

RAYUELA

RESERVA



RAYUELA RESERVA MALBEC 2019

VITICULTURE

Vineyard: This wine is from different Malbec vineyards planted in the Colchagua Valley 16 years ago on average.

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

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 4,167 and 5,000 vines/hectare, trained to low vertical shoot position, and cane pruned. Shoot tips are trimmed in spring and early summer and leaves are manually pulled in early March to enhance ventilation around the grapes and expose them to the morning sun.

VINIFICATION:

Variety: Malbec 98%, Syrah 2%.

Harvest: The grapes were harvested between the first and third week of April.

Vinification techniques: The grapes were destemmed and crushed into a tank, where alcoholic fermentation was carried out at 24–26°C. The process was very gentle to prevent over-extraction and produce a more elegant, friendly, and balanced wine. Malolactic fermentation took place after the alcohol fermentation.

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

LABORATORY ANALYSIS

Alcohol: 14 % vol.
pH: 3.67
Total Acidity: 3.3 g/L
Residual Sugar: 2.7 g/L
Volatile Acidity: 0.49 g/L

TASTING NOTES

Intense violet color. On the nose it's a fruity wine with aromas principally of berries like blueberry and blackberry, together with smooth floral notes like violet. On the palate the wine is fresh and fruity, with rich acidity and smooth tannins that give way to a balanced, elegant finish.

AGING POTENTIAL

Drink now or cellar up to 4 years.