

RAYUELA

Winemaker's Selection



RAYUELA WINEMAKER'S SELECTION CABERNET SAUVIGNON 2016

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 22 years in age.

Soil: Shallow soils of alluvial and volcanic origin with good drainage and low fertility 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 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 in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields.

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

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 April 13, 2016.

Vinification techniques: The bunches underwent a preliminary selection in the vineyard, and only those in optimal condition were harvested. The grapes were then selected manually 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 25°–27°C with 4 short pump-overs 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: 83% of this wine was aged for 16 months in French oak barrels (21% new). The remaining 12% was aged in 3200-liter foudres, and the remaining 5% in cement eggs.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.
pH: 3.56
Total Acidity: 3.58 g/L
Residual Sugar: 2.20 g/L
Volatile Acidity: 0.55 g/L

TASTING NOTES

Intense cherry red in color with complex aromas of red fruits, black cherries, red cherries, and tobacco with notes of orange blossoms and spices. A fresh and broad wine with tremendous character on the palate, voluptuous round tannins that impart good structure and an elegant finish.

AGING POTENTIAL

Drink now or cellar through 2023.