon, Merlot, aromas of cherries, figs, violets and white fruit aromas such as apricots and pears. Carménère, Syrah, Cabernet Franc and Malbec planted in Maipo. They have also acquired vineyards in Cauquenes and Curico with old vines of Carignan and Malbec where we practice organic farming. Odfjell is committed to be a leader in progressive vineyard management, dedicated to elevate the image and practice of viticulture in Chile. The aim of this work is to produce the best possible wines in the vineyards, together with a long-term commitment to sustainable agriculture and "green" winemaking practices.

Winemaking

The grapes were picked and the bunches were destemmed but not crushed. The whole berries then underwent a cold maceration at 14°C for four to six days prior to fermentation in 40,000-liter tanks using selected and native yeasts, followed by a 10-day post-fermentation maceration at 25°C. Malolactic fermentation took place spontaneously in tanks.

Tasting Note

Alluring purplish-red in colour with aromas of dark fruits and licorice as well as hints of spice notes such as black pepper and cloves. The palate is long and refreshing with ripe fruit flavours and soft tannins.

Food Matching

Lamb shanks braised in a tanine, chicken madras, sweet potato cakes with poached eggs.

Technical Details

Varieties:

Carménère 85%
Syrah 15%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment