

RAYUELA

RESERVA



RAYUELA RESERVA CHARDONNAY 2024

VITICULTURE

Vineyard: From multiple vineyards throughout the Colchagua Valley, a large part comes from our San Carlos estate, located near the town of Cunaco, while another part comes from a more coastal area in Colchagua, near to the town of Litueche.

Soil: Cunaco has alluvial soils with a sandy-clay texture, very good drainage, extraordinary porosity, and a very good ability to administer the water to the plant throughout the year. The soils of the vineyard closer to the Colchagua coast are principally granite with sectors with alluvial soils, deep in general, with good drainage and rocks present throughout the profile.

Climate: The 2023–2024 season began with a winter that was rainier than previous years, with moderate precipitations early on that increased during the months of July and August, reaching a total above 600mm by early spring. This allowed us to delay the first irrigation of the season by 3–4 weeks when compared to the previous season. The amount of precipitation in winter allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and avoid risks of hydric stress in the plants. Temperatures in winter were mild, and this trend continued throughout spring, which meant budbreak was slightly delayed. Summer saw high temperatures with heat waves that continued sporadically during the entire season, which might have indicated an early harvest, however this pattern began to fade during the last third of summer and early autumn, when maximum temperatures just barely surpassed 30°C. This created ideal conditions for our grapes to ripen fully. The season will be reflected in the fresh wines with character and complexity.

Vineyard management: The vineyard has a plantation density of 5,000 plants/hectare and they are trained to low vertical shoot position and cane or double guyot pruned. Shoot tips were trimmed in spring and early summer. Leaves were not removed in order to maintain the bunches covered during the ripening period, in order to produce a fresher, more intense and more aromatic wine.

VINIFICATION

Variety: Chardonnay 94%, 6% Viognier.

Harvest: the grapes were harvested between 13 March – 20 March 2024.

Winemaking techniques: The grapes were destemmed and crushed without maceration. The juice was drained and decanted for 36–48 hours at 10°C. Alcoholic fermentation took place in stainless steel tanks at temperatures between 16–20°C with native and selected yeasts.

LABORATORY ANALYSIS

Alcohol: 13,5%
PH: 3,33
Total Acidity: 5,45 gr/L
Residual Sugar: 1 g/L

TASTING NOTES:

With a yellow-green color, clean and bright. The very expressive nose shows aromas of citrus and tropical fruit, especially grapefruit. The wine is fresh and fruity on the palate, with good volume and a long finish.