

# RAYUELA

## RESERVA



### RAYUELA RESERVA SAUVIGNON BLANC 2020

#### 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 23 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 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Spring also had isolated incidents of frost in a few sectors of Colchagua, affecting the yields in some of the vineyards that helped with the quality of the grapes for particular varieties. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance.

**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:** Sauvignon Blanc 100%.

**Harvest:** The grapes from the San Carlos Vineyard were picked February 17, and those from Litueche were hand-picked March 19–20.

**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. The juice was later drained and decanted for 36–48 hours at 8°C before the clean must was 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: 3.27  
Total acidity: 4,4 g/L  
Residual Sugar: 1.2 g/L  
Volatile Acidity: 0.14 g/L

#### TASTING NOTES

With a pale yellow color, the wine presents fruity aromas on the nose like pineapple, white peach, and pear, as well as citrus fruits. It is fresh and balanced on the palate with rich acidity that gives way to a long, fruity finish.