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ORÍGENES

- de -

MILLAMAN



70% Cabernet Sauvignon, 15% Malbec,
15% Zinfandel. *Curicó / Chile*

TASTING NOTES

Colour: Deep red colour with purple hints.

Aromas: With great complexity and diversity of aromas, at first impact the notes of Zinfandel stand out with their sweet candied tones, added to these are the floral fragrances of Malbec. Once the wine rests, the persistence of the Cabernet Sauvignon emerges with its notes of spices and black fruits. Aromatically it is a wine that makes us travel through the memory of a range of aromas that seduce us, finally we can feel a subtle note of "crust di pane" that invites us to know in the mouth.

Mouthfeel: It is a robust and concentrated wine of great persistence, with present and tasty tannins, perfect for a great pairing, balanced acidity, round, it is a very long-lived wine.

Pairing:

With red meats such as beef, lamb and pork.

The Duck, becomes the best pairing.

Recommended serving temperature: 14°-16°C

Recommended decantation

VINEYARD

Plantation year: Cabernet Sauvignon 1993 – Malbec 1940 – Zinfandel 1999.

Soil: Great soil diversity: Cabernet Sauvignon planted at the foot of the Andes mountain range, in the San Jorge hills, with a clay loam soil profile, granitic. **Malbec:** planted in soil in the center of the valley of alluvial origin, very deep clay loam. **Zinfandel:** Planted on the banks of the Maipo River in a soil of alluvial origin.

Climate: Mediterranean with thermal difference in each of the varieties which are fully expressed in the aromatic complexity of this wine.

Harvest: Handpicked. We get the full potential of our terroir looking for a specific balance of freshness, ripening and concentration of the grapes. Picking month: April.

WINEMAKING

Fermentation: Under a modern philosophy based on the traditional oenology of the old world, which allows us to express the faithful reaction of each fermentation separately with 30% native yeasts. Subsequently make a mix of selected yeasts, for the end of fermentation, contributing to the complexity of this wine.

Aging: New French oak barrels for 14 months.

Unfiltered.

LABORATORY ANALYSIS

Alcohol: 15%

Residual sugar: TBC

Total acidity: TBC

pH: TBC

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DEEPLY ROOTED IN CHILE