



RAYUELA RESERVA CABERNET SAUVIGNON 2012

VITICULTURE

Vineyard: The grapes for this wine come from different Cabernet Sauvignon vineyards in the Colchagua Valley and have an average age of 28 years.

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

Climate: The 2012 vintage was influenced by the “La Niña” phenomenon, which produced a decrease in oceanic temperatures, which in turn resulted in lower precipitation and higher temperatures. The spring of 2011–2012 presented normal temperatures and was frost-free. Temperatures later increased and were very high in February and March and remained so into late April and early May. The wines are concentrated and have silky tannins, good color, and high fruit intensity.

Vineyard Management: The vineyard was planted to a density of 4,808 plants/hectare, and the vines are trellised to low vertical shoot position and spur pruned. Vine shoots are tipped in spring and early summer, and leaves are manually pulled in early March to increase ventilation to the grapes and exposure to the morning sun.

VINIFICATION

Variety: Cabernet Sauvignon 91%, Syrah 5%, Malbec 4%.

Harvest: The Cabernet Sauvignon was picked by hand and machine April 9–17, the Syrah, March 30–April 5, and the Malbec, April 2–4.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 3-day cold soak. Alcoholic fermentation took place with selected yeasts at 25°–27°C with just 2 pumpovers per day for a gentle extraction. The process ended with a post-fermentation maceration for approximately 2 weeks. Malolactic fermentation occurred naturally. Approximately 20% of the wine was aged in oak barrels and the rest in stainless steel and concrete tanks. Once the different components were blended, the wine was lightly filtered and bottled.

Oak Treatment: Approximately 20% of the blend was aged for 6 months in French oak barrels of second, third, and fourth use.

LABORATORY ANALYSIS

Alcohol: 13.8% vol
pH: 3.66
Total Acidity: 3.3 g/L
Residual Sugar: 2.9 g/L
Volatile Acidity: 0.49 g/L

TASTING NOTES

Ruby red with a violet hue. The nose recalls fresh red fruit, primarily berries, cherries, and black currants that intermingle with subtle notes of vanilla. The complex, medium-bodied palate shows good structure and balance with soft, well-rounded tannins leading to a long and pleasing finish.

AGING POTENTIAL

Drink now or age up to 4 years.

FAMILY OWNED SINCE 1935