

LUZ

CLOS *de* LUZ

LUZ

CARMÉNÈRE _ 2018

Luz is the end result of our project to produce a world-class Carménère in the Almahue Valley. Together with our family, we set out to create an exclusive wine, of unsurpassed quality in honor of our grandmother Luz Pereira, an extraordinary woman who planted the vineyards in 1945.

This unique mission governs each harvest, for us and for future generations.

THE HARVEST

The 2018 harvest presented ideal conditions throughout the season: a humid winter, a spring with moderate temperatures, a warm December, a moderately cool January, and warmer temperatures towards the end of the season, which allowed for balanced vine growth and smooth prolonged ripening of the berries.

THE VINEYARD

This is our new Clos de Luz wine. As we specialize in Carménère, we have decided to select sectors of less than 0.5 hectares from our vineyards planted in 1945. All the vines are planted from Massal Selection of old vines planted in the area and grow from their own ungrafted roots.

Through soil studies and based on our own experience in vinifying our grapes, we selected the four sectors with the highest potential for quality: three for Carménère and one for Cabernet Sauvignon.

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ELABORATION

The grapes are hand-harvested in 10 kilo boxes. They are sent to our winery, where bunches are selected before being destemmed, after which a new selection of berries is made. The grapes enter the fermentation tanks via gravity. Luz grapes are all fermented in concrete tanks and / or French oak barrels.

As with all Clos de Luz wines, the fermentation process is carried out with native yeasts.

Fermentation takes place over a 12 to 15-day period, with constant temperatures between 26 and 29 °C. Once fermentation is complete, the wine is kept in contact with the grape skins for a period of time which is defined by daily tastings.

STORAGE AND BLENDING

The base of this 2018 harvest wine is a Carménère planted in 1945 in Lower Wine Parcel 4 and aged 12 months in a new 4,000-liter unbaked Gamba cask. The remaining 8% is a Cabernet planted in 1956 from the "La Alfalfa" Wine Parcels and aged in a new 500-liter Sylvain oak barrel. Once the final blend is determined, we allow the components to integrate for six months and then taste the wine again. Then come the "final touches". This year we added a barrel of Carménère from the heart of Wine Parcel 9 that stood out above all the rest of the 300 Carménère barrels from 2018.

This wine was bottled with no stabilizing, filtering, or added chemical products (except for a low dose of sulfur before bottling).

VARIETIES

Carménère 92% - Cabernet Sauvignon 8%

TASTING NOTE :

Luz, an elegant red, very smooth in texture, but at the same time very deep in flavors. Red fruits, spices and herbal notes in very good balance, with the acidity accompanying those flavors, refreshing them. A Carménère that already offers great complexity and elegance, which will only get better over the years.

PATRICIO TAPIA - **DESCORCHADOS**

PRODUCTION: 1.350 bottles

ANALYSIS: Alcohol 14,2% | PH 3,46 | TS 5.18 | Reducing Sugars: 1,99

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