

# RAYUELA

## RESERVA



### RAYUELA RESERVA MERLOT 2016

#### VITICULTURE

**Vineyard:** The grapes for this wine come from different Merlot vineyards in the Colchagua Valley with an average age of 16 years.

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

**Climate:** The 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily from September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest.

The late rain and high humidity affected fruit set and ultimately resulted in lower yields.

The summer was hot with a couple of heat waves, but a very cold and wet autumn slowed ripening in the different varieties and ultimately delayed harvest. The red wines obtained are elegant with good fruit expression and very good balance and freshness on the palate.

**Vineyard Management:** All of the vines are trellised to low vertical shoot position and cane or double guyot pruned. Shoot tips are trimmed in spring and early summer, and leaves are manually pulled in early March to increase ventilation and the exposure of the grapes to the sun.

#### VINIFICATION:

**Variety:** Merlot 91%, Syrah 5%, Malbec 4%.

**Harvest:** The Merlot grapes were picked April 6–7

**Vinification techniques:** The grapes were destemmed and crushed into a stainless steel tank. Alcoholic fermentation took place with selected yeasts at 24°–25°C with light extraction through just 4 pump overs per day and ending with a post-fermentation maceration for approximately 1 week. Malolactic fermentation occurred normally. The wine was aged in oak barrels for 6 months period, and the rest remained in stainless steel and cement tanks. The different components were later blended, lightly filtered, and bottled.

**Oak:** Aged for 6 months in previously used French oak barrels.

#### ANÁLISIS DE LABORATORIO

**Alcohol:** 13.5% vol.

**pH:** 3.6

**Total Acidity:** 3.89 g/L

**Residual Sugar:** 3.08 g/L

**Volatile Acidity:** 0.50 /L

#### TASTING NOTES

Ruby red with violet nuances and intense aromas of spices and abundant ripe fruit such as plums and black cherries along with a bit of cinnamon. The palate is juicy and medium bodied with very good balance.

#### AGING POTENTIAL

Drink now or cellar for up to 4 years.