



# Odfjell, Armador Carménère, Central Valley, Chile, 2021

## 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

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 92%

Syrah 8%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

No oak ageing



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