

Product code: 3423

Odfjell, Armador Sauvignon Blanc, San Antonio Valley, Chile, 2021



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

All of the grapes for this wine come from the San Antonio Valley, which sits at 190m above sea level and 15 km from the Pacific Ocean. Influenced by the coastal breezes, the valley's climate is cold, with moderate rainfall and high humidity. The soils have a sandy-loam texture with a presence of quartz in the profile.

Winemaking

The grapes were hand picked, destemmed, pressed, and deposited into stainless steel tanks for alcoholic fermentation at low temperatures over the course of approximately 15 days.

Tasting Note

Intense fresh and mineral nose, with green and citrus notes. The palate is fresh with intense and persistent acidity. The cool climate of San Antonio ensures a crisp and fresh style of Sauvignon Blanc with pronounced aromatics.

Food Matching

Calamari with aioli, beetroot & avocado nori rolls with wasabi dipping sauce.
Fresh salmon carpaccio.

Technical Details

Varieties:
Sauvignon Blanc 100%

ABV: 13.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment