



RAYUELA RESERVA CABERNET SAUVIGNON 2011

VITICULTURE

Vineyard: This wine is made with grapes that from different Colchagua Valley Cabernet Sauvignon vineyards with an average age of 27 years.

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

Climate: Precipitation for the 2010–2011 season was 446 mm (17.6 in), concentrated during the winter months. The summer was dry with hot days and cold nights. Peak temperatures were not as high in December and January, and therefore the wine presents good natural acidity, lower than normal alcohol levels, and good freshness and aromatic intensity.

Vineyard Management: The vineyards are planted to a density of 5,000 and 6,250 plants per hectare. The vines are trellised to a low vertical shoot position and guyot pruned. The shoots are tipped in spring and early summer, and manual leaf pulling in early March increases solar exposure to the grapes.

VINIFICATION

Variety: 90% Cabernet Sauvignon, 8% Syrah, and 2% Malbec

Harvest: The Cabernet Sauvignon was picked by hand and machine April 17–24; the Syrah, April 5–8; and the Malbec, April 28–21.

Vinification Techniques: The grapes were destemmed and crushed into a stainless steel tank where it underwent a three-day cold soak. Alcoholic fermentation took place with selected yeasts at 24°–26°C (76°–79°F) with two pumpovers per day for gentle extraction and ended with a post-fermentation maceration for approximately two weeks. Malolactic fermentation occurred naturally. Approximately 20% of this wine was aged in oak barrels and the rest in stainless steel tanks. Once the final blend of the different components was completed, the wine was lightly filtered and bottled.

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

LABORATORY ANALYSIS

Alcohol: 13.8% vol.

pH: 3.57

Total Acidity: 5 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.37 g/L

TASTING NOTES

Ruby red with violet highlights. Very fruity on the nose, with aromas of fresh red fruits such as berries, cassis, and sour cherries that combine with subtle notes of toast and vanilla. Medium-bodied and very nicely balanced on the palate, with firm but mild tannins that lead to a pleasingly balanced finish.

AGING POTENTIAL

Drink now or cellar for 4 years.

FAMILY OWNED SINCE 1935