



MALBEC

GRAND RESERVE LA PORFIA

Variety: Malbec
Vintage: 2003
Valley: Maipo
Final blend: Malbec 85%/Syrah 15%

Chemical analysis

Alcohol: 13.0°
pH: 3.72
Total acidity: 5.65 g/l (tartaric)
Residual sugar: 2.81 g/l

Climate: Warm days, with cool evenings producing a difference of temperature between day and night.

Soil: Planting on stony soils with good drainage. Alluvial origin with influence of Maipo river.

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.

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 (75%) and American (25%) oak barrels (30% new).

Bottling date: October 2004.

Wine description

Appearance: Medium ruby red with dark violet hues.

Aromas: Integrated notes of vanilla and smoke, with expansive aromas of melon, violet, cherry, cocoa and spice.

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 spicy 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° to 68° F (18° to 20°C).

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