

# RAYUN

## RESERVA



### CARMENERÉ COLCHAGUA 2013

This wine has an intense dark red color, with aromas of black fruits such as blackberries and blueberries and also has notes of coffee, mocha and spice very nice. It is a wine with character, volume, structure and very oily. It has a balanced acidity and is very persistent.

#### WINEGROWING

Varietal composition: 100% Carmeneré

Harvest Year: 2013

Appellation: Colchagua Valley

Year in which vineyards were planted: 1994

Yield: 10 tons/ha

Month of harvest: May.

#### WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Cold maceration 72 hours at 10 °C before fermentation and post fermentative maceration for about 15 days to extract volume and density.

Fermentation: During 10 days, starting at very low temps with a maximum of 24°C to preserve fruity flavors and avoid tannin over extraction.

Malolactic fermentation: YES

Ageing: 6 to 8 months in contact with American and French Oak.  
At least 3 months of bottle keeping.

#### ANALYTICAL INFORMATION

Varietal composition: 100% Carmeneré

Alcohol (% vol.): 13,5

Ph: 3,5

Total acidity (exp. in gr/Lt of Tartaric Acid): 5,2

Residual Sugar (gr/Lt): 3,9