



Product code: 1685

ODFJELL, ODFJELL CABERNET SAUVIGNON, CAUQUENES, CHILE, 2014



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 hand picked using 800 kg bins and were not crushed on reception to the winery; the clusters were only de-stemmed. The whole berries had a total maceration of 35 days. Soft pigeage after maceration. Temperature is controlled between 26°C-28°C. Spontaneous malolactic fermentation took place in barrels and aged for 24 months in new French oak.

Tasting Note

A handcrafted wine only produced those years when climate, vineyards and winemaking come together to create something special. ODFJELL... ..rare, but memorable. Bright ruby red, this has a display of pleasant aromas of blueberries and black fruits such as plum, and cherry liqueur is very present. The palate is blackberry jam and chocolate, its tannins are very intense, persistent and velvety providing a long finish.

Food Matching

Fillet mignon, roasted vegetable tarts, chorizo poached in red wine.

Technical Details

Varieties:

Cabernet Sauvignon
100%

ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 24 months

Type: French

% wine oaked: 100

% new oak: 100