

RAYUN

RESERVA



CABERNET SAUVIGNON COLCHAGUA 2013

This wine with a pleasant aroma profile, with aromas of ripe red fruits, hints of vanilla, coconut, cloves, black pepper and toasted aromas perfect complement possessing aromatic complexity. In the mouth has good volume and structure, round and velvety tannins. It is a balanced wine has pleasant aftertaste.

WINEGROWING

Harvest Year: 2013

Appellation: Colchagua Valley

Year in which vineyards were planted: 1993

Yield: 10 tons/ha

Month of harvest: Mid April

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Cold maceration for 72 hours at 10°C, pre-fermentation, and post fermentation maceration for 15 days to extract volume and density.

Fermentation: 10 days, starting at low temperatures up to 24°C, in order to preserve the fruit character and avoid the tannin over extraction.

Malolactic fermentation: yes

Ageing: 6-8 months in French and American oak. At least 3 months of bottle keeping.

ANALYTICAL INFORMATION

Composition: 100% Cabernet Sauvignon

Alcohol (% vol.): 13,5

pH: 3,5

Total acidity (exp. in gr/Lt of Tartaric Acid): 5,4

Residual Sugar (gr/Lt): 4,3