

# MILLAMAN

ESTATE RESERVE



## CABERNET SAUVIGNON 2016

**Producer:** Hacienda El Condor.  
**Blend:** 100% Cabernet Sauvignon.  
**Origin:** Curicó Valley.

### VINEYARD

- from Caperana and San Jorge Estates;
- traditional planting standard;
- irrigation by furrow and drip, with controlled deficit;
- careful oenological management, in search of a slow maturation and fresh and fruity flavors.

### VINTAGE

Grapes were handpicked the 3rd week of April. The terroir allows us to obtain a great color and concentration of aromas, with a balanced acidity.

### FERMENTATION NOTES

- 2 days of cold maceration;
- fermented for 8 days at controlled temperatures (25-28 °C);
- selected yeasts;
- 4 to 7 days of maceration after fermentation;
- complete malolactic fermentation.

ALC %	R.S.	TOTAL ACIDITY	PH
13%	2,19 g/l	4,69 g/l	3,60

### AGEING

Aged in French oak barrels for 6 months.

### FILTRATION

Wine stabilized at cold temperatures. During the filtration process, it passed through a 0,65µ membrane.

### COLOR

Attractive red color with violet tones.

### AROMAS

Fruity and complex nose, dominated by aromas of black and red berries well complemented with spicy tones.

### PALATE

A soft and tasty wine. Medium body with a long finish. An easy wine to drink.

### HOW TO SERVE

Best served lightly fresh at 16°C/60°F.  
Excellent with a wide variety of tasty, salty dishes and meals such as roast beef, steaks, casseroles and mature cheeses.