



## RAYUELA RESERVA MALBEC 2011

### VITICULTURE

**Vineyard:** This wine is made with grapes from different Colchagua Valley Cabernet Sauvignon vineyards with an average age of 15 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) and 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 4,167 and 5,000 plants per hectare. The vines are trellised to a low vertical shoot position and cane or double 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:** 92% Malbec, 5% Syrah, 3% Cabernet Sauvignon

**Harvest:** The Malbec was picked by hand and machine April 11–20; the Syrah, April 4–7; and the Cabernet Sauvignon, April 17–26.

**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 25°–26°C (77°–79°F) with two pumpovers per day for gentle extraction and ended with a post-fermentation maceration for approximately two weeks. Malolactic fermentation occurred spontaneously.

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: 13.9% vol.

pH: 3.58

Total Acidity: 4.9 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.41 g/L

### TASTING NOTES

Intensely violet in color with a fresh and fruity nose that features black and forest fruits, floral notes, and a bit of spice. The equally fruity palate is complex and moderately structured, with flavors that recall plum and black cherries. It also presents bright acidity and soft tannins that lead to a long, well-balanced, and elegant finish.

### AGING POTENTIAL

Drink now or cellar for 4 years.

FAMILY OWNED SINCE 1935