

# RAYUELA

## GRAN RESERVA



## RAYUELA GRAN RESERVA CARMENERE 2023

### VITICULTURE

**Vineyard:** La Capilla, located near Peralillo, Colchagua Valley. The Carménère vines have an average age of 32 years.

**Soil:** Of volcanic and alluvial origin, shallow, well-drained, and low fertility, with a significant percentage of sand and silt, a compact sandstone layer at a depth of 1 to 1.5 meters. The surface contains whitish volcanic ash, which gives the wine its special characteristics.

**Climate:** The 2022-2023 season began with a winter marked by moderate rainfall that increased throughout this period, reaching a record rainfall of nearly 380 mm in early spring. These rains were important for filling the reservoir capacity of our vineyards, allowing us to delay the first irrigations when compared to the previous season. The rainfall, combined with the first irrigations of the season, allowed us to begin the phenological cycle of our vineyards with good soil moisture levels, thus avoiding the risk of stress in the vines. Temperatures at the beginning of winter were mild; this trend continued into early spring, resulting in later bud break compared to previous years. Summer began with lower temperatures than the average in recent years; however, heat waves reaching 37°C were observed throughout the summer, events that accelerated the phenological processes of the grapes. Finally, the months of March and April were marked by high temperatures, conditions that led to an earlier ripening of the later-ripening varieties, and resulting in earlier harvests. All of this is reflected in fresh wines with high natural acidity, excellent concentration, and balance.

**Vineyard management:** The vineyard is planted at a density of 3,344 plants/hectare, trained on low trellises and pruned using a double guyot or carrier. Shoots are removed in spring and early summer; leaves are removed manually in early March to increase the grapes' ventilation.

### VINIFICATION

**Varieties:** Carménère 99%, Petit Verdot 1%

**Harvest:** The grapes were harvested between 17–21 April, 2023.

**Winemaking Techniques:** The grapes were destemmed and crushed into a tank. Alcoholic fermentation took place at temperatures between 26 and 28°C. The fermentation was carried out very gently, avoiding over-extraction in order to produce a more elegant, pleasant, and balanced wine. The process was concluded with a post-fermentation maceration of approximately 6 to 8 days. This was followed by malolactic fermentation, which was completed in barrels.

**Oak:** Approximately 48% of the wine spent 11 months in second-use French oak barrels, 6% in 3,200L concrete eggs, while the remaining 46% was kept in stainless steel tanks to maintain freshness and fruit intensity in the final blend.

### LABORATORY ANALYSIS

Alcohol: 13.5 %  
pH: 3.69  
Residual Sugars: 2.9 g/L

### TASTING NOTES

Deep red with violet hues, it has a strong spiced character, highlighting elegant aromas of blue fruits accompanied by subtle notes of roasted coffee. On the palate, it stands out for its balance and good texture, with firm, reactive tannins that give way to a pleasant, long finish.

### AGING POTENTIAL

Drink now or cellar for 6 years.