



## Rayuela 2010 – Carmenere

### VITICULTURE

Vineyard: From different Carmenere vineyards in the Colchagua Valley averaging 14 years in age.

Soils: Generally deep with good drainage and moderate fertility.

Climate: Annual precipitation of 60 mm (23.6 in) concentrated in the winter months. The summer is dry with hot days and cold nights. Temperatures are influenced by sea breezes from the Pacific Ocean and winds from the Andes Mountains.

Vineyard Management: All of the vineyards are trained to low vertical shoot position and cane- or double guyot-pruned. Extra buds and shoots are pulled in the spring and early summer. Some leaves are hand plucked in early March to increase solar exposure to the grapes.

### WINEMAKING

Variety: Carmenere 92%, 5% Cabernet Sauvignon, 3% Syrah.

Harvest: The Carmenere was hand picked May 7–14; the Cabernet, April 17–21; and the Syrah, April 27–28.

Vinification Techniques: The grapes were destemmed and crushed into tanks. The must was inoculated with selected yeasts, and alcoholic fermentation took place at 24°–26°C (75–79°F) with 2 pumpovers per day. The new wine was left on its skins for approximately 10 days for post-fermentation maceration and then underwent malolactic fermentation naturally. Part of the wine was aged in oak barrels. The final blend of the different components was made, the wine lightly filtered, and bottled.

Oak: 20% of the blend was aged for 4–5 months in French oak barrels (second, third, and fourth-use).

### LABORATORY ANALYSIS

Alcohol:	13.7 %vol.
pH:	3.58
Total Acidity:	5.2 g/L
Residual Sugar:	2.8 g/L
Volatile Acidity:	0.37 g/L

### TASTING NOTES

Intense violet-ruby-red in color and loaded with fresh fruit on the nose, including fresh red and black fruit, particularly berries, cherries, and cassis, combined with subtle notes of mocha. The medium-bodied palate offers soft, well-rounded tannins that lead to a long, well-balanced, and elegant finish.

AGING POTENTIAL Drink now or cellar for up to 4 years.

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