



CABERNET FRANC

GRAND RESERVE LA PORFIA

Variety: Cabernet Franc
Vintage: 2002
Valley: Curicó
Final blend: Cabernet Franc 100%

Chemical analysis

Alcohol: 13°
pH: 3.72
Total acidity: 4.78 g/l (tartaric)
Residual sugar: 1.91g/l
Free SO₂: 25 ppm at bottling

Climate: Warm days are cooled in late afternoon by soft ocean breezes, resulting in wide temperature fluctuations from day to night.

Soil: Rich in organic material; relatively fertile.

Harvest date: April 28.

Harvest: Hand-picked into half-ton bins. Cluster selection on the vine, with leaf removal prior to vintage. Harvested only in the morning hours to keep the fruit cool.

Winemaking: Gently crushed and de-stemmed. Pre-fermentation maceration for three days at 59°F (15°C). Primary fermentation in stainless steel fermenters at 77–82°F (25–28°C).

Pressing: Total maceration time of three weeks. Press fractions based on constant tasting, with no “press wine” included in the blend.

Aging: The wine spent one year in French (60%) and American (40%) oak barrels (30% new).

Bottling date: August 2003.

Wine description

Appearance: Deep ruby red with brilliant clarity and medium viscosity in the glass.

Aromas: Forward black cherry and cassis are complemented by notes of red bell pepper, sun-dried fruits, toast, coffee, and vanilla.

Palate: Deceptively open and direct on entry, opening to reveal a rounded middle supported by excellent acidity. Soft tannins from the middle palate through the firm, ever-so-slightly bitter finish, which adds length to the structural elements.

This full-bodied Cabernet Franc was aged in small oak barrels, which contributed toasty complexity to the gamut of rich fruit flavors. The mouthfeel is balanced toward firmness, showcasing the aging potential of the variety.

Serving suggestions

Try pairing this wine with game meats, dishes featuring green peppercorns, or a variety of cheeses. Serve at 64°F (18°C), within six years of bottling.

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