

CLOS de LUZ

MASSAL 1945

Family vineyards
ALMAHUE - CHILE



CARMÉNÈRE 2015

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.

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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. Through 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 2015's vintage is made 100% from our Almahue's Carmenere. Among our vines, we have discovered few samples of other varieties, especially Malbec and Cabernet Franc. These random vines give our wines a unique complexity and identity.

AGING

The wine is aged for 12 months in 300 liters french oak barrels of different uses. A small part is aged in 400 liters untoasted new barrels. The Fermentation process is made with indigenous yeast.

TASTING NOTES

Color: Deep Purple.

Tasting Notes: Elegant and powerful wine fulfilled with black fruits, white pepper and olive notes. It also shows some leafy rich finish that are proper from the Carménère. Its ending is long and opulent with a creamy, black chocolate and tobacco touches.

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. At least 5 years aging potential.

Alcohol: 13,9 % Vol

PH: 3,72

Total Acidity: 4,98 g/Lt (in tartaric acid)

Residual Sugar: 2,23 g/Lt