



RAYUELA WINEMAKER'S SELECTION CABERNET SAUVIGNON 2020

VITICULTURE

Vineyard: The grapes come from a selection of the best sectors in blocks 1, 2, 3, and 4 in our La Capilla vineyard, near the town of Perallilo in Colchagua Valley. These Cabernet Sauvignon block are on average 28 years old.

Soils: Are of volcanic and alluvial origin, short, with good drainage, low fertility, and an important percentage of sand and loam, with a compact layer of sandstone at a depth of 1 meter. There are volcanic ashes observed on the surface with a whiteish appearance that add special characteristics to the wine.

Climate: The 2019–2020 season began with drought, as we have been seeing for the last 10 years, with rain levels well below normal averages for the winter months. This trend stayed with us through spring, with few episodes of rain in September and October, requiring us to move the first irrigations forward by 1 or 2 months. The low levels of moisture in the soil, added to the higher than average spring temperatures, pushed the phenological stages of the plant forward as well. Summer had an increase in warm days when compared to the previous year, and average high temperatures reached 32°C, resulting in a veraison that was very uniform and phenolic ripening in the grapes that was also early. During the season there were no adverse weather events like heat waves and/or precipitation, meaning the vines were healthy, allowing us to wait for the optimal ripeness of the grapes, obtaining smooth, elegant tannins with good ripening.

Vineyard management: The vines are planted to a density of 3,334 plants/hectare. They are trained to low vertical shoot positions and spur pruned, with removal of shoots in spring and early summer. The vine management is done leaving to avoid direct sunlight on the bunches, so the direct exposure to the grapes is minimal.

VINIFICATION

Variety: Cabernet Sauvignon 100%

Harvest: The grapes were hand harvested according to polygon between April 6 and 9, 2020.

Winemaking techniques: There was an initial selection of bunches in the vineyard, harvesting just the bunches that had reached optimal maturity. After this, the bunches were transported in 10kg bins to the selection table for another round of selection. Once finished, the grapes were gently destemmed in order to undergo a selection of berries, removing any that were green or dried. Finally, just the berries that pass the selection are crushed and sent to stainless steel tanks for a pre-fermentation maceration for 5–7 days at 10°C. Alcoholic fermentation took place at 25–27°C, with 4 pump-overs per day, and finishing with a 7-day post-fermentation maceration.

Aging: The wine aged for 13 months in two types of containers: 62% of the wine in French oak barrels (10% new), while 38% of the wine remained in 5,200- and 3,200-liter untoasted French oak foudres.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.67

Total Acidity: 3.8 g/L

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.69 g/L

TASTING NOTES

A bright and deep red color with glints of violet. The nose is expressive and very complex, with notes of ripe red fruit like black cherry and currant, followed by a subtle aroma of tobacco. The palate is balanced and well structured, with firm, silky tannins that add tension and texture, and are accompanied by fine walnut notes on the aftertaste, leading to a long, elegant finish.

AGING POTENTIAL

Drink now or cellar until 2029

FAMILY OWNED SINCE 1935