VIU MANENT
VALLE DE COLCHAGUA - CHILE

RAYUELA
RESERVA

RAYUELA RESERVA MALBEC ROSE 2012

VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos vineyard, located in the heart of Colchagua Valley. The blocks of this vineyard are 11 years old on average.

Soil: Alluvial, clay-loam soils with good drainage, which allows an optimal level of plant growth to maximize the potential of this wine's fruit aromas.

Climate: The 2012 harvest was influenced by the La Niña phenomenon, which reduces the ocean surface temperature and causes lower than normal precipitation and higher than normal temperatures. Temperatures were normal in spring 2011-2012, with no frost. Temperatures later rose, and were very high during February and March and even into late April and early May. The resulting wines were concentrated, with silky tannins, good color, and intense fruit.

Vineyard management: The vineyards are planted to a density of 4,167 and 5,000 vines per hectare to a low vertical shoot position and cane- or double Guyot-pruned. Extra shoots are removed in the spring and early summer.

VINIFICATION

Variety: Malbec 94%, Syrah 6%

Harvesting: The grapes were hand-picked in the first week of March.

Vinification: The grapes were destemmed and macerated in the press for 3 hours at 8º–10ºC (46º–50ºF) to extract aromas and enhance color. Alcoholic fermentation followed with selected yeasts at 13º–14ºC (55º–57ºF). Once fermentation was complete, the lees were stirred to enhance the integration and delicacy of the wine, which was then lightly filtered and bottled.

LABORATORY ANALYSIS

Alcohol: 13.5%vol.

pH: 3.1

Total Acidity: 6.43 g/l

Residual Sugar: 3.3 g/l

Volatile Acidity: 0.29 g/l

TASTING NOTES

A shiny light pink color, on the nose this wine displays intense aromas of strawberries and raspberries along with subtle floral notes. The palate offers white fruit flavors accompanied by a refreshing acidity that gives way to an enjoyable finish.

CELLARING POTENTIAL

Enjoy immediately

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