

RAYUELA

RESERVA



RAYUELA RESERVA MERLOT 2019

VITICULTURE

Vineyard: from different Merlot vineyards in the Colchagua Valley with an average age of 18 years.

Soil: Alluvial in origin with a 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: All of the vines are trained to low vertical shoot position and cane or double guyot pruned. Shoots are pulled in spring and early summer, and leaves are pulled manually in early March to ensure good ventilation and light for the grapes.

VINIFICATION:

Variety: Merlot 98%, Malbec 2%.

Harvest: The grapes were harvested the second week of March.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank. Alcoholic fermentation took place with selected yeasts at 24–26°C with light extraction through just 4 pump overs per day. Malolactic fermentation took place naturally, and 20% of the wine then aged in French oak barrels, with the remaining 80% of the wine remaining in stainless steel and concrete. After the final blend, the wine was lightly filtered and bottled.

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

LABORATORY ANALYSIS

Alcohol: 14 % vol.

pH: 3.65

Total Acidity: 3.2 g/L

Residual Sugar: 1.0 g/L

Volatile Acidity: 0.54 g/L

TASTING NOTES

Red with glints of violet. On the nose the aromas are primarily of fresh fruit like plum and cherry, complemented by a subtle note of vanilla. On the palate the wine has medium body, smooth tannins, and good balance that gives way to a long finish with a fruity aftertaste.

AGING POTENTIAL

Drink now or cellar up to 4 years.