



## RAYUELA RESERVA SAUVIGNON BLANC 2011

### VITICULTURE

**Vineyard:** San Carlos is located near Cunaco in the Colchagua Valley. The blocks of this vineyard are 15 years old on average.

**Soil:** Alluvial, extraordinarily porous sandy-clay soil with good drainage and good management of water delivery to the vines throughout the year.

**Climate:** 446 mm (18 inches) of precipitation fell during the 2010–2011 season, during the winter months. The summer was dry, with warm days and cold nights. Temperature peaks were lower than usual in December and January, which led to a lively, intensely aromatic wine with good natural acidity.

**Vineyard management:** The vineyard is planted to a density of 3,600 vines per hectare and trained to a low vertical shoot position and spur-pruned. Extra shoots are removed in the spring and early summer. Leaves are not pulled in order to keep the clusters covered throughout the ripening period to produce a more refreshing and intense wine with good volume.

### VINIFICATION

**Variety:** 100% Sauvignon Blanc

**Harvesting:** The grapes were picked from February 27 to March 3. The fruit was machine-harvested at night to maintain its naturally low temperature and prevent potential problems with oxidation. With the vineyard just one minute away from the cellar, the time between harvesting and destemming is very short, which contributes to the final quality of the wine.

**Vinification:** The grapes were destemmed without crushing then deposited in the press, where they were cold soaked for 8 to 10 hours at around 8°–10°C (46°–50°F) to extract the aromas and flavors in the skins and increase the lushness of the final wine. The must was drained and decanted for 36 to 48 hours at 8°C (46°F) then inoculated with selected yeasts. Fermentation took place at very low temperatures (10°–11°C/50°–52°F) in stainless steel tanks. Once fermentation was complete, the wine remained on the lees for 2 months, with weekly stirring to improve integration and volume. The entire vinification process was reductive.

### LABORATORY ANALYSIS

Alcohol: 13% vol

pH: 3.13

Total Acidity: 6.2 g/l

Residual Sugar: 2.3 g/l

Volatile Acidity: 0.39 g/l

### TASTING NOTES

This wine is a clean, bright, pale, almost transparent yellow color with green highlights. Its nose features standout citrus and exotic fruit aromas of lime, chili pepper and melon accompanied by more subtle mineral notes. The palate is refreshing and fruity, with moderate volume, a rich acidity, and good balance leading to a long mineral finish.

### CELLARING POTENTIAL

Enjoy immediately.

### OUR SOMMELIER RECOMMENDS

Ideal as an aperitif, or paired with fish and shellfish. Best served at: 10°–12°C (50°–54°F)

FAMILY OWNED SINCE 1935