

Product code: 3428

## ODFJELL, ORZADA CARMÉNÈRE, MAULE, CHILE, 2018



### 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

Planted at 170 m above sea level in the Maule Valley, the climate is temperate with a six-month dry season and an annual rainfall of 700 mm. The high temperatures during the ripening period are moderated by cool breezes from the Pacific Ocean. The soil is a sandy-clay loam with some granite throughout the profile.

### Winemaking

The grapes were handpicked, and the bunches were destemmed but not crushed. The whole berries then underwent a cold maceration for four to nine days prior to fermentation in 40,000-liter tanks using selected and native yeasts. Malolactic fermentation took place spontaneously in tanks.

### Tasting Note

Dark red in colour. Intense and complex on the nose, with spices and ripe red fruits such as cherries, raspberries, and plums mixed with aromas of blackberries and anise. The palate is juicy and powerful with velvety-soft tannins and a long finish.

### Food Matching

Spicy courgettes with saffron risotto, burnt aubergine veggie chilli, BBQ rump steak.

### Technical Details

#### Varieties:

Carménère 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

#### Oak Treatment

No oak treatment