



## RAYUELA RESERVA MALBEC ROSE 2010

### VITICULTURE

**Vineyard:** These grapes come from our San Carlos Vineyard in the heart of the Colchagua Valley. The plots have an average age of 13 years.

**Soil:** Alluvial in origin, with a clay-loam texture and good drainage, which allows for the optimal level of plant growth and tremendous potential of fruity aromas.

**Climate:** Average annual precipitation is 600 mm (23.6 in), concentrated in the winter months. The summer is dry, with hot days and cold nights. Temperatures are influenced by maritime breezes from the Pacific Ocean and Andean winds.

**Vintage:** The 2010 season was very cold, which encouraged the presence of fresh fruit aromas and flavors in the wines. Because of the lower temperatures, the natural acidity in the wines is higher and results in very well-balanced, intensely aromatic wines.

### VINIFICATION

**Variety:** Malbec 89%, 11% Syrah

**Harvest:** The grapes were hand picked during the first week of April.

**Vinification Techniques:** The grapes were destemmed and macerated in the press for 8 hours at 8°–10°C (46°–50°F) to extract aromas and a bit of color. Alcoholic fermentation took place with selected yeasts at temperatures controlled at 13°–14°C (55°–57°F). Once fermentation was complete, the lees were stirred to improve the integration and delicacy of the wine and finally bottled.

### LABORATORY ANALYSIS

Alcohol:	13 %vol.
pH:	3,21
Titrateable Acidity:	4 g/L
Residual Sugar:	3,2 g/L
Volatile Acidity:	0,29

### TASTING NOTES

A bright, striking intense purplish-pink in color, with an intense nose featuring fresh fruit, particularly raspberries, strawberries, and floral notes that recall colored roses. The palate is fresh, juicy, intense, silky, and very easy to drink.

FAMILY OWNED SINCE 1935