

The background of the entire image is a solid black field. It is covered with a complex, organic pattern of white splatters and streaks. These splatters vary in size, from tiny pinpoints to larger, more diffuse clouds. Some splatters form thin, branching lines that resemble roots or delicate veins. The overall effect is one of dynamic, organic movement, similar to a microscopic view of a biological structure or a splash of paint captured in time.

CLOS *de* LUZ

— ARAO —

CARMÉNÈRE

BLEND 2017

**ALMAHUE HISTORY**

Almahue is a small valley that belongs to DO Cachapoal Valley and it considers just 360 ha of vines.

Throughout this valley, you can find some of the Chilean's oldest vineyards.

The Viticulture's history of this valley started with the Spanish colonization in the XVIIth century. In 1933 our family ancestors planted French grape varieties such Cabernet Sauvignon and Merlot - that lately was discovered as Carménère.

THE VALLEY

Almahue Valley is located 70 miles South East of Santiago, 40 miles far from the Ocean and 25 miles from the Andes Mountains.

Rains are highly concentrated during winter reaching 21 inches average. During the growing season (Oct-April), we have warm temperatures with no rain.

THE VINEYARD

Clos de Luz property considers just 33 hectares and is located on the hillside.

Arao wines are produced with grapes harvested in the higher Mancumen's hill slopes. These vines are 10 to 15 years old. The soils are from colluvial origin and the subsoil is composed by granitic clay. The vineyards are ungrafted and propagated from our own Massal selection of old vineyards.

WINEMAKING PHILOSOPHY

In Clos de Luz we look for elegance, balance and aging potential. Our winemaking process want to enhance the original character and richness of our terroir respecting the essence of our wines by using very natural processes and minimal intervention.

Our key points include an early harvesting process made 100% by hand in small cases of 8 lbs. for a strict fruit selection; Soft extraction methods determined by a daily grape tasting.

The Fermentation process is made with Indigenous yeast. This wine is stabilized naturally thanks to the cold winter weather, without using any chemical products.

The Arao 2017's vintage is a unique blend of 85% Carménère, 8% Cabernet Sauvignon and 7% of Syrah.

AGING

The wine is aged for 12 months in: 50% of the wine without oak contact and 50% in 225 and 300 liters french oak barrels of different uses.

TASTING NOTES

- ✦ **COLOUR:** Deep purplish-red.
- ✦ **NOSE:** Intense aromas of black plums, blueberries, and cherries with floral aromas such as violets, spices notes of liquorice and bitter chocolate.
- ✦ **SERVICE AND FOOD PAIRING:** Cellar for a couple of years. Serve at 16°C (60°F). An ideal companion for spaghetti with Bolognese sauce, lamb chops, and mushroom ravioli.
- ✦ **ALCOHOL:** 13.3 % Vol
- ✦ **PH:** 3.65
- ✦ **TOTAL ACIDITY:** 5 g/Lt (in tartaric acid)
- ✦ **RESIDUAL SUGAR:** 2.03 g/l

