

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 orientations, 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

# AZUDA

GARNACHA  
2020



## ALMAHUE HISTORY

Almahue is a small valley that belongs to DO Cachapoal Valley and it considers just 360 ha of vines.

In the “Old Almahue area” it remains an importante part of Chile’s oldest vineyards. In Almahue it is possible to find Carmenere, Cabernet Sauvignon and Malbec’s vineyards over 70 years old.

The history of viticulture of Almahue started in the Spanish colonisation era in XVIIth century.

In the 1930s, the Azuda wheels were created as a unique solution for the irrigation problems that this valley was facing.

This impressive pieces allowed the development of the “modern viticulture” of the Valley and the incorporation of french varieties as the Cabernet Sauvignon and the Chilean Merlot (that afterwards was rediscovered as “carmenere”).

The Azuda Wheels were declared Nacional wheels of historical monument in 1998 and eceived the «World Monuments Watch» status a few years later.

A Z U DA is therefore a recognition of the famous water wheels of Almahue. These have become a true inspiration for our wines, produced from non traditional grape varietie of Almahue Valley, serving as a symbol of innovation, and ingenuity against human limitations.

In 2005, a study of soils of the hills with greater slope and altitude in the Almahue Valley was carried out. We found some sectors with a large component of granitic soils and designed small plots were we planted Mediterranean varieties such as Syrah and Garnacha.

## GENERAL CLIMATE CONDITIONS OF ALMAHUE’S VALLEY

Almahue Valley is located 70 miles South East from Santiago 40 miles far from the Pacific Ocean and 25 miles from the Andes Mountains.

Rains are highly concentrated during 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 the night-time emperatures are cold. We benefit from a wide temperature fluctuation between day and night which is a key factor to obtain a higher concentration of colour and tannins. Slow maturation allows the grapes to reach their ideal maturity preserving the fruit and high levels of natural acidity, ensuring a long ageing potential.

The valley’s soil is composed of fine loam that comes from mountains. It derives from granitic bedrocks and has quartz quartz and ferrous oxidation elements. n the lower areas, we observe a strong fragmentation of the rock.



## THE VINEYARDS

Clos de Luz property consider just 33 hectares and is located on the hillside of the Almahue Valley.

Specifically, Garnacha vineyard correspond to the Block 9 planted in 2008 with a total surface of 0,6 hectares (1,48 acre).

The type of soil where the Grenache vineyards are planted are from colluvial origin, with a high proportion of granite, quartz inlays and very good drainage.

## WINEMAKING

The main purpose of the Azuda wines is to bring high quality in non-traditional varieties of wine from the Almahue Valley (Garnacha and Syrah). Through these new varieties, Azuda wants to challenge traditions with unique character, elegance, and freshness.

Our winemaking process is based on accentuating the original character and richness of the Almahue terroir. We want to respect the essence of our wines by using very natural processes and minimal intervention.

The productions key points are, an early harvesting process (February 18th) 100% handmade in small cases of 8 lbs. For a strict fruit selection; fermentation is made with indigenous yeast in open bins of 1500 lbs, protecting the grape from oxidation, since it is a delicate variety. The 30% of the grape is fermented in whole bunches, in order to give a better structure and tannins to the wine.

Azuda wines have no chemical, just a few doses of sulphurous before the bottling. This wine have no stabilization, so it could leave few tartrate sediment on the glass that don't affect quality.

## AGING

The wine is aged for 12 months in 300 litres French oak barrels of different uses. We use second hand barrels to preserve the original fruit flavours to avoiding the excess of noak notes.

Finally the wine is aged at least 6 months in the bottle before released to the market.

## TASTING NOTES

- ✦ COLOUR: Garnet red, according to the variety
- ✦ NOSE: Fresh red fruit aromas with wild flowers. Some complexity showing notes of gunpowder and aromatic herbs (rosemary, thyme).  
Some licorice and freshly ground white pepper touch make it very complex and elegant.
- ✦ PALATE: Flavour and juicy palate with a soft texture and mid round mouth. Good tannic structure and great and vibrant acidity. Very balanced and persistent length.
- ✦ SERVICE AND FOOD PAIRING: The freshness in this Grenache makes it a perfect pairing with spiced and herbheavy dishes including roasted meats, vegetables, and a variety of ethnic foods. Grenache served slightly chilled (57.2 ° F) can help reduce the burn of spicy food.
- ✦ ALCOHOL: 13,9 % Vol
- ✦ PH: 3,27
- ✦ TOTAL ACIDITY: 6,37 g/Lt (in tartaric acid)
- ✦ RESIDUAL SUGAR: 1,91 g/Lt