

RAYUELA RESERVA CABERNET SAUVIGNON 2014

VITICULTURE

Vineyard: Primarily from the Cabernet Sauvignon vineyards planted more than 100 years ago at the Fundo San Carlos de Cunaco in the Colchagua Valley.

Soil: Of alluvial origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and has a very good ability to administer the delivery of water to the plants throughout the year, which is very important to the production of high-quality Malbec.

Climate: The 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as a decrease in yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh and expressive of their place of origin and have good concentration, deep color, and good typicity.

Vineyard Management: The plantation density is 4,808 plants per hectare, and the vines are vertically positioned and spur pruned. Shoot tips are trimmed in the spring and early summers, and leaves are pulled manually in early March to increase ventilation and to expose the grapes to the morning sun.

VINIFICATION

Variety: Cabernet Sauvignon 91%, Malbec 7%, Syrah 2%.

Harvest: The Cabernet Sauvignon was hand and machine picked April 4–11. The Malbec was picked March 28–April 6, and the Syrah on March 19–26.

Vinification techniques: The grapes were destemmed, crushed into a stainless steel tank, and cold macerated for 2 days. Alcoholic fermentation took place with selected yeasts at 24°–26°C and gentle extraction via 2 pumpovers per day. Upon completion, the new wine was left on its skins for approximately 2 weeks. Malolactic fermentation took place naturally. Approximately 20% of this wine was aged in oak barrels, and the rest in stainless steel and concrete. Once the various components were blended, the wine was lightly filtered and bottled.

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

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.69

Total Acidity: 4.9 g/L

Residual Sugar: 2.0 g/L

Volatile Acidity: 0.5 g/L

TASTING NOTES

Intense ruby red with a violet hue. This is a fresh wine with outstanding aromas of fresh red fruits and cassis with a subtle spicy note. The medium-bodied palate is fresh and fruity with good balance and nicely rounded tannins.

AGING POTENTIAL

Drink now or cellar for 4 years.



FAMILY OWNED SINCE 1935