



CABERNET SAUVIGNON

GRAND RESERVE LA PORFIA

Variety: Cabernet Sauvignon
Vintage: 2002
Valley: Rapel (Sub region Colchagua)
Final blend: Cabernet Sauvignon 85%/
Carignan 15%

Chemical analysis

Alcohol: 13.2°
pH: 3.63
Total acidity: 5.02 g/l (tartaric)
Residual sugar: 1.7 g/l
Free SO₂: 25 ppm at bottling

Climate: Hot afternoons, with cool evenings extending through the morning hours.

Soil: Hillside planting on sandy loam soils with good drainage.

Harvest date: Late April .

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 (50%) and American (50%) oak barrels (30% new).

Bottling date: July 2003.

Wine description

Appearance: Medium-deep ruby red, with cherry highlights.

Aromas: Seductive, with red fruits—especially raspberry—and spicy hints of nutmeg, cumin, and lemon verbena, as well as toast and vanilla from the barrel aging.

Palate: Food-friendly, with a focused entry and good intensity on the mid-palate. Ripe, understated tannins and good acidity contribute perfect balance and medium viscosity. A slight bitterness on the finish bolsters the lingering fruit.

This Cabernet Sauvignon shows the harmony and finesse of all its components. It has good color, delicate fruit aromas, and

spicy elements from the forward wood, revealing its aging in noble oak. The impression in the mouth is linear and well balanced, with backbone. The acid and tannin structure is elegant yet firm, making this wine a good candidate for extended bottle aging, which will result in fine integration of its many flavors.

Serving suggestions

This reserve-style wine will enhance oven-roasted meats, meats with spicy sauces, or creamy cow's milk and sheep's milk cheeses. Drink now to appreciate the forward fruit aromas, or lay down for up to six years for the resolution of its fine, ripe, elegant tannins.

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