RAYUELA
GRAN RESERVA



RAYUELA GRAN RESERVA MALBEC 2024

VITICULTURE

Soil: Alluvial in origin, with sandy-clay textures and great depth. It has the ability to regulate water supply to the vines very efficiently throughout the year, with good drainage and moderate fertility.

WINEMAKING

Variety: 98% Malbec, 2% Petit Verdot.

Winemaking Techniques: The grapes were destemmed and crushed into a tank. Alcoholic fermentation took place at temperatures between 24 and 26°C. Fermentation was carried out very gently, avoiding over-extraction in order to produce a more elegant, approachable and balanced wine. This was followed by a post-fermentation maceration of approximately 6 to 9 days. Malolactic fermentation was then carried out, with 85% of the wine undergoing this process in barrels, while the remaining 15% was kept in stainless steel tanks.

Oak: Approximately 25% of the wine was aged for 11 months in used French oak barrels, while the remaining 75% was aged in stainless steel tanks to preserve the freshness and intensity of the fruit.

Serving: Gran Reserva Malbec is ideal for pairing with grilled red meats, lamb, duck, sweetbreads, cured meats and traditional dishes such as chickpeas with sausage. Its balance and freshness pair particularly well with intensely flavored dishes. Serve between 15 and 16°C and, if possible, decant for a few minutes before enjoying.

LABORATORY ANALYSIS

Alcohol: 13.5%
pH: 3.62
Total Acidity: 4.90 g/L
Residual Sugar: 1.9 g/L

TASTING NOTES

The wine has an intense red color with violet hues. On the nose, it reveals a balance between ripe red fruit and subtle French oak notes, adding hints of spice. On the palate, it shows good structure and a broad mouthfeel, with fine tannins that provide a pleasant, lingering finish.

AGING POTENTIAL

Enjoy now or cellar for up to 6 years.