



RAYUELA GRAN RESERVA CHARDONNAY 2012

VITICULTURE

Vineyard: From the Casablanca Valley. The blocks have an average age of 20 years.

Soil: Of alluvial origin, with clay-loam texture, good drainage, and moderate fertility.

Climate: Average annual precipitation is 450 mm, concentrated in the winter months. The summer is dry with hot days and cold nights. The temperatures are moderate, with the presence of morning fog and sea breezes from the Pacific Ocean.

Vineyard Management: The vineyard was planted to a density of 3,500 plants/hectare, and the vines are trellised to low vertical shoot position and cane or double guyot pruned. The vines are tipped in spring and early summer. Leaves are manually pulled in early March on the morning sun side to increase the exposure to the grapes in order to obtain greater creaminess in the wine.

VINIFICATION

Variety: Chardonnay 100%.

Harvest: The grapes were hand picked March 26–30, 2012.

Vinification Techniques: Whole cluster pressed. Alcoholic fermentation took place with 3 different types of selected yeasts to increase complexity in the final blend. Fermentation lasted approximately 3 weeks at temperatures between 16° and 22°C. The wine then remained on its fine lees with weekly stirring for greater silkiness and volume. 67% of the blend was fermented in French oak barrels (6% new, 94% used) and then aged for 7 months. The remaining 33% was fermented and maintained in stainless steel to contribute freshness and fruit to the final blend.

LABORATORY ANALYSIS

Alcohol: 14.9 %vol.

pH: 3.39

Total Acidity: 5.51 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.38 g/L

TASTING NOTES

Clean, bright, and greenish-yellow in color. The complex nose presents fruity aromas of exotic fruits and citrus as well as white flowers and subtle mineral notes. The palate stands out for its volume, creaminess, balance, and acidity that gives way to an intense and prolonged finish.

AGING POTENTIAL

Drink now or age up to 4 years.



FAMILY OWNED SINCE 1935