

# Odfjell, Orzada Carménère, Maule, Chile, 2020

#### **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

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 s 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.

#### Awards





Product code: 3428

Technical Details Varieties:

Carménère 98% Carignan 2%







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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