



## RAYUELA WINEMAKER'S SELECTION CABERNET SAUVIGNON 2013

### VITICULTURE

**Vineyard:** The grapes for this wine come from a selection of the best sectors of blocks 1, 2, 3, and 4 of our La Capilla Vineyard near the town of Peralillo in the Colchagua Valley. These blocks of Cabernet Sauvignon average of 22 years in age.

**Soil:** Shallow soils of alluvial and volcanic origin with good drainage and low fertility. They contain a significant percentage of sand and silt with a compact sandy layer one meter below. The whitish volcanic ash observed on the surface lends special characteristics to the wine.

**Climate:** The 2012–2013 season began with a cold and relatively rainy spring, which delayed budbreak and the later phenological stages of the grapes. It was a very wet season, which slowed ripening and delayed harvest. Good temperatures in March and April allowed the skins and seeds of the red grapes to ripen well, and the grapes had considerably lower sugar levels and higher natural acidity. The harvest was approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity and as approximately 1% less alcohol than usual.

**Vineyard Management:** The plantation has a density of 3,334 plants per hectare, and the vines are trellised to low vertical shoot position and spur pruned. The shoots are allowed to hang freely between the rows to shade the bunches from direct exposure to the sun and minimize the possibility of sunburn.

### VINIFICATION

**Variety:** 100% Cabernet Sauvignon

**Harvest:** The grapes were hand picked by polygon (determined by soil characteristics) April 1–27, 2013.

**Vinification techniques:** The bunches underwent a preliminary selection in the vineyard, and only those in optimal condition were picked. The grapes were then manually selected prior to being destemmed and crushed into a tank, where they underwent a 7-day pre-fermentation maceration at 8°–10°C for better extraction of color and aromas. Alcoholic fermentation took place with native yeasts in stainless steel tanks at 26°–28°C and 4 short pumpovers per day, ending with a post-fermentation maceration for approximately one week. The new wine underwent malolactic fermentation naturally in oak barrels and was minimally filtered prior to bottling.

**Oak treatment:** : 89% of the wine was aged for 16 months in French oak barrels, 29% new, and 71% used. The remaining 11% was aged in a non-epoxyed cement egg.

### LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.6

Total Acidity: 5.3 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.45 g/L

### TASTING NOTES

Intense cherry red with complex aromas of red fruits, black currants, and cherries with herbal notes, fresh leather, cedar, and cigar box. Refreshing palate features great structure with rich texture, subtle mineral notes, and great depth on the finish.

### AGING POTENTIAL

Drink now or cellar through 2021.

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