

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, elongated lines, while others are more rounded and dense. The overall effect is reminiscent of a starry night sky or a microscopic view of a liquid splash.

CLOS *de* LUZ

MASSAL 1945

CARMÉNÈRE
2017



ALMAHUE HISTORY

Massal 1945 Carménère 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 2017's vintage was made it with a 91% from our old Almahue's Carménère and 9% of this old Cabernet Sauvignon, to give to the mixture more structure and acidity.

AGING

The wine is aged for 12 months in: 50% of the wine in 7,000 liters Taransaud foudre of different uses, 44% in 225 and 300 liters french oak barrels of different uses, and the remaining 6% is aged in new 600 liters Sylvain french oak barrels. The Fermentation process is made with indigenous yeast. This wine is stabilized naturally thanks to the cold winter weather, without using any chemical products.

TASTING NOTES

✦ COLOUR : Deep Purple.

✦ TASTING NOTES : This is a rich and suave take on the genre with an array of earthy ripe-plum aromas. The palate has a deep and succulent feel with supple, creamy fruit to close it out.

✦ SERVICE AND FOOD PAIRING : Cellar for several years. Decant and serve at 16°C (60°F). An ideal companion for elaborated pasta with truffles and dry mushrooms.

Thanks to its pleasant tannins, it should continue the evolution for at least another four years.

✦ ALCOHOL : 13,7 % Vol

✦ PH : 3,65

✦ TOTAL ACIDITY : 5,20 g/Lt (in tartaric acid)

✦ RESIDUAL SUGAR : 1,71 g/Lt