



CARMÉNÈRE

GRAND RESERVE LA PORFIA

Variety: Carmenère
Vintage: 2002
Valley: Central
Final blend: Carmenère 85%/Merlot 8%/
Syrah 7%

Chemical analysis

Alcohol: 13.1°
pH: 3.84
Total acidity: 4.78 g/l (tartaric)
Residual sugar: 1.62g/l
Free SO₂: 25 ppm at bottling

Climate: Cool mornings give way to hot afternoons, which are cooled again in the evening by refreshing maritime breezes.

Soil: Silty, clay loam soils with medium drainage.

Harvest date: April 30.

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: August 2003.

Wine description

Appearance: Medium ruby red with a dark violet hue at the rim.

Aromas: Spot-on varietal expression, showing red bell pepper against a floral background of hyacinth and lilac followed by dried apricot, tobacco, leather, black fruits, and blueberries, with spicy accents of nutmeg, clove, and toast.

Palate: Medium breadth on the entry, revealing firm but smooth tannins on the middle palate. Good tannin/alcohol balance, with a medium to long finish.

This Carmenère shows good depth and varietal character. The fruity, herbaceous, and spicy flavors are ample, complex, and balanced, supported by fine oak notes from barrel aging.

Serving suggestions

The rich intensity of this reserve-style wine will enhance a variety of red meats, stews, vegetable tarts, or soft cheeses. Serve at 64°F (18°C), within six years of bottling.

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