

# RAYUELA

## RESERVA



### RAYUELA RESERVA MERLOT 2017

#### VITICULTURE

**Vineyard:** The grapes for this wine come from Merlot vineyards in the Colchagua Valley with an average age of 17 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:** All of the vines 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:** 89% Merlot, 6% Syrah, 5% Malbec.

**Harvest:** The Merlot grapes were picked during the third 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 just 4 pumpovers per day, ending with a post-fermentation maceration for about a week. The subsequent malolactic fermentation occurred naturally. Approximately 20% of the wine was aged in oak barrels, and the rest was held in stainless steel and concrete tanks. After the different components were blended, the wine was lightly filtered and bottled.

**Oak:** Approximately 20% of the blend was aged for 6 months in previously used French oak barrels.

#### LABORATORY ANALYSIS

**Alcohol:** 13.5% vol.

**pH:** 3.68

**Total Acidity:** 4.84 g/L

**Residual Sugar:** 3.41 g/L

**Volatile Acidity:** 0.50 /L

#### TASTING NOTES

Violet-red in color. The nose presents aromas of fresh red fruits such as cherries that mingle with subtle notes of herbs and spices. Medium-structured on the palate with friendly tannins that lead to a well-balanced and pleasing finish.

#### AGING POTENTIAL

Drink now or hold up to 4 years.