

# CASA MILLAMAN

## CASA MILLAMAN 2015

**Producer:** Hacienda El Condor.

**Origin:** Curicó Valley.

### VINEYARD

Vineyard of 1940, balanced, planted in a soil of coluvial origin, driven in traditional trellis with irrigation by furrow. The climatic condition of the valley and the good luminosity allow us to stop the vegetative growth of the vineyard and to achieve a perfect concentration and maturity of these grapes.

### VINTAGE

Differentiated and defined according to the concentration of the grapes and their aromatic potential. The grapes were harvested in the middle of April in small boxes of 18kg.

### FERMENTATION

The winemaking technique is oriented to obtain fresh, fruity, vibrant, concentrated and elegant wines. The fermentation took place at moderate temperatures to achieve a smooth extraction of the tannins to preserve the fruitiness of the wine.

- the grapes were destemmed and manually selected and softly pressed;
- natural bearing;
- extended contact with the skin;
- complete malolactic fermentation.

### AGEING

Aged in French oak barrel of 1st use for 26 months in the underground cellar.

### COLOR

Wine naturally clean and stable, has a deep red color with purple tints.

### AROMAS

Intense black and red fruits, spices, anise and rosehip.

### PALATE

It is a very elegant wine of great body that seduces us with its sweet and friendly tannins. It is linear and of great complexity. Deep body, structured, lively, long and complex.

### HOW TO SERVE

Best served at 18°C.

Ideal for high gastronomy and food pairing.



ALC %	R.S.	TOTAL ACIDITY	PH
15%	2,94 g/l	6,34 g/l	3,32