



RAYUELA RESERVA SAUVIGNON BLANC 2014

VITICULTURE

Vineyard: The grapes for this wine come from two vineyards in the Colchagua Valley. The first is the Fundo San Carlos, near Cunaco. These blocks average 20 years in age. The second vineyard is in the Litueche zone, close to the Colchagua coast and just over 20 kilometers from the Pacific Ocean, which lends freshness, greater natural acidity, and aromatic intensity to the wine.

Soil: The soils at Cunaco are alluvial with a sandy-clay texture and very good drainage. They are extraordinarily porous and have the ability to administer the delivery of water to the plant very well throughout the year. The soils at Litueche are granitic with good depth and drainage.

Climate: The 2013–2014 season began with a very cold spring marked by intense and prolonged frosts that primarily affected early varieties. This resulted in a delay in budbreak and other phenological stages of the grapes as well as a reduction in yields. The weather later turned milder, and the summer was hot and dry, which partially mitigated the initial delay, ending with a short and concentrated harvest. In contrast to a normal year, the summer had very cool nights, which allowed the grapes to retain high levels of acidity through harvest. The wines obtained have good concentration and great color; they are fresh with good typicity and are expressive of their place of origin.

Vineyard Management: the vineyards were planted to a density of 3,600 plants/hectare in Cunaco and 5,000 plants/hectare in Litueche. The vines are trellised to low vertical shoot position and cane pruned. Shoots are tipped in spring and early summer. Leaves are not pulled in order to maintain the bunches covered by leaves throughout the entire ripening period in order to obtain a fresher, more intense wine with greater volume.

VINIFICATION

Variety: Sauvignon Blanc 100%

Harvest: The grapes from the San Carlos vineyard were machine harvested February 23–26. The grapes from Litueche were hand picked March 18–26. The reason for the nighttime machine harvest was to keep the temperatures low and prevent possible problems with oxidation. Furthermore, the vineyard is just one minute from the cellar, so the time between harvest and destemming is very short, which benefits the quality of the final wine.

Vinification Techniques: The grapes were destemmed and deposited without crushing into a pneumatic press for a 6–10-hour cold maceration at 10°C to extract aromatic precursors and flavors from the skin as well as to increase the volume of the finished wine. The juice was drained and decanted for 36–48 hours at 8°C, and the must was inoculated with selected yeasts for fermentation in stainless steel tanks at 12°–18°C, depending on the yeast in order to obtain different aromatic profiles and different characteristics on the palate. Once the fermentation was complete, the wine remained on its lees for two months with weekly lees stirring to improve its integration and volume. It was lightly filtered before bottling. The entire vinification process was absolutely reductive.

LABORATORY ANALYSIS

Alcohol: 12 %
pH: 3.15
Total Acidity: 6.43 g/L
Residual sugar: 2.20 g/L
Volatile Acidity: 0.27 g/L

TASTING NOTES

A very young light greenish-yellow in color. The intense nose features aromas of exotic fruits, pineapple, lime, grapefruit, white peach, and sea salt. The palate is intense, fruity, and well balanced with good volume, fresh acidity with a pleasingly long finish.

FAMILY OWNED SINCE 1935