



RAYUELA RESERVA MALBEC 2010

VITICULTURE

Vineyard: From different Malbec vineyards in the Colchagua Valley averaging 14 years in age.
Soils: Of alluvial origin with sandy-clay texture, good drainage and moderate fertility.

Climate: The 2010 season was colder than normal in Chile, especially in the Colchagua Valley. In general the wines are fresher, with greater natural acidity and lower alcohol levels.

Vineyard Management: The vineyards are planted at a density of 4,167 or 5,000 vines/hectare in low vertical shoot position and cane- or double guyot-pruned. Extra buds and shoots are pulled in the spring and early summer. Some leaves are hand plucked in early March to increase solar exposure to the grapes.

VINIFICATION

Varieties: Malbec 88%, Cabernet Sauvignon 9%, and Syrah 3%.

Harvest: The Malbec was hand and machine picked April 6–9; the Cabernet Sauvignon, April 15–24; and the Syrah, April 27–30.

Vinification Techniques: The grapes were destemmed and crushed into tanks, where they underwent a 3-day cold soak. The must was inoculated with selected yeasts, and alcoholic fermentation took place at 24°–25°C (75–77°F) with 2 pumpovers per day. The new wine was left on its skins for approximately 12 weeks for post-fermentation maceration and then underwent malolactic fermentation naturally. Approximately 20% of the wine was aged in oak barrels and the rest in stainless steel tanks. The final blend of the different components was made, the wine lightly filtered, and bottled.

Oak: Approximately 20% of the blend was aged for 5 months in French oak barrels (second, third, and fourth-use).

LABORATORY ANALYSIS

Alcohol: 13.7% vol.

pH: 3.54

Total Acidity: 5.1 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.43 g/L

TASTING NOTES

Intense violet color with dark fruits on the nose such as blueberries and blackberries intermingled with floral notes of violets and aromas of thiols and sweet spices. The palate is quite fruity and recalls plums and black cherries combined with subtle notes of mocha. It also has bright acidity and soft tannins that lead to a long, lingering, well-balanced, and elegant finish.

AGING POTENTIAL

Drink now or cellar for up to 4 years.

FAMILY OWNED SINCE 1935