



CASA MILLAMAN



Red Blend *Curicó / Chile*

TASTING NOTES

- **Colour:** Intense and deep red color with purple hints.
- **Aromas:** Red and black fruit, fresh spices, anise and rosehip notes.
- **Mouthfeel:** Very elegant and complex at the same time. It's tannins are present and gentle, giving us a bit of a sweet feeling. Well balanced and structured. Rich after-taste that preserves the experience for a long time.
- **Pairing:**
 - Veal ribs.
 - Duck confit.
 - Filet Mignon with mushroom sauce.

Suggested serving temperature: 16°C (60°F).

We recommend the use of decanter for 30 min.

VINEYARD

- **Plantation year:** 1940, 35° 1' 5.38" South, 71° 26' 2.60" West.
- **Conduction system:** Naturally balanced traditional trellis. Irrigation by furrow.
- **Soil:** Deep, great drainage and from coluvial origins.
- **Climate:** Mediterranean. Excellent luminosity and low humidity conditions allows us to achieve a perfect concentration and maturity of these grapes.
- **Harvest:** Manual. The work is oriented to enhancing the profile of ripe and concentrated fruit. Harvest month: April-May.

WINEMAKING

- **Pre-fermentative:** Hand-selected and destemmed grapes, long cold maceration below 8°C to enhance aromatic complexity. Gentle squeeze before fermentation starts.
- **Fermentation:** With native yeasts at a moderate temperature to gently extract tannins and maintain the exemplary fruit of the terroir in this wine.
- **Post-fermentative maceration:** Extended contact with the skin of the grapes and complete malolactic fermentation.
- **Aging:** New French barrels for 26 months in the family's underground cellar.

LABORATORY ANALYSIS

- **Alcohol:** 15 %
- **Residual sugar:** 2,94 g/l
- **Total acidity:** 6,26 g/l
- **pH:** 3,33

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