



RAYUELA WINEMAKER'S SELECTION MALBEC 2020

VITICULTURE

Vineyard: These grapes come from the best sections of blocks 5 and 6 on our Fundo San Carlos estate, near the town of Cunaco, in the heart of the Colchagua Valley. The vineyard was planted more than 100 years ago.

Soils: Cunaco, where our San Carlos vineyard is located, has alluvial soil with a sandy-clay texture, with very good drain, extraordinarily porous and with a very good capacity to administer water to the plant throughout the year, which is very beneficial to the production of high-end Malbec.

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 4,464 plants/hectare. They are trained to low vertical shoot positions, and cane or double guyot pruned. Shoots are pulled in spring and the beginning of summer.

VINIFICATION

Variety: Malbec 100%

Harvest: The grapes were harvested by hand into 10kg bins between March 26 and April 3, 2020.

Winemaking techniques: There was an initial selection of bunches in the vineyard so that only the grapes that have reached optimal ripening are harvested. Next, the bunches were transported in 10kg crates to the selection table for another review. 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 with selected yeasts, with 4 pump-overs occurring daily, finishing with a post-fermentation maceration of 10 days.

Aging: The wine aged for 13 months in three types of containers: 32% in French oak barrels (9% new), 65% in untoasted French oak foudres, and 3% in clay amphora.

LABORATORY ANALYSIS

Alcohol: 14.0 %

pH: 3.52

Total Acidity: 3.74 g/L

Residual Sugar: 2.83 g/L

Volatile Acidity: 0.59 g/L

TASTING NOTES

With a deep red color, the wine presents a complex nose with floral and spice aromas predominate, followed by elegant notes of black fruit like cassis and blueberry. The palate shows a fresh wine with silky, refined tannins and great texture that lead to a long, broad finish.

AGING POTENTIAL

Drink now or cellar until 20230

FAMILY OWNED SINCE 1935