



RAYUELA RESERVA CARMENERE 2011

VITICULTURE

Vineyard: The grapes that go into this wine come from different Carmeneré vineyards in the Colchagua Valley, with an average age of 14 years.

Soil: The soils are generally deep with good drainage and moderate fertility.

Climate: Annual precipitation average 600 mm (23.6 in), concentrated in the winter months. Summers are dry with hot days and cold nights. The temperatures are influenced by breezes from the Pacific Ocean and winds from the Andes Mountains.

Vineyard Management: All of the vineyards are vertically positioned and cane- or double guyot-pruned. Undesired shoots are pulled in spring and early summer, and leaves are manually pulled in early March to increase solar exposure to the grapes.

VINIFICATION

Variety: Carmeneré 92%, 5% Cabernet Sauvignon, 3% Syrah.

Harvest: The Carmeneré was hand picked May 7 through 14; the Cabernet on April 17–21, and the Syrah on April 27–28, 2011.

Vinification Techniques: The grapes were destemmed and crushed into a tank. Alcoholic fermentation took place with selected yeasts at 24°–26°C (75°–79°F) with two pumpovers per day. The process concluded with a post-fermentation maceration of approximately 10 days. Malolactic fermentation took place naturally. A portion of the wine was aged in oak barrels. After the final blend was made, the wine was lightly filtered and bottled.

Oak Treatment: 20% of the blend was aged for 4–5 months in French oak barrels of second, third, and fourth use.

LABORATORY ANALYSIS

Alcohol:	13.6	%vol.
pH:		3.58
Total Acidity:	3.3	g/L
Residual Sugar:	3.1	g/L
Volatile Acidity:	0.39	g/L

TASTING NOTES

Deep, dark purple in color, with intense aromas of spice, especially black pepper, as well as ripe cherries, blackberries, and mocha. Very friendly on the palate, well balanced with nicely rounded tannins, good volume, and a pleasingly long finish.

AGING POTENTIAL

Drink now or cellar for up to 4 years.

FAMILY OWNED SINCE 1935