

The background of the entire image is a solid black field. Overlaid on this are numerous white, organic-looking splatters and streaks of varying sizes and thicknesses, creating a sense of movement and light trails. The splatters are most concentrated in the upper right and lower left quadrants, with some smaller, isolated dots scattered throughout. The overall effect is reminiscent of a starburst or a light trail in a dark space.

CLOS *de* LUZ

MASSAL 1945

CABERNET
SAUVIGNON 2016



CLOS de LUZ

ALMAHUE HISTORY

Massal 1945 Cabernet Sauvignon comes from the oldest plots of the Almahue Valley that belongs to DO Cachapoal Valley.

This small valley is planted with just 360 ha of vineyard. Almahue remains as one of the Chile'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.

GENERAL CONDITIONS OF THE VALLEY

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 the 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 cold night-time temperatures. We benefit from a wide temperature fluctuation between day and night which is a key factor to obtain a higher concentration of color and tannins. A slow maturation allow the grapes to reach their ideal maturity, preserving the fruit and giving them high levels of natural acidity that ensure long aging potential.

Clos de Luz property considers 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.

WINEMAKING PHILOSOPHY

In our *Massal 1945* we look for elegance, balance and aging potential. Though our wines we want to express the singularities of our terroir, so we remain using just natural processes with 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 *Massal 1945* wines have no chemical, just a few doses of sulfurous before the bottling, for a perfect conservation.

Among our vines, we have discovered few samples of other varieties, from the same old plantations, especially Malbec. The 2016's vintage was made it with a 85% from our old Almahue's Cabernet Sauvignon, and 15% of this old Malbec, to give to the mixture more fruity and floral notes. These particular mixture give to our wines a greath complexity and identity.

AGING

The wine is aged for 12 months in French oak barrels of different uses. 6% of the wine is aged in new French oak Sylvain 400 liter barrels.

The Fermentation process is made with indigenous yeast. This wine is stabilized naturally, thanks to the low temperatures existing in the valley during the winter, without being necessary the use of any chemical product.

TASTING NOTES

✦ **COLOUR:** Intense ruby red.

✦ **TASTING NOTES:** Deep and dense nose full of floral and red fruit aromas. Pure and elegant at the palate with sarsaparilla, plum and cherry flavors. It also shows some toasted and regaliz touch at the end.

The palate is very concentrated, persistent but not heavy body. It has an intense tannic structure and a round palate. The ending is long and persistent.

✦ **SERVICE AND FOOD PAIRING:** Decant for 1 hour and serve at 16°C (60°F). An ideal companion for meats such as lamb and slow cooking dishes. Long aging potential.

✦ **ALCOHOL:** 13,5 % Vol

✦ **PH:** 3,42

✦ **TOTAL ACIDITY:** 5,24 g/Lt (in tartaric acid)

✦ **RESIDUAL SUGAR:** 2,03 g/Lt

