

# ILUMINADO VINOS DE LA LUZ

## MALBEC



UCO VALLEY  
1,100 m.a.s.l.  
Mendoza

APPELLATION OF ORIGIN  
I.G. Paraje Altamira

The common philosophy of Vinos de La Luz is linked to the fact that our vineyards are closer to the sun and there's always a single variety driving that brightness towards the maximum expression of quality. Made from grapes from historic vineyards located at the most outstanding wine regions: **Uco Valley** (Mendoza), **Ribera del Duero** (Castilla y León), **Montalcino** (Tuscany), and **Santa María Valley** (California).

### VINEYARD

I.G. Paraje Altamira vineyard express the quality of Uco Valley. This terroir is characterized by its extreme climate, heterogeneous and stony soils covered with calcium carbonate, sand, and fine alluvial sediments.

### WINEMAKING PROCESS

Meticulous cluster selection. Alcoholic fermentation in European cone-shaped oak vats. 12-month aging in French oak barrels of 160 and 225 liters, subsequent stabilization in bottle for another 12 months.

### HARVEST

25-year-old vines hand-picked in the first days of Autumn.

### TASTING NOTES

Deep red color with very intense black and blue hints. On the nose ripe red and black fruits are perceived with delicate mineral notes. These aromas harmonize with subtle notes of tobacco, vanilla and chocolate due to its aging. A complex and vibrant wine, sharp acidity, great volume and persistence.



GRAPE VARIETY	100% Malbec
WINEMAKER	Pablo Navarrete
TRAINING SYSTEM	Guyot
YIELD	2,500 kilos per hectare
PRODUCTION	3,500 numbered bottles
CELLARING	20 years
AWARDS	Best Argentinian Wine Best Wine of South America Top 50 <sup>th</sup> in the World 97 pts. Decanter, BEST IN SHOW

# ILUMINADO VINOS DE LA LUZ

SANGIOVESE



SIENA  
420 m.a.s.l.  
Tuscany

APPELLATION OF ORIGIN  
I.G.T. Montalcino



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## VINEYARD

Loamy and clayey soils located at 200 meters distance from Orcha river, with southeast orientation (between 10 – 12° inclination) at the bottom of Amiata mountain in Montalcino, the heart of the I.G.T. Tuscany denomination. Here, 20-year-old vines deliver the highest expression of quality in the region.

## WINEMAKING PROCESS

Fermentation in conical oak trunk vats, with temperature control and selected yeasts. 12 month-aging in new French oak barrels, then stabilized and bottled.

## HARVEST

The 25-year-old vineyard grapes have been carefully hand-picked during the last days of March.

## TASTING NOTES

Intense ruby red color. The nose shows black and red berries, vanilla connotations and enveloping fresh balsamic notes. In the mouth it is consistent and coherent with de olfactory expression, and at the same time tonic and creamy. It has an excellent persistence, linked both the mineral component and sweet tannin.

GRAPE VARIETY	100% Sangiovese
WINEMAKER	Roberto Cipresso
TRAINING SYSTEM	VSP (Vertical Shoot Position), drip irrigation
YIELD	2,500 kilos per hectare
PRODUCTION	3,500 numbered bottles
CELLARING	20 years
AWARDS	Berliner Wine Trophy 2020, Gold Medal.

# ILUMINADO VINOS DE LA LUZ

TEMPRANILLO



SPAIN

RIBERA DEL DUERO

762 meters a.s.l.  
Castilla y León.

APPELLATION OF ORIGIN

D.O. Ribera del Duero

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## VINEYARD

From more than 70-year-old vines we found the maximum expression of quality of Spain's signature grape variety. Ribera del Duero characterizes by its reddish an iron-rich soils that border the Duero River, within one of the best winegrowing, continental weathers in Europe.

## WINEMAKING PROCESS

Meticulous cluster selection. Alcoholic fermentation at 28 °C and malolactic fermentation in 160-liter French oak barrels for 18 months.

## HARVEST

These 70-year-old vineyard grapes have been carefully hand-picked at the end of September.

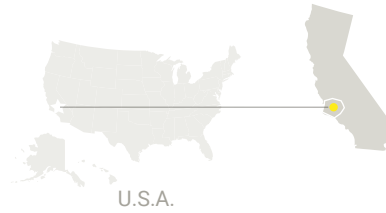
## TASTING NOTES

Cherry red color. On the nose it presents black fruit with toasted notes, spices and leather due to its aging in new French oak barrels. On the mouth it is complex and vibrant with a dense body and sharp acidity. A powerful and well-structured wine, but at the same time, soft and velvety. Thanks to this power, balance and finesse it is a real pleasure for the palate.

GRAPE VARIETY	100% Tempranillo
WINEMAKER	Pablo Navarrete
TRAINING SYSTEM	Goblet, drip irrigation
YIELD	Between 2,000 and 2,500 kg/ha.
PRODUCTION	3,500 numbered bottles
CELLARING	20 years
AWARDS	95 PTS. Guía Vinos Gourmets 2020

# ILUMINADO VINOS DE LA LUZ

SYRAH



SANTA MARÍA  
VALLEY

700 meters a.s.l.  
Santa Bárbara County, California

## ORIGIN

Bien Nacido Vineyard

The common philosophy of Vinos de La Luz is linked to the fact that our vineyards are closer to the sun and there's always a single variety driving that brightness towards the maximum expression of quality. Made from grapes from historic vineyards located at the most outstanding wine regions: **Santa María Valley** (California), **Uco Valley** (Mendoza), **Ribera del Duero** (Castilla y León) and **Montalcino** (Tuscany).

## VINEYARD

Vineyards of more than 30 years old. Due to its eastern orientation, the sun rises high above to ripen these Syrah grapes. Grown in California's Central Coast Santa Maria Valley these grapes are sourced from the Bien Nacido vineyard, where we have identified a very special sector: the Z Block. The coastal climate, with cool Pacific fog, generates long harvest seasons, an ideal environment for making a red with personality, freshness and balance.

## WINEMAKING PROCESS

The wine was fermented in a small stainless-steel tank with a third of a whole cluster. Then, it was aged in François Frères French-oak barrels for 18 months.

## HARVEST

Carefully hand-picked at the end of October.

## TASTING NOTES

Intense ruby-red color with violet tones. On the nose, black fruits stand out with notes of blackberry and blueberry. After a few minutes, reminiscences of licorice, herbs and clove appear, revealing a great combination of the variety's signature aromas together with the French oak addition. A full-bodied wine, with present tannins, balanced acidity and great persistence.

GRAPE VARIETY	100% Syrah
WINEMAKER	Roberto Cipresso
YIELD	1,7 tons per acre
PRODUCTION	2,046 numbered bottles
CELLARING	20 years