

RAYUELA

Winemaker's Selection



RAYUELA WINEMAKER'S SELECTION MALBEC 2016

VITICULTURE

Vineyard: These grapes come from the best sectors of Malbec Blocks 5 and 6 in a vineyard planted more than 100 years ago at the San Carlos estate near Cunaco, in the heart of the Colchagua Valley.

Soils: The San Carlos Vineyard in Cunaco presents alluvial soils with an extraordinarily porous sandy-clay texture, very good drainage, and very good ability to administer water to the plants throughout the entire year, which is very beneficial for the production of high-end Malbec.

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 vineyards are planted to a density of 4,464 plants per hectare. The vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer.

VINIFICATION

Variety: 100% Malbec.

Harvest: The grapes were hand picked into 10-kg boxes April 7–13, 2016.

Vinification techniques: The bunches underwent a preliminary selection in the vineyard, and only those with ideal ripeness were picked. The grapes were then transported to the cellar, where they underwent a second inspection on a selection table. They were then gently destemmed and any unripe or dehydrated berries were discarded. The selected grapes were crushed and deposited into stainless steel tanks and cement eggs, where they underwent a 5–7-day pre-fermentation maceration at 10°C. Alcoholic fermentation took place with native yeasts and 4 pump overs per day, ending with a post-fermentation maceration for approximately 10 days.

Oak treatment: The wine was aged for 16 months in three types of containers: 62% in French oak barrels (25% new), 18% in 3,200-liter French oak fouders, and 20% in concrete eggs.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.
pH: 3.55
Total Acidity: 3.55 g/L
Residual Sugar: 2.25 g/L
Volatile Acidity: 0.59 g/L

TASTING NOTES

Bright cherry red in color, this wine presents a complex nose marked by notes of plums, blackcurrants, and violets. The palate is delicate, fresh, and crisp, with tremendous structure and vivacity and ends with a long and flavorful finish.

AGING POTENTIAL

Drink now or cellar until 2023.