



## VINEYARD

**VINEYARDS** 100% Cabernet Sauvignon from our Estate Vineyards in the Maipo Valley.

**AGE** 17 years old.

**CLIMATE AND SOIL** Maipo Valley (33° 32'25" S), 405 m above sea level. The climate is mild to hot with a nine month dry season with high temperatures during the day and cold at night, influenced by coastal breezes. The annual rainfall is 260 mm. Well drained, deep Piedmont alluvial soil.

**HANDLING** Elimination of shoots late in the spring, removal of interior leaves after set and selection of the best bunches during veraison and before vintage. All grapes were hand-picked.

## HARVEST

**HARVEST DAY** End of March - Middle April.

**HARVEST BRIX** 23-25° Brix.

**GROWING SEASON** The beginning of spring was cold, but quickly changed to normal once the flowering period arrived. The weather was milder than normal during the growing period, allowing the grapes to mature with more ripeness and complexity.

## WINEMAKING

The grapes were hand picked and were not crushed on reception at the winery; the clusters were only de-stemmed.

The whole berries had four days of cold maceration prior to fermentation and ten days of maceration at 25°C after fermentation. Selected and native yeasts were used during the fermentation, which took place in tanks of 40,000 Lts.

Spontaneous malolactic fermentation took place in tanks.

**AGING** 80% in stainless steel and 20% in used oak barrels (three years old)

Aged in oak for four to six months.

**BOTTLING** Slightly filtered. End of October 2015.

## WINEMAKER'S TASTING NOTES

Ruby color with hints of violets. An important feature of this vintage are the distinctive aromas displaying fresh red fruit such as strawberries and plums, as well as its well known aromas of liquorice, anis and a touch of vanilla, chocolate and champignon.

Perfectly balanced with ripe, fresh tannins and a long refreshing finish.

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Safra 2014. Almoço em 13/05/2017. Primos POA.