

# RAYUELA

## GRAN RESERVA



## RAYUELA GRAN RESERVA CARMENERE 2016

### VITICULTURE

**Vineyard:** La Capilla, located near Peralillo in the Colchagua Valley. The blocks of Carmeneré average 25 years in age.

**Soils:** Shallow, well-drained, and relatively poor soils of volcanic and alluvial origin with a large percentage of sand and silt with a compact layer of sandstone at a depth of 1–1.5 meters. Volcanic ash gives the surface a whitish appearance and lends special characteristics to the wine.

**Climate:** The 2015–2016 season began with a dry winter followed by a cold spring with temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields. The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening and delayed the harvest. The red wines obtained are elegant with good fruit expression and very fresh, well-balanced palates.

**Vineyard Management:** The vines are planted to a density of 3,344 plants/hectare, trellised to low vertical shoot position and spur pruned. Shoots are trimmed in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

### VINIFICATION

**Variety:** 100% Carmeneré

**Harvest:** The grapes were picked April 25–28, 2016.

**Vinification Techniques:** The grapes were destemmed and crushed into a tank for alcoholic fermentation at 24°–26° with very gentle extraction to obtain a more elegant, friendly, and balanced wine. The new wine later underwent malolactic fermentation naturally, and most of the wine was aged in French oak barrels. The wine was lightly filtered prior to bottling.

**Oak:** 74% of the wine was aged in French oak barrels for 12 months. The remaining 26% was aged on its fine lees in a concrete tank to contribute greater fruit and freshness to the final blend.

### LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.65

Total Acidity: 5.1 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.59 g/L

### TASTING NOTES

This violet-colored wine presents a special nose with great character with red fruits and black pepper. The palate is ample and creamy with smooth tannins and a very rich texture.

### CELLARING POTENTIAL

Drink now or cellar up to 6 years.