



RAYUELA RESERVA MALBEC 2012

VITICULTURE

Vineyard: The grapes come from different Malbec vineyards in the Colchagua Valley and have an average age of 14 years.

Soil: Of alluvial origin, sandy-clay texture, good drainage, and moderate fertility.

Climate: The 2012 vintage was influenced by the “La Niña” phenomenon, which produced a decrease in oceanic temperatures, which in turn resulted in lower precipitation and higher temperatures. The spring of 2011–2012 presented normal temperatures and was frost-free. Temperatures later increased and were very high in February and March and remained so into late April and early May. The wines are concentrated and have silky tannins, good color, and high fruit intensity.

Vineyard Management: The vineyard was planted to a density of 4,167 to 5,000 plants/hectare, and the vines are trellised to low vertical shoot position and cane or double guyot pruned. Vine shoots are tipped in spring and early summer, and leaves are manually pulled in early March to increase ventilation to the grapes and exposure to the morning sun.

VINIFICATION

Variety: Malbec 98%, Cabernet Sauvignon 2%.

Harvest: The Malbec was hand and machine picked April 2–14. The Cabernet Sauvignon, April 9 – 13, 2012.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day cold soak. Alcoholic fermentation took place with selected yeasts at 25°–26°C with just 2 pumpovers per day for a gentle extraction. The process ended with a post-fermentation maceration for approximately 2 weeks. Malolactic fermentation occurred naturally. Approximately 20% of the wine was aged in oak barrels and the rest in stainless steel and concrete tanks. Once the different components were blended, the wine was lightly filtered and bottled.

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

LABORATORY ANALYSIS

Alcohol: 14.1% vol.

pH: 3.62

Total Acidity: 4.8 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

Intense violet red in color. The very fruity nose recalls red fruits, berries, and forest fruits intermingled with subtle floral and spice notes. The medium-bodied, well-balanced palate presents good structure, silky tannins, and ends on a pleasing fruity finish.

AGING POTENTIAL

Drink now or age for up to 4 years.

FAMILY OWNED SINCE 1935