

RAYUELA

GRAN RESERVA



RAYUELA GRAN RESERVA CHARDONNAY 2017

VITICULTURE

Vineyard: The grapes for this wine come from a vineyard in the Litueche sector near the coastal border of the northern extreme of the Colchagua Valley, 18 kilometers from the Pacific Ocean. The proximity of the sea provides a strong maritime influence that enables the grapes to ripen slowly and reach great quality potential.

Soil: The area's rolling hills provide a diversity of soil types with sectors that are granitic and others of alluvial origin. The soils are generally deep with good drainage and rocks throughout the profile.

Climate: The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's white wines are aromatic, fruity, expressive, and concentrated, with good volume and complexity on the palate.

Vineyard Management: Both vineyards have a plantation density of 5,000 plants/hectare and are trained to low vertical shoot position and cane or double guyot pruned. Shoot tips were trimmed in spring and early summer. Leaves were only pulled from the interior of the canopy to increase ventilation and keep the grapes healthy and encourage more even ripening.

VINIFICATION:

Variety: 100% Chardonnay

Harvest: The grapes were hand picked between February 27 and March 2, 2017.

Vinification techniques: 100% of the grapes were whole cluster pressed. Alcoholic fermentation took place with native and selected yeasts and lasted approximately 2 weeks at 16°–22°C. The wine was then held on its fine lees with weekly stirring to obtain greater silkiness and body.

Oak: 43% of the blend was fermented in previously used French oak barrels and then aged in the same barrels for 8 months. The remaining 57% was fermented and held in stainless steel tanks and cement eggs to lend greater freshness and fruit to the final blend.

LABORATORY ANALYSIS

Alcohol: 14%
pH: 3.28
Total Acidity: 6.03 g/L
Residual Sugar: 2.1 g/L
Volatile Acidity: 0.32 g/L

TASTING NOTES

Greenish yellow in color. The year's characteristic fruity aromas such as exotic and white fruits appear on the nose along with floral and saline notes. The palate is ample, complex, and fruity with acidity that balances the ripeness and lends depth and persistence.