



RAYUELA RESERVA MERLOT 2010

VITICULTURE

Vineyard: This wine comes from different Merlot vineyards in the Colchagua Valley with an average age of 12 years.

Soils: Alluvial, sandy-clay soils with good drainage and moderate fertility.

Climate: The 2010 harvest was colder than normal in Chile, especially in the Colchagua Valley. The wines are generally more refreshing, with more natural acidity and less alcohol.

Vineyard management: The vineyard density is 4,167 plants/hectare and the vines are vertically trained and double Guyot-pruned. The shoots are debudded in the spring and in early summer, while manual leaf pulling in early March increases exposure of the grapes.

WINEMAKING

The grapes were destemmed, crushed, and deposited into a stainless steel tank, where they underwent a 3-day cold soak. Alcoholic fermentation was carried out with selected yeasts at 24° to 25°C (75–77°F). A gentle extraction was carried out during fermentation so only 2 pumpovers were needed daily, finishing with a post-fermentation maceration that lasted around 2 weeks. Natural malolactic fermentation followed, then approximately 20% of the wine was aged in oak barrels and the rest in stainless steel tanks. After the blend was blended from the different components, the wine was lightly filtered then bottled.

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

LABORATORY ANALYSIS

Alcohol	14.1	% vol.
pH:	3.53	
Total Acidity	5.2	g/L
Residual Sugar	2.5	g/L
Volatile Acidity:	0.38	g/L

TASTING NOTES

Deep violet in colour, on the nose this wine exhibits classic Merlot notes of blackberry, cherry. This wine has a ruby red color with violet highlights. On the nose it is quite fruity, with standout red fruit, berries, and cherries. Fresh fruit notes are evident on the palate, which is well rounded and medium-bodied, crisp, balanced, and friendly.

CELLARING POTENTIAL Drink immediately or cellar up to 3 years.

FAMILY OWNED SINCE 1935