

# RAYUELA

## RESERVA



### RAYUELA RESERVA MALBEC 2017

#### VITICULTURE

**Vineyard:** This wine comes from different Malbec vineyards planted in the Colchagua Valley with an average age of 16 years.

**Soil:** Alluvial in origin with a sandy-clay texture, good drainage, and moderate fertility.

**Climate:** The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

**Vineyard Management:** The vineyards are planted to a density of 4,167–5,000 plants/hectare and are trained to low vertical shoot position and cane or double guyot pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation and morning sun for the grapes.

#### VINIFICATION:

**Variety:** Malbec 94%, Syrah 6%

**Harvest:** The Malbec was harvested during the second and third weeks of March, and the Syrah, during the first week of March.

**Vinification techniques:** The grapes were destemmed and crushed into stainless steel and cement tanks, where they fermented at 24°–26°C with light extraction and 4 short pump-overs per day, ending with a post-fermentation maceration for about a week. The subsequent malolactic fermentation occurred naturally. The wine was aged for 6 months in oak barrels. After the different components were blended, the wine was lightly filtered and bottled.

**Oak:** Aged for 6 months in used French oak barrels.

#### LABORATORY ANALYSIS

Alcohol: 13.5% vol.  
pH: 3.66  
Total Acidity: 5.1 g/L (C4H6O6)  
Residual Sugar: 3.5 g/L  
Volatile Acidity: 0.48 g/L

#### TASTING NOTES

Violet-red in color with fruity aromas that recall red and blue fruits such as blueberries, plums, and blackcurrants along with subtle notes of spices and violets that lend complexity. Very youthful, fruity, and well balanced on the palate with smooth tannins that lead to a long and pleasing finish.

#### AGING POTENTIAL

Drink now or hold up to 4 years.