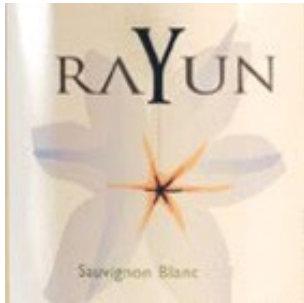


# RAYUN

Central Valley  
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Chile

Central Valley  
Multiple sub appellations

## OVERVIEW

Alvaro Espinoza has singlehandedly started a revolution in Chilean winemaking with his dedication to organic and biodynamic viticulture. He's got more awards than his modest home in the Maipo Valley can hold; and he's widely recognized as one of the leading winemakers in all of South America, let alone Chile. Espinoza explained to us that his work at Rayun is essentially an extension of what he's done at his own world-class estate Antiyal and at Emiliana Orgánico, Chile's foremost organic winery—that is, to find the right type of vineyard that best expresses the personality of each wine grape. Alvaro is also best known as the oenologist who identified Carmenere as the variety it is today. Alvaro Espinoza's latest project can be summed up as best fruit for lowest price. With his extensive experience as a consultant to many of the premium vineyards of Chile, Alvaro has developed a deep knowledge of every Chilean grape growing areas and made contacts with many of its growers. The vineyards are managed using sustainable viticulture. Those who cannot bottle on their own are eager to sell grapes to Alvaro's operation called Geo Wines and here he vinifies at low cost the best Chilean crop offered to him.

## WINES

### Rayun Sauvignon Blanc

hand picked early in the morning, the reductive fermentation took place in stainless steel tanks at low temperatures (14-16°C) with yeasts that were specially-selected to heighten the characteristic citrus and mineral aromas and flavors of Sauvignon blanc.

### Rayun Chardonnay

To achieve its maximum aromatic potential, the grapes were picked mechanically at night, which allows them to be processed at low temperatures. Then they were pressed and the juice transferred to temperature-controlled stainless steel tanks where the alcoholic fermentation took place with the help of using yeasts that were specially selected for this variety and valley.

### Rayun Merlot

The grapes from vineyards in Colchagua and Rapel valley were picked to ensure the optimum balance between sugar and acidity along with ripe tannins and polyphenols. Fermentation took place in temperature-controlled stainless steel tanks with selected yeasts and programmed pump-overs. Malolactic fermentation was done naturally.

### Rayun Syrah

Grown in Totihue, on the foothills of the Andes mountains and Nancagua, on the west coast range of mountains from Rapel valley. After a 7 day fermentation, the wine remains in inert stainless steel tanks to preserve the fruit characteristics.

### Rayun Carmenere

Grown in the Colchagua valley, which is characterized by the great quality and concentration it imparts to the variety. Its vast day-night temperature differentials together with long and sunny summers allow the fruit to ripen slowly and provide an intense violet colour. Once fermentation was complete, the Carménère remains in inert stainless steel tanks to preserve the fruit characteristics.

### Rayun Cabernet Sauvignon

Grown in old vineyards trained to vertical shoot position. After crushing, 50% of the must went through a cold maceration process for three days at 8° Celsius. The fermentation took place in stainless steel tanks with controlled temperature at 28°C for 7-8 days. Once this was completed, it remained on the skins for further 4-5 days.