

The background of the entire image is a solid black color, overlaid with a complex pattern of white splatters and streaks. These splatters vary in size, from tiny dots to large, irregular blotches, and are scattered across the frame. Some splatters form thin, branching lines, while others are more solid and rounded. The overall effect is reminiscent of a starry night sky or a microscopic view of a biological specimen.

CLOS *de* LUZ

AZUDA

SYRAH
2018



ALMAHUE HISTORY

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

In the “Old Almahue” area it remains an important part of Chile’s oldest vineyards. There you can find more than 70-year old vineyards of Carmenere, Cabernet Sauvignon and Malbec.

The history of viticulture of Almahue started in the Spanish colonisation era in XVIIIth century.

In the 1930s, the Azuda wheels were created as a unique solution for the irrigation problems that this valley was facing.

This impressive pieces allowed the development of the “modern viticulture” of the Valley and the incorporation of french varieties as the Cabernet Sauvignon and the Chilean Merlot (that afterwards was rediscovered as “carmenere”).

The Azuda Wheels they were declared as a National historical monument In 1998 and received the «World Monuments Watch» status a few years later.

AZUDA is therefore a recognition of the famous water wheels of Almahue. These have become a true inspiration for our wines, produced from non traditional grape varieties of Almahue Valley, serving as a symbol of innovation, and ingenuity against human limitations.

In 2005, a study of soils of the hills with greater slope and altitude in the Almahue Valley was carried out. We found some sectors with a large component of granitic soils and we designed small plots where we planted with Mediterranean varieties such as Syrah and Garnacha.

THE VINEYARD

Almahue Valley is located 70 miles South East of Santiago, 40 miles far from the Pacific 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 beautiful days and warm temperatures with no rain.

There are cool breezes in the afternoons and the night-time temperatures are cold. We benefit from a wide temperature fluctuation between day and night which is a key factor to obtain a higher concentration of colour and tannins. Slow maturation allows the grapes to reach their ideal maturity preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

Clos de Luz property consider just 33 hectares and is located on the hillside of the Almahue Valley. The soil is composed of fine loam that comes from the mountains. It derives from granitic bedrocks and has quartz and ferrous



oxidation elements. In the lower areas, we observe a strong fragmentation of the rock.

Azuda Syrah is part of Block 8, a high slopes vineyards with an inclination exceeding 45° degrees, planted in 2008 in the hills of Almahue Valley.

The type of soil where the Syrah vineyards are planted, are from colluvial origin, with a high proportion of granite, quartz inlays and very good drainage.

WINEMAKING

The main philosophy of the Azuda wines is to bring high quality in non-traditional varieties of wine from the Almahue Valley (Garnacha and Syrah). Through these new varieties, Azuda wants to challenge traditions with unique character, elegance, and freshness.

Our winemaking process is based on accentuating the original character and richness of the Almahue terroir. We want to respect the essence of our wines by using very natural processes and minimal intervention.

Our key points include an early harvesting process (March 15th) made 100% by hand in small cases of 8 lbs. for a strict fruit selection; Fermentation is made with indigenous yeast in stainless steel tanks of 11.000 lbs.

Azuda wines have no chemical, just a few doses of sulphurous before the bottling.

Finally, this wines have no stabilization, so it could leave few tartrate sediment on the glass that don't affect quality.

AGING

The wine is aged for 12 months in 300 litres French oak barrels of different uses. We use used barrels to preserve the original fruit flavours to avoiding the excess of oak notes.

Only 6% of the wine is aged in 500 litres Sylvain French Oak.

The wine is aged at least 6 months in the bottle before going to the market.

TASTING NOTES

- ✦ COLOUR : Deep intense ruby red color.
- ✦ NOSE : On the nose the wine is both very intense and elegant with live black fruits such as blackberries, blueberries and plums with touches of olives.
- ✦ PALATE : On the mouth the wine is layered and dense, showing exceptional complexity and structure, while blackberry, mocha, espresso and fine spices flavors and supported by powerful tannins.
- ✦ SERVICE AND FOOD PAIRING : Cellar for several years. Decant for 1 hour and serve at 16°C (60°F). Highly recommended with red meats, lamb, veal, and pork chops.
- ✦ ALCOHOL : 13,7% Vol.
- ✦ PH : 3,58
- ✦ TOTAL ACIDITY : 5,11 g/Lt (in tartaric acid)
- ✦ RESIDUAL SUGAR : 3,42 g/l