



MALBEC

GRAND RESERVE LA PORFIA

Variety: Malbec
Vintage: 2002
Valley: Rapel
Final blend: Malbec 85%/Syrah 15%

Chemical analysis

Alcohol: 12.4°
pH: 3.76
Total acidity: 4.90 g/l (tartaric)
Residual sugar: 1.52 g/l
Free SO₂: 25 ppm at bottling

Climate: Relatively warm days, with cool evenings extending through the morning hours.

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

Harvest date: April 10.

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: July 2003.

Wine description

Appearance: Medium ruby red with dark violet hues.

Aromas: Inviting fruit elements of cherry and plum are joined by cocoa, tobacco, cilantro, freshly ground white pepper, and lilac, accentuated by integrated notes of vanilla and smoke.

Palate: Broad entry, straightforward and open on the middle palate, with fresh acidity supporting its juicy mouthfeel and moderate to full tannins with a long, persistent finish. Underlying wood flavors resonate.

This reserve-style wine combines intense fruit flavors and herbaceous notes, with the

barrel playing a supporting role. On the palate, the full, round structure complements the fruit characters initially perceived on the nose. This tannic, full-bodied Malbec can be cellared for up to six years

Serving suggestions

For a spectacular food and wine pairing, serve this Malbec with grilled lamb or braised rabbit. It will also complement stews, flavored cheeses, and grilled meats. Serve at 64°F (18°C).

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