



RAYUELA RESERVA MERLOT 2011

VITICULTURE

Vineyard: This wine comes from different Merlot vineyards in the Colchagua Valley with an average age of 13 years.

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

Climate: 446 mm (18 inches) of precipitation fell during the 2010–2011 season, mostly during the winter months. The summer was dry, with warm days and cold nights. Temperature peaks were not as high as usual in December and January, which led to a lively, aromatically intense wine with lower than normal alcohol and good natural acidity.

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

VINIFICATION

Variety: Merlot 93%, Syrah 4%, Malbec 3%.

Harvest: The Merlot grapes were handpicked from April 4 to 6, the Malbec between April 12 and 16, and the Syrah from April 4 to 8, 2011.

Vinification: The grapes were destemmed, crushed and then deposited into stainless steel tanks, 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 with only 2 pumpovers daily, finishing with a post-fermentation maceration of approximately 2 weeks. Natural malolactic fermentation followed, and then approximately 25% of the wine was aged in oak barrels and the rest in stainless steel tanks. After the final blend of the different components was made, the wine was lightly filtered then bottled.

Oak: Approximately 25% of the blend was aged for 5 months in second-, third-, and fourth-use French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14.2% vol.

pH: 3.59

Total Acidity: 5.2g/l

Residual Sugar: 3.2g/l

Volatile Acidity: 0.40g/l

TASTING NOTES

This wine is a deep dark cherry-red in color. Intense and complex on the nose, with red fruit notes of cherries and raspberries and a subtle note of pepper. The fruit is accompanied by light notes of vanilla and chocolate from the barrel aging. With outstanding notes of tart red fruit on the palate, smooth tannins, and a liveliness that leads to a very enjoyable finish.

CELLARING POTENTIAL

Drink immediately or hold up to 3 years.

FAMILY OWNED SINCE 1935