

RAYUELA

RESERVA



RAYUELA RESERVA SAUVIGNON BLANC 2024

VITICULTURE

Vineyards: The grapes for this wine come from vineyards in the Colchagua Valley. The first is on the Fundo San Carlos property near Cunaco, where the blocks average 25 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.

Soils: Cunaco presents alluvial soils with a sandy-clay texture and very good drainage. The soil is deep, extraordinarily porous, and able to administer water to the plant very well throughout the year. The coastal vineyard has granitic soils with good depth and drainage.

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 vineyards are planted to a density of 3,600 plants/hectare. 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 were harvested between 5–11 March 2024.

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: 3.17
Total acidity: 4.44 g/L
Residual Sugar: Less than 1.00 g/L

TASTING NOTES

Of a pale yellow-green color. The nose shows aromas of fresh fruit such as white peach, accompanied by subtle citrus notes. The palate reveals a fresh wine with good acidity and minerality, which both add tension to the wine and lead to a long, fruity finish.