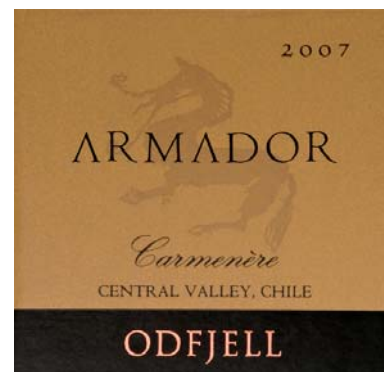




ODFJELL

ARMADOR

Variety	Carmenère
Vintage	2007
Composition	100 % Carmenère



VINEYARDS

Age	Carmenère: 50% from Colchagua Valley and 50% from Maipo Valley. Ten to twenty years old.
Climate and Soil	Colchagua Valley (34° 36'49" S), 400 m above sea level. The climate is mild to hot with a seven month dry season. The annual rainfall of 480 mm is concentrated between May and September. The vineyard is on a slope of 30°. In the soil profile the first 50 cm are vegetal, and then big stones as you go deeper depth. 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, getting even colder close to vintage. The annual rainfall is 260 mm. Clay loam soil, deep and well drained.
Handling	Selection of the best shoots during spring and removal of interior leaves twice; once after set and the second three weeks before harvest. Selection of the best bunches during veraison and once again after veraison. The grapes were hand-picked.

HARVEST

Harvest date	From end of April to end of May 2007
Harvest Brix	From 23 to 25.5° Brix
Growing season	A humid and cold winter, which extended for most of the spring until bunches of grapes began to form (beginning of December). The weather was then normal for the rest of the season, with the characteristic hot and dry days during the rest of the growing season and veraison, which ensured the grapes reached full maturity in time for harvest.

WINEMAKING

Ageing	The grapes were hand picked. The grapes were not crushed on reception at the winery, the clusters were only de-stemmed. The whole berries had four to six days of cold maceration at 14°C prior to fermentation and one to ten days of maceration at 25°C after fermentation. Selected yeasts were used during the fermentation, which took place in small tanks from 10,000 to 40,000 Lts. Spontaneous malolactic fermentation took place in tanks. 70% was aged in stainless steel tanks and 30% was aged in used oak barrels (two and three years old) for three to five months.
Bottling	Slightly filtered Bottled in March 2008

WINEMAKER'S TASTING NOTES

Deep, dark garnet color with an opaque, almost black appearance. The first impression of this Carmenère is one of damson plums followed by the gradual emergence of blackberries and raspberries, together with liquorice, coffee, black pepper, tobacco and cigar box.
On the palate the wine is elegant, smooth and well structured with refreshing acidity highlighted by long flavors of black fruit and cedary spice.