

The background of the entire image is a solid black color. It is covered with numerous white splatters and drips of varying sizes and shapes, creating a dynamic and organic pattern. The splatters are most concentrated in the upper right and lower left quadrants, with some smaller droplets scattered throughout. The overall effect is reminiscent of a starry night sky or a microscopic view of a liquid. The text 'CLOS de LUZ' is centered horizontally and vertically, overlaid on the splatters.

CLOS *de* LUZ

— ARAO —

CARMÉNÈRE BLEND
2019**ALMAHUE HISTORY**

Almahue is a small valley that belongs to DO Cachapoal Valley and it considers just 360 ha of vineyards. Throughout this valley, you can find some of the Chilean'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 - wich lately was discovered as Carménère.

GENERAL CLIMATE CONDITION OF THE ALMAHUE'S VALLEY

Almahue Valley is located 70 miles South East from Santiago, 40 miles far from the 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 warm temperatures with no rain.

THE VINEYARD

Clos de Luz property considers just 33 hectares and is located on the hillside.

Arao wines are produced with grapes harvested in the higher Mancumen's hill slopes. These vines are 10 to 15 years old. The soils are from colluvial origin and the subsoil is composed by granitic clay. The vineyards are ungrafted and propagated from our own Massal selection of old vineyards.

WINEMAKING PHILOSOPHY

In Clos de Luz we look for elegance, balance and aging potential. Our winemaking process seeks to enhance the original character and richness of our terroir respecting the essence of our wines by using very natural processes and 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.

The Fermentation process is made with Indigenous yeast. This wine is stabilized naturally thanks to the cold winter weather, without using any chemical products.

The Arao 2019's vintage is a unique blend of 85% Carménère, 8% Cabernet Sauvignon and 7% of Syrah.

AGING

The wine is aged for 10 months in 300 liters French oak barrels of different uses.

TASTING NOTES

- ✦ COLOUR: Deep rubi-red.
- ✦ NOSE: juicy and fruity carmenere with aroma of blackberry, roses, blackberry's leaves and lemon zest.
- ✦ PALATE: This has a very attractive, upbeat, summer-berry aromas that lead to a palate that has a sleek, fine-boned and composed core of red fruit.
This is very drinkable now.
- ✦ ALCOHOL: 14,2% Vol
- ✦ PH: 3.66
- ✦ TOTAL ACIDITY: 5,55 g/Lt (in tartaric acid)
- ✦ RESIDUAL SUGAR: 3,0 g/l

