

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 directions, 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.

CLOS *de* LUZ

MASSAL 1945

MALBEC
2018



ALMAHUE HISTORY

Massal 1945 Malbec 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 XVII th 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. We also practice the foot pigeage (grapes punching down) every 2 days.

The 2018's vintage is made 100% from our Almahue's Malbec. This Malbec was a unique find, since it corresponds to plants found among our oldest vineyards of Carmenere and Cabernet sauvignon, whose planting date is 1945, which makes it one of the oldest Malbec in Chile.

AGING

The wine is aged in 225 and 300 liters French barrels of different uses.

The Fermentation process is made with indigenous yeast. This wine is decanted in a natural way, without the use of filters, to fully obtain the expression of the variety.

TASTING NOTES

✦ COLOUR : Clean and shine Deep Purple.

✦ TASTING NOTES : Due to the condition of very old vineyards, this Malbec has very intense aromas notes to black fruits, blackberries, ripe cranberries plus some chocolate and violet notes, are quite complex. Its tannins in the mouth are very silky and velvety that melt slow in harmony with acidity, creating a long and unctuous finish.

✦ SERVICE AND FOOD PAIRING : Cellar for several years. Its qualities make it very versatile wine that fits well from pasta with seafood, to sauce with basil. Perfect to pair with chocolate desserts.

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

✦ ALCOHOL : 14,2 % Vol

✦ PH : 3,4

✦ TOTAL ACIDITY : 5,63 g/Lt (in tartaric acid)

✦ RESIDUAL SUGAR : 1,47 g/Lt