

RAYUELA

RESERVA



RAYUELA RESERVA SAUVIGNON BLANC 2018

VITICULTURE

Vineyard: The grapes for this wine come from two vineyards in the Colchagua Valley. The first is on the Fundo San Carlos property near Cunaco, where the blocks average 22 years in age. The second is in the Litueche zone just over 20 kilometers from the Colchagua coast, which lends freshness, natural acidity, and aromatic intensity to the wine.

Soil: Cunaco presents alluvial soils with a sandy-clay texture. The soil is deep, extraordinarily porous, and able to administer water to the plant very well throughout the year. Litueche has granitic soils with good depth and drainage.

Climate: The 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigating until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes.

It was a rather damp season, which resulted in slower and later ripening. The whites were harvested an average of 1–2 weeks later than in a normal year. The red grapes had warmer temperatures without the extremes of the previous year. January had an average high temperature of 28°C, and the good temperatures registered during March and April allowed the skins and seeds to ripen well and the grapes to reach the normal sugar level with higher natural acidity and harvests approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity.

Vineyard Management: The vineyards are planted to a density of 3,600 plants/hectare in Cunaco and 5,000 p/ha in Litueche. The vines are trained to low vertical shoot position and cane pruned. Shoots are pulled in the spring and early summer, and the leaves are left to cover the bunches throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

VINIFICATION:

Variety: 100% Sauvignon Blanc

Harvest: The grapes from the San Carlos Vineyard were picked February 26–27, and those from Litueche were hand picked March 4–6.

Vinification techniques: The grapes were destemmed into a press without crushing and macerated for 4–6 hours at 10°C to extract aromatic precursors and flavors contained in the skins and to increase the sensation of oiliness perceived in the final wine. The juice is later drained and decanted for 36–48 hours at 8°C before the clean must is transferred to stainless steel tanks for fermentation at a range of temperatures (14°–18°C) to obtain different aromatic profiles and different characteristics on the palate.

LABORATORY ANALYSIS

Alcohol: 13% vol.
pH: 3.35
Total Acidity: 4.5 g/L
Residual Sugar: 1.0 g/L
Volatile Acidity: 0.30 g/L

TASTING NOTES

Greenish-yellow in color with outstanding fruity aromas of white peach, pineapple, and grapefruit intermingled with floral and subtle citrus and saline notes. The palate is complete, fruity, fresh, and persistent with good volume and a pleasing finish.