



# CABERNET SAUVIGNON

## GRAND RESERVE LA PORFIA

Variety: Cabernet Sauvignon  
Vintage: 2003  
Valley: Rapel  
Final blend: Cabernet Sauvignon 85%  
Cabernet Franc 9% Merlot 6%

**Chemical analysis**  
Alcohol: 13.0°  
pH: 3.83  
Total acidity: 5.57 g/l (tartaric)  
Residual sugar: 2.87 g/l

**Climate:** Hot afternoons, with cool evenings producing a gradient of temperature between day and night.

**Soil:** Hillside planting on sandy loam soils with good drainage. Alluvial origin, stratified and slightly undulated, of medium depth, loamy texture and basic ph.

**Harvest date:** April .

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

**Winemaking:** The clusters were crushed carefully and then a cool pre-fermentation maceration was given in the stainless steel tanks at 59°F (15°C) for three days.

**Fermentation:** In stainless steel tanks it ferments at 77-82°F (25-28°C). Post-fermentation maceration was given for about two-three weeks.

**Aging:** The wine spent fourteen month in French (70%) and American (30%) oak barrels (30% new).

**Bottling date:** October 2004.

### Wine description

**Appearance:** Intense ruby red, almost grenade. The reflects are violet-dark cherry.

**Aromas:** Attractive, with red fruits and species: melon, blackberry, cinnamon, clove and notes of toasted oak.

**Palate:** Wide attack open on a rich medium palate, with nice acid support. Well combined with the important and young tannic structure. The tannins are very present but kept relatively smooth because of the richness. Final is medium long.

This is a great intense Cabernet Sauvignon which offers a rich intense nose, plenty of fruit aromas combined with the barrel aging flavours. The mouth is wide, shows a great

balance between sweetness of alcohol, and power from the tannins. Of course, this wine is very young and adequate aging in the bottle will finish the blend of the flavours and the combination between the components; the secret of great wines.

### Serving suggestions

This wine will enhance oven-roasted meats, like beef ribs; meats with spicy sauces, like wild rabbit; 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. Serve at 64° F (18°C).

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