



CARMÉNÈRE

GRAND RESERVE LA PORFIA

Variety: Carménère
Vintage: 2003
Valley: Curicó
Final blend: Carménère 85% / Merlot 8% /
Malbec 7%

Chemical analysis

Alcohol: 13,0°
pH: 3,90
Total acidity: 5,36 g/l (tartaric)
Residual sugar: 2,41g/l

Climate: Part of the vineyards have influence of cool mornings that give way to hot afternoons, which are cooled again in the evening by refreshing maritime breezes. The another vineyards have relatively warm days, with cool afternoons extending through the evening hours with influence of the Andes Mountains.

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. 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.

Ageing: The wine spent fourteen month in French (60%) and American (40%) oak barrels (30% new).

Bottling date: October 2004.

Wine description

Appearance: Dark ruby red with dark violet reflects.

Aromas: The aromatic complexity shows the variety at its best, notes of cherry, honey and vanilla as well as smoky undertones, tobacco and dry oak accents.

Palate: Wide attack, soft and full medium palate. It has good and discreet acid support, and many soft tannins. The balance of the wine is premium, and makes it strong and elegant at the same time. Finish is extra long and smooth.

This Carménère is a good example of a combination of strength and finesse at the same time: the complex fruity nose express

very well this variety when it is picked up at correct maturity, these aromas are underlined by the barrel ageing flavours. The intensity and smoothness of the tannins shows the low yield of the plants. All this result in an impressive Carménère.

Serving suggestions

The rich intensity of this reserve-style wine will enhance a variety of red meats, like filet mignon, veal Blanquette; stews; vegetable tarts; or soft cheeses. Serve at 68°F (20°C), within six years of bottling.

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