



RAYUELA RESERVA CABERNET SAUVIGNON 2010

VITICULTURE

Vineyard: From different Cabernet Sauvignon vineyards in the Colchagua Valley averaging 26 years in age.

Soils: Of alluvial origin with sandy-clay texture, good drainage, and moderate fertility.

Climate: The 2010 season was colder than normal in Chile, especially in the Colchagua Valley. In general the wines are fresher, with greater natural acidity and lower alcohol levels.

Vineyard Management: The vineyards are planted at a density of 5,000 or 6,250 vines/hectare in low vertical shoot position and spur 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: Cabernet Sauvignon 93%, Merlot 4%, and Syrah 3%.

Harvest: The Cabernet Sauvignon was hand and machine harvested April 16–21. The Merlot and Syrah were hand picked April 5–13 and 27–30, respectively.

Vinification Techniques: The grapes were destemmed and crushed into tanks, where they underwent a 3-day cold soak. The must was inoculated with selected yeasts, and alcoholic fermentation took place at 24°–25°C (75°–77°F) with 2 pumpovers per day. The new wine was left on its skins for approximately 2 weeks for post-fermentation maceration and then underwent malolactic fermentation naturally. Approximately 20% of the wine was aged in oak barrels and the rest in stainless steel tanks. The final blend of the different components was made, the wine lightly filtered, and bottled.

Oak: Approximately 20% of the blend was aged in 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,

FAMILY OWNED SINCE 1935