

# RAYUELA

*Winemaker's Selection*



## RAYUELA WINEMAKERS SELECTION SYRAH 2015

### VITICULTURE

#### Vineyard

El Olivar, located near the town of Peralillo in the Colchagua Valley. The plantation has an average age of 15 years.

#### Soil

The vineyard is located on a hillside with a slope of 10–20% over soils of geological origin on a small horizon dominated by clay. It has very good porosity and fragmented rock that is highly colonized by roots.

#### Climate

The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones, although not the Entre-Cordilleras zone. Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to cold temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present great color and structure, and despite the warm year, they are fruity and fresh with interesting palates.

#### Vineyard Management

The vines are planted to a density of 3,320 plants/hectare, trellised to low vertical shoot position, and spur pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

### VINIFICATION

**Variety:** 100% Syrah

**Harvest:** The grapes were hand picked during the second and third weeks of March.

**Vinification techniques:** The first selection of the grapes took place in the vineyard, and only the bunches in optimal condition were picked. The grapes were then destemmed and crushed into a tank, where they underwent a 6-day pre-fermentation cold soak at 8°–10°C for greater extraction of color and aromas. Alcoholic fermentation took place in stainless steel tanks at 26°–28°C with native and selected yeasts and 4 very short pumpovers per day, ending with a 1-week post-fermentation maceration. Malolactic fermentation took place naturally in barrels. The wine was aged in oak barrels and bottled with minimum filtration.

**Oak:** 40% of the wine was aged for 16 months in French oak barrels (13% new), 30% in epoxy-free cement eggs, and 30% in a French oak foudre.

### LABORATORY ANALYSIS

Alcohol: 14% vol.  
pH: 3.59  
Total Acidity: 5.67 g/L  
Residual Sugar: 2.5 g/L  
Volatile Acidity: 0.66 g/L

### TASTING NOTES

Deep violet in color, this Syrah expresses intense aromas of wild blackberries, spices, blueberries, and violets, along with mineral notes of pencil lead characteristic of the rocks in the vineyards. The palate expresses tremendous potential with intense and concentrated fruit, great texture, balance, and juiciness leading to a very long finish.

### AGING POTENTIAL

Drink now or cellar up to 8 years.