

RAYUELA

GRAN RESERVA



RAYUELA GRAN RESERVA MALBEC 2017

VITICULTURA

Vineyard: The grapes for this wine come from the San Carlos vineyard near Cunaco in the Colchagua Valley. The vines average 28 years in age.

Soils: Of alluvial origin with a sandy-clay texture. The deep and extraordinarily porous soil has the ability to administer water to the plants very well throughout the year, which is very important for Malbec production.

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 red wines are fruity with good structure, concentration, and balance.

Vineyard Management: The vertically trained vines are cane- or double guyot-pruned and planted to a density of 4,464 per hectare. Shoots were pulled in spring and early summer, and leaves were pulled manually in early March to increase ventilation and the exposure of the grapes to the sun.

VINIFICATION

Variety: 92% Malbec, 6% Syrah, 2% Cabernet Franc.

Harvest: The grapes were harvested between the last week of March and the first week of April, 2017.

Vinification: The grapes were destemmed, crushed, and deposited into stainless steel tanks, where they underwent a 4-day cold pre-fermentation maceration at 10°C to enhance extraction of color and aromas. Alcoholic fermentation was carried out with selected yeasts at 25°–27°C. Fermentation was very gentle to prevent “over-extraction” in order to produce wines that are more elegant, approachable, and balanced. This was followed by a post-fermentation maceration of approximately 2 weeks. Malolactic fermentation occurred naturally in the barrels. The wine was aged in French oak barrels and then lightly filtered and bottled.

Oak: 85% of the wine was aged for 12 months in French oak barrels. The remaining 15% was aged in stainless steel tanks, concrete eggs, and foudres to provide greater freshness and fruitiness in the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol
pH: 3.61
Total Acidity: 3.14 g/L
Residual Sugar: 2.91 g/L
Volatile Acidity: 0.59 g/L

TASTING NOTES :

Deep and intense cherry red in color with a violet hue. The elegant nose stands out for its aromas of red fruits, sour cherries, and berries with a subtle note of blonde tobacco that lends complexity. The palate offers notes of wild blackberries accompanied by voluptuous, elegant tannins that lead to a long and generous finish.

CELLARING POTENTIAL

Drink now or cellar up to 6 years.