

The background of the entire image is a solid black field. It is covered with a complex, organic pattern of white splatters and streaks. These splatters vary in size, from tiny pinpoints to larger, more diffuse clouds. Some splatters form thin, elongated lines that crisscross the frame, while others are more rounded and blob-like. The overall effect is reminiscent of a microscopic view of a biological specimen or perhaps a close-up of a textured surface like a flower or a piece of fabric. The white elements are scattered across the black space, with a higher density in the upper right and lower left quadrants.

CLOS *de* LUZ

# AZUDA

SYRAH  
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 important 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 National wheels of historical monument In 1998 and received the «World Monuments Watch» status a few years later.

AZUDA 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 varieties 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 where we planted Mediterranean varieties such as Syrah and Garnacha.

## GENERAL CLIMATE CONDITIONS OF ALMAHUE’S 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 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 temperatures 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. In the lower areas, we observe a strong fragmentation of the rock.





## THE VINEYARDS

At just 33 hectares, the Clos de Luz property is located on a hillside in the Almahue Valley.

More specifically, Block 8 comprises the Syrah vineyard, which was planted in 2008 with a total surface area of 3,5 hectares (8,64 acres).

The type of soil the Syrah vineyards are planted on is of colluvial origin, with a high proportion of granite, quartz inlays, and very good drainage.

## WINEMAKING

Key points include a completely manual early-March harvesting process in small 8-pound cases for strict fruit selection, and fermentation realized with indigenous yeast in 4,000-liter oak tanks and 1,800-liter concrete tanks.

Azuda wines are produced with no chemicals, and only a minimal amount of sulfite is added before bottling. Since these wines are not stabilized, some harmless tartrate crystal sediment, which does not affect the quality of the wine, may be found in the glass.

## AGING

50% of our wine is aged in used 300-litre French oak barrels, 6% in new 500-litre Sylvain barrels and as of this year, the remaining 44% in 800-litre clay amphora, seeking to deliver greater strength and minerality highlighting the Almahue Valley fruit.

## TASTING NOTES

- ✦ COLOUR : Deep intense ruby red color.
- ✦ NOSE : On the nose the wine is both very intense and elegant with live black fruit aromas such as blackberries, blueberries and plums, with touches of minerality such as gunpowder.
- ✦ PALATE : showing exceptional complexity and structure, while being supported by powerful tannins.
- ✦ SERVICE AND FOOD PAIRING : Cellar for several years. Decant for 1 hour and serve at 16°C (60°F). Highly recommended with red meats, lamb, veal, and pork chops.
- ✦ ALCOHOL : 13,9% Vol.
- ✦ PH : 3,43
- ✦ TOTAL ACIDITY : 5,23 g/Lt (in tartaric acid)
- ✦ RESIDUAL SUGAR : 2,07 g/l