



## Clos de Luz

A fresh and vibrant Carménère-based blend from the slopes of Almahue, offering purity, lift, and elegance in a beautifully composed red.



Alcohol :14,20 %

Composition: 85% Carménère, 8% Cabernet Sauvignon, 7% Syrah

### Arao Carmenère Blend 2019

Central Valley, Chile

#### Region and Vineyards

Clos de Luz Arao 2019 originates from **Almahue Valley**, a historical sub-region of the DO Cachapoal Valley with just 360 hectares under vine. The valley, located 70 miles southeast of Santiago, benefits from warm days and cold nights during the growing season, promoting slow, even ripening and the development of ripe tannins and fresh acidity.

The grapes for Arao are grown on the **higher slopes of the Mancumen hill**, where the vines are 10 to 15 years old and ungrafted, propagated via massal selection from the estate's old vineyards. The soils are of **colluvial origin**, with granitic clay subsoils, providing excellent drainage and mineral structure.

#### Winemaking

The philosophy at Clos de Luz emphasizes **natural expression and minimal intervention**. Grapes are hand-harvested early in small 8 lb. boxes to preserve freshness, followed by soft extraction methods and fermentation with **indigenous yeasts**. Stabilization occurs naturally through the cold winter temperatures, with no chemical inputs.

The final blend includes **85% Carménère, 8% Cabernet Sauvignon and 7% Syrah**, aged for **10 months in 300L French oak barrels of various uses**. This aging preserves fruit clarity while adding subtle textural refinement.

#### Tasting Notes

- **Color:** Deep ruby red.
- **Aroma:** Expressive notes of blackberry, rose petals, lemon zest and blackberry leaf, creating a lifted, aromatic profile.
- **Palate:** Fresh and silky, with a sleek core of red berry fruit, soft tannins, and bright acidity. The wine is light on its feet, with a composed structure and a juicy, approachable finish.



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## Did you know?

The name "Arao" refers to a now-rare aquatic bird native to Chile, a symbol of resilience and uniqueness—echoing the philosophy behind this blend, which favors **balance over power** and aims to reveal the **authentic voice of hillside Carménère**.

## Wine Pairing Ideas

- **Grilled tuna with caper and herb salsa** – The freshness and floral lift of the wine work beautifully with charred, savory fish.
- **Roasted duck breast with berry glaze** – A classic match for the wine's red fruit and smooth tannins.
- **Stuffed bell peppers with spiced rice** – The blend's aromatic lift pairs well with herbs and gentle spices.
- **Charcuterie and semi-aged cheeses** – Enhances the wine's supple texture and savory depth.

### Robert Parker (RP) : 90 Points (2019)



The 2019 Arao Carménère Blend was produced with grapes from their younger vines, complemented by some 8% Cabernet Sauvignon and 7% Syrah. It has a subtle varietal nose with herbs, smoke and spice. It's medium to full-bodied with good ripeness but without excess and fine tannins, quite elegant. 20,000 bottles produced. It was bottled in September 2020.



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