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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

Odfjell have a unique gravity flow winery which was designed by Laurence Odfjell, the son of the vineyard's founder. This system allows for extremely gentle handling of the grapes and facilitates the creation of fine wines. The winery is situated on a hill above the vineyards. Carved into the slope, over 60% of the winery is underground. This subterranean environment naturally achieves low and stable temperatures for storage. The design incorporates a number of passive cooling strategies, such as: optimizing solar orientation and using 30cm thick concrete walls as thermal mass. Gravitational wineries ensure that during winemaking, pumping is reduced to an absolute minimum, thus avoiding unnecessary agitation of the wine. This gentle handling allows the preservation of all the subtle fruit characteristics.

Highlights

- Sustainability has been a core value since the beginning. Progressive vineyard management with 100% certified organic vineyards and biodynamic farming practices.
- Workers are sought locally; more than 80% of employees live around the winery with comfortable on-site housing offered to employees and their families.

• The unique gravity flow winery, designed by Laurence Odfjell, son of founder Dan odfjell, allows for extremely gentle handling of the grapes.

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Odfjell, Armador Carménère, Central Valley, Chile, 2021 Product code: 3425



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