

CLOS *de* LUZ

# MASSAL 1945

*Family vineyards*  
ALMAHUE - CHILE



## CARMÉNÈRE 2014

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### ALMAHUE HISTORY

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*Massal 1945* Carménère comes from the oldest plots of the Almahue Valley that belongs to DO Cachapoal Valley.

This small valley is planted with just 360 ha of vineyard. Almahue remains one of Chile's oldest vineyards.

The history of viticulture of this valley starts from the Spanish colonization era in XVIIth century. Our family has been growing grapes for more than 100 years, and we still follow the traditional techniques.

The modern viticulture era of Almahue Valley started in 1933, when our family ancestors planted French grape varieties such as Merlot (that lately we discovered it to be Carménère) and Cabernet Sauvignon among others.

### GENERAL CLIMATE CONDITIONS OF ALMAHUE VALLEY

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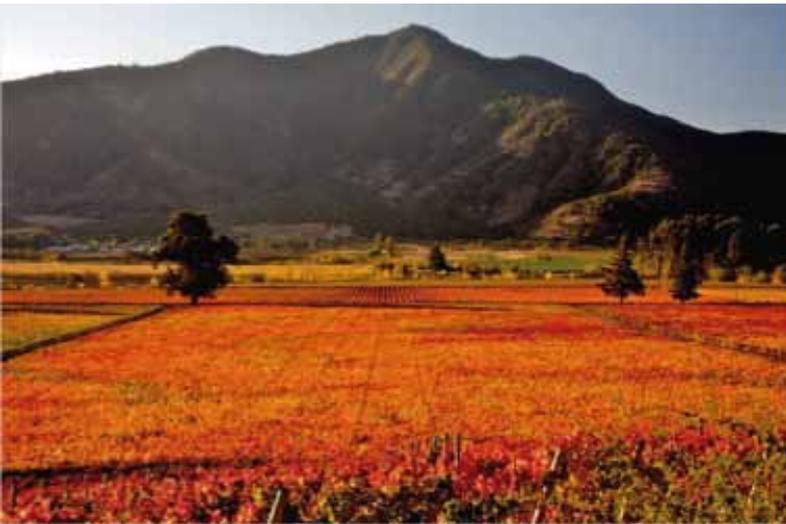
Almahue Valley is located 113 km South East of Santiago, 65 km far from the Pacific Ocean and 45 km from the Andes Mountains.

Rains are highly concentrated during winter reaching 550 mm on 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 higher concentration in color 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.

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Our property has a topography that consists in a range of mountainous areas with soils derived from the alteration of granitic bedrock, with quartz and ferrous oxidation elements. In the lower areas we observe a strong fragmentation of the rock. These soils are composed of fine loam soils that come from gravity transport of the mountain areas.

## WINEMAKING

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As a general winemaking philosophy, in our *Massal 1945* we look for elegance, balance and ageing potential. Express the terroir of Almahue is our mission; so our winemaking philosophy remains very natural process with minimal intervention. Our key points are 100% hand harvesting in small cases of 14 kilos, strict fruit selection; gentle extraction methods and a judicious use of oak to preserve the fruit and add complexity that a wine of this quality deserves. To enhance the aromatic characteristics of Carménère, we add 5% of Cabernet and 3% of Malbec.

## AGEING

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The wine was aged for 12 months in French oak barrels of different uses. All fermentation were made with natural yeast.

## TASTING NOTES

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**Color:** Deep purple, inky colour.

**Nose:** Expressive nose, fresh red fruit aromas, spicy notes such as black pepper and bitter chocolate.

**Palate:** Balanced and elegant. Velvety texture. Medium tannins structure with a round mid palate and a long finish.

**Service and Food Pairing:** Cellar for several years. Decant and serve at 16°C (60°F). Ideal companion for elaborated dishes such as marinated duck breast and well seasoned kobe beef steak.

**PH:** 3,48

**Total Acidity:** 5,79

**Residual Sugar:** 2,97 g/l