



Rayuela 2009 – Chardonnay

VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. The Chardonnay component of the blend was sourced from Chardonnay vines with an average age of 18 years.

Soil: Free draining, alluvial loam/clay of medium fertility.

Climate: Yearly average rainfall of 600 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the Andes mountain range.

Vineyard Management: Planting density of 3,300 vines/hectare, trained to a vertical shoot positioned canopy and cane pruned. Canopy trimming was carried out once in early spring and again at the beginning summer. Leaf plucking was carried out by hand at the beginning of March in order to increase bunch exposure

WINEMAKING

Grape variety: Chardonnay 100 %

Harvest: Machine harvest during the 15th and 20th of March 2009. All harvesting was carried out at night in order to keep fruit temperature to a minimum and thus minimize the potential for juice oxidation.

Winemaking Techniques: : The grapes were initially crushed to a maceration tank and held at 6°C for 24 hours in order to enhance the extraction of aromas and flavours from the skin. 90% of the juice was then drained and cold settled for two days followed by racking and cool fermentation (at 11-12°C) in stainless steel tanks with selected yeasts. The remaining 10% of juice was run to barrel with minimal settling and fermented with selected yeasts (with temperatures peaking at 20-22°C). Both tank and barrel ferment components were matured on gross lees for 3 months before the blend was assembled, cold and protein stabilized and then filtered and bottled.

Oak: 25% of the blend was fermented and aged for 3 months in a mixture of American and French barrels (2° and 3° use) with weekly lees stirring.

LABORATORY ANALYSIS

Alcohol:	14.5	%
pH:	3.13	
Titrateable Acidity:	5.8	g/L
Residual Sugar:	2.8	g/L
Volatile Acidity:	0.51	g/L

TASTING NOTES

Bright yellow in colour, this elegant wine shows lifted notes of melon and ripe banana by just a hint of toasty oak. The palate presents tropical flavors of pineapple and peach. It is full bodied with a fresh zesty acidity leading to a long, creamy finish.

CELLARING POTENTIAL Ready to drink it now.

FAMILY OWNED SINCE 1935