



## Clos de Luz

An elegant and age-worthy Carménère born from 1945 massal selection vines, expressing the depth and balance of Chile's Almahue Valley.



Alcohol :13,60 %

Composition: 100% Carménère

### Massal 1945 Carmenere 2020

Central Valley, Chile

#### Region and Vineyards

Clos de Luz Massal 1945 is sourced from the **Almahue Valley**, a historic and under-the-radar gem within the DO Cachapoal Valley. Located 70 miles southeast of Santiago, it benefits from its proximity to both the Andes and the Pacific Ocean. These influences create a significant diurnal temperature shift—warm days and cool nights—which allows slow grape maturation, excellent phenolic development, and naturally high acidity. Rainfall is concentrated in winter, with dry, sunny conditions throughout the growing season.

The vines used for this cuvée were planted in **1945** on **Blocks 4 and 6**, from massal selection and on original rootstock. The 33-hectare estate is planted on hillside loam soils derived from **granitic bedrock**, featuring quartz and iron-rich elements. This complex geology adds a mineral edge and vibrant tension to the wines. Yields are kept low and harvesting is done entirely by hand.

#### Winemaking

Massal 1945 Carménère is made with a **low-intervention philosophy**, emphasizing freshness, elegance, and a true sense of place. Grapes are hand-harvested early to preserve acidity, with strict selection in small 8 lb. boxes. Fermentation is spontaneous with native yeasts, and gentle extraction is guided by daily grape tasting.

Aged for **12 months**, the wine sees a thoughtful balance of vessels: **50% in a 4,000L French oak foudre**, 44% in used 225-300L barrels, and **6% in new 600L French oak**. No chemical stabilization is used—only the cold of winter naturally settles the wine before bottling. This process ensures a final wine of clarity, depth, and ageability.

#### Tasting Notes

- **Color:** Deep, saturated purple.
- **Aroma:** Ripe plum, red berries, dried herbs, and subtle earthiness, lifted by fresh notes of licorice and graphite.
- **Palate:** A refined, juicy profile with vibrant acidity and a soft, well-integrated tannic structure. Mid-weight but persistent, showing both purity and complexity. The finish is long, clean, and elegant.



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## Did you know?

The Carménère in this wine was originally planted as **Merlot** in 1945, before DNA analysis revealed its true identity decades later. These vines are among the oldest **ungrafted Carménère** plantings in Chile—preserved through massal selection and farmed organically with respect for their historical significance.

## Wine Pairing Ideas

- **Pappardelle with wild mushrooms and truffle oil** - Earthy, umami-rich notes complement the wine's depth and herbal character.
- **Grilled duck breast with rosemary glaze** - The wine's freshness and gentle tannins pair well with savory, gamey flavors.
- **Lamb tagine with dates and mint** - Sweet spice and aromatic herbs resonate with the wine's layered palate.
- **Aged pecorino** - Firm texture and saltiness enhance the wine's structure and finish.

### **Robert Parker (RP) : 92 Points (2020)**

The effect of the warm and dry year was evident in the 2020 Massal 1945 Carménère, especially when tasted next to the wine from the cooler 2021. This is creamy and has a roundness in the palate. It has 14.1% alcohol, mellow acidity and abundant, fine-grained, slightly dusty tannins. 30,000 bottles produced. It was bottled in May 2021.



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