

RAYUELA







RAYUELA CHARDONNAY VALLE DE COLCHAGUA - CHILE 2009

WINES OF VIU MANENT



Rayuela 2010 – 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 20 years.

Soil: Free draining, alluvial loam soil 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 end of February in order to increase bunch exposure.

WINEMAKING

Grape variety: Chardonnay 100 %

Harvest: Machine harvest during the 29th of March and 2nd of April 2010. 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 8°C for 8-10 hours in order to enhance the extraction of aromas and flavours from the skin. The juice was then drained and cold settled for two days followed by racking and cool fermentation (at 16-18°C) in stainless steel tanks with selected yeasts. All components were matured on gross lees for 3 months before the blend was assembled, cold and protein stabilized and then filtered and bottled. Oak: None.

LABORATORY ANALYSIS

Alcohol: 13.5 % pH: 3.45 Titratable Acidity: 5.8 g/L Residual Sugar: 2.9 g/L Volatile Acidity: 0.41 g/L

TASTING NOTES

Bright yellow in colour, this elegant wine shows lifted notes of melon, ripe banana and pineapple. 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