

# RAYUELA

## RESERVA



### RAYUELA RESERVA CABERNET SAUVIGNON 2019

#### VITICULTURE

**Vineyard:** The grapes for this wine primarily come from the San Carlos Vineyard located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago.

**Soil:** The deep and extraordinarily porous soils are of alluvial origin with a sandy-clay texture and have very good ability to administer water to the plants throughout the year, which is especially important in old vines.

**Climate:** The 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36 or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened, because at one point they were showing very dry due to high temperatures.

**Vineyard Management:** The vineyard is planted to a density of 4,808 plants per hectare, and the vines are trellised to low vertical shoot position and spur pruned. Shoots are trimmed in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

#### VINIFICATION

**Variety:** Cabernet Sauvignon 98%, Syrah 2%

**Harvest:** The grapes were harvested between the last week of March and the third week of April.

**Vinification techniques:** The grapes were destemmed and crushed into a tank for alcoholic fermentation at 24–26°C. Fermentation was very gentle to prevent over-extraction in order to obtain a friendlier, more elegant wine.

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

#### LABORATORY ANALYSIS

Alcohol: 14 % vol.  
pH: 3.72  
Total Acidity: 3.3 g/L  
Residual Sugar: 2.6 g/L  
Volatile Acidity: 0.56 g/L

#### TASTING NOTES

This ruby-red wine has glints of violet. On the nose, the aromas are fruity, principally red fruit like tart cherry and raspberry. There are also aromas of spices and subtle notes of cacao. On the palate the wine is fresh with good balance, medium body, and smooth, rounded tannins that lead to a pleasing finish.

#### AGING POTENTIAL

Drink now or cellar for up to 4 years.