

The background of the entire image is a solid black field. It is covered with a dense and intricate pattern of white splatters and drips. These marks vary in size, from tiny pinpoints to larger, more fluid, and elongated shapes. Some splatters are circular, while others are elongated and resemble brushstrokes or ink blots. The overall effect is that of a dynamic, organic, and somewhat chaotic composition, reminiscent of a microscopic view of a biological specimen or a close-up of a textured surface.

CLOS *de* LUZ

AGRESTE

PAÍS
2019



HISTORY OF THE ALMAHUE VALLEY

Almahue valley is planted with just 360 hectares of vineyards and nestled within it is one of the oldest vineyards in Chile.

Viticulture in Almahue began in the 17th and 18th Centuries when Chile was a Spanish colony. According to historical records, País and Moscatel vines were planted in this valley before the arrival of French varieties at the beginning of the 20th Century.

In 1933 our family introduced French varieties such as Cabernet Sauvignon and Merlot, which were later discovered to be Carménère.

GENERAL CLIMATE CONDITIONS IN THE ALMAHUE VALLE

Almahue Valley is located 113 km south-east of Santiago, 65 km from the Pacific Ocean, and 45 km from the Andes Mountains. The climate is Mediterranean with warm days and cool nights. Breezes from the coast help lower temperatures at night during the summer, leading to a slower rate of ripening of the grapes.

THE VINEYARD

In a countryside ravine next to an old adobe house, we found a centennial País variety vine mixed with some Muscatel plants that had survived without being tended to and with no irrigation. The vine remains healthy despite no application of chemicals, not even sulfur.

ELABORATION

At Clos de Luz we seek elegance, balance and aging potential. Our vinification process looks to highlight the original character and richness of the Almahue Valley grape. To do so we develop natural processes and realize minimal intervention. The grapes are harvested by hand and shelled in old manual bamboo crushers and directly sent to open bins fermenting with native yeasts.

At the end of its alcoholic fermentation, the wine is stored in fifth and sixth use 225-litre barrels for 10 months, aiming for an evolution, but not for the wood to hide the delicate aromas of the grape.

This wine is not filtered and is not stabilized or corrected with any chemical products, except for a very low dose of sulfur prior to bottling.

WINE TASTING NOTE

Striking light cherry color, somewhat cloudy due to not being filtered, it is an aromatic, floral and perfumed wine, with a low alcohol content of 11.5% and a remarkable profile. Fresh, juicy and light on the palate, it is marked by fine tannins, with great character.

- ♦ ALCOHOL CONTENT: 11,5%
- ♦ PH/ ACIDITY: 3,67
- ♦ TOTAL ACIDITY: 5,85 g/l (tartaric measured)
- ♦ RESIDUAL SUGARS: 0,88 g/l