

LUZ

CLOS *de* LUZ



LUZ

CARMÉNÈRE _ 2020

Luz is the end result of our project to produce a world-class Carménère in the Almahue Valley. Together with our family, we set out to create an exclusive wine, of unsurpassed quality in honor of our grandmother Luz Pereira, an extraordinary woman who planted the vineyards in 1945. This unique mission governs each harvest, for us and for future generations.

THE HARVEST

There were dry and hot conditions for the 2020 harvest, which did generate a decrease in production. However, that favored the characteristics of the quality of the clusters with increased aeration and more uniform ripeness. It was an early harvest season, which favored the quality of the berries with greater concentration and better attainment of flavors and aromas.

THE VINEYARD

This is our new Clos de Luz wine. As we specialize in Carménère, we have decided to select sectors of less than 0.5 hectares from our vineyards planted in 1945. All the vines are planted from Massal Selection of old vines planted in the area and grow from their own ungrafted roots.

Through soil studies and based on our own experience in vinifying our grapes, we selected the four sectors with the highest potential for quality: three for Carménère and one for Cabernet Sauvignon.

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ELABORATION

The grapes are hand-harvested in 10 kilo boxes. They are sent to our winery, where bunches are selected before being destemmed, after which a new selection of berries is made. The grapes enter the fermentation tanks via gravity. Luz grapes are all fermented in concrete tanks and / or French oak tanks.

As with all Clos de Luz wines, the fermentation process is carried out with native yeasts.

Fermentation takes place over a 12 to 15-day period, with constant temperatures between 26 and 29 °C. Once fermentation is complete, the wine is kept in contact with the grape skins for a period of time which is defined by daily tastings.

STORAGE AND BLENDING

The base of this 2020 harvest is Carménère planted in 1945 in Lower Wine Parcel 4 and aged 12 months in a new 4,000-liter untoasted Austrian Stockinger foudre. The remaining 10% is a Cabernet Sauvignon planted in 1956 from the "La Alfalfa" Wine Parcels and aged in a 800-liter Concrete Egg. Once the final blend is determined, we allow the components to integrate for six months and then taste the wine again. Then come the "final touches".

This year we added 200 liters of an exceptional Syrah aged in clay amphora. This wine was bottled with no stabilizing, filtering, or added chemical products (except for a low dose of sulfur before bottling).

VARIETIES

Carménère 80% - Cabernet Sauvignon 10% - Syrah 10%

TASTING NOTE :

An elegant expression of Carménère with red berries, plums, tobacco and a hint of coffee on the nose. Medium-bodied and svelte with good layers of fruit and fine, silky tannins.

JAMES SUCKLING

PRODUCTION: 4.016 bottles

ANALYSIS: Alcohol 13,5% | PH 3,6 | TS 6 | Reducing Sugars: 1,9

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