



Clos de Luz

A refined and expressive Chilean Garnacha from a pioneering plot in Almahue, this wine celebrates innovation, terroir, and Mediterranean character with a South American soul.

CLOS *de* LUZ



Alcohol :13,90 %

Composition: 100% Grenache

Azuda Garnacha 2020

Rapel Valley, Chile

Region and Vineyards

Clos de Luz's Garnacha hails from the **Almahue Valley**, a historic sub-region of the DO Cachapoal Valley in Chile. Although small in size, with only 360 hectares under vine, Almahue has deep roots in Chilean viticulture dating back to the 17th century. The area benefits from a **Mediterranean climate** with warm, dry days and cool nights, promoting slow, even ripening and preserving acidity and freshness.

The Garnacha vines are planted in **Block 9**, a tiny 0.6-hectare parcel established in 2008 on **colluvial soils with a high granite and quartz content**, ensuring excellent drainage and a strong mineral imprint. This slope-planted block is part of Clos de Luz's 33-hectare estate and reflects a modern, site-driven approach to viticulture.

Winemaking

The philosophy behind **Azuda wines** is one of **low intervention and purity**, with a focus on showcasing non-traditional varieties in Almahue, such as Syrah and Garnacha. The 2020 Garnacha was **harvested early by hand (February 18)** to preserve vibrancy, and fermentation was carried out with **indigenous yeasts in open bins**, using 30% whole bunches to enhance texture and structure.

To maintain aromatic freshness and fruit clarity, the wine was aged for **12 months in second-use 300L French oak barrels**, avoiding dominant oak influence. After barrel aging, it underwent **a minimum of 6 months in bottle** before release. The wine is unfiltered and unfined, with only minimal sulphur additions prior to bottling.

Tasting Notes

- **Color:** Garnet red, true to the varietal's profile.
- **Aroma:** Aromatic lift of fresh red berries and wildflowers, accented by complex notes of gunpowder, rosemary, thyme, licorice, and subtle white pepper.
- **Palate:** Juicy and flavorful with a supple mid-palate, smooth texture, and fine-grained tannins. Bright, vibrant acidity adds energy, and the finish is long, balanced, and mineral-driven.



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Did you know?

The name "Azuda" refers to the historic **water wheels of Almahue**, essential for irrigation and viticultural development in the region. These structures, declared a National Monument of Chile, symbolize the blend of **innovation and tradition** that defines this wine.

Wine Pairing Ideas

- **Herb-crusted lamb chops** - The wine's herbal complexity and acidity enhance both the aromatics and texture of the dish.
- **Spicy Moroccan tagine** - The Grenache's soft tannins and freshness balance sweet spices and slow-cooked meats.
- **Roasted vegetable ratatouille** - Echoes the Mediterranean soul of the wine with layers of earthy, herbal flavor.
- **Charcoal-grilled sausages** - A rustic pairing that highlights the wine's savory depth and peppery lift.



Robert Parker (RP) : 92 Points (2019)

The tasty and ripe 2019 Azuda Garnacha reflects a warm year, not as warm as 2017, delivering a juicy and characterful wine with good freshness and acidity and ripe flavors of berries, very Mediterranean with touches of aromatic herbs and a fine texture. Only 1,000 bottles were filled in March 2020.

