



LATE HARVEST

GRAND RESERVE LA PORFIA

Variety: Gewurztraminer / Viognier
Vintage: 2008
Valley: Itata
Final blend: 85% Gewurztraminer
15% Viognier

Chemical analysis

Alcohol: 12°
pH: 3.47
Total acidity: 5.46 g/l (tartaric)
Residual sugar: 116.29 g/l

Climate: Warm days with cool evenings produce a significant variation between daytime and nighttime temperatures.

Soil: Sandy loam on gently sloping hillsides with medium fertility and a permeability that provides excellent vineyard management.

Harvest date: June–July 2007

Winemaking: Direct pressed and cold decanted before racking to stainless steel tanks for fermentation with selected yeasts at 15°–28°C (59°–82°F)

Bottling Date: December 30, 2008

Wine description

Visual: Intense golden-yellow in color.

Aromas: Aromas of honey, citrus, and floral notes, along with dried apricot, almond, vanilla, and toast.

Palate: Sweet attack with good balance of sweetness and acidity on the mid-palate, with smooth alcohol that does not burn. The wine is broad and well-rounded. Very fine tannins and a discrete use of oak that allows the wine to express its aromas. Pleasing touch of bitterness on the finish.

This blend of gewürztraminer and Viognier shows an interesting balance between the honey and almond flavors associated with

late harvests and the fruitiness of the Viognier.

It also has tremendous volume on the palate, and the sugar level of the gewürztraminer is balanced with the acidity of the Viognier to achieve a wine that is well-balanced and elegant without being overly rich.

Serving suggestions

Serve with foie gras, blue cheese, chocolate, or butterscotch desserts.

Serve very cold at 10°C (50°F).

Aging potential: 5 years.

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