



Festa

MILLAMAN

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Rosé Sparkling *Curicó / Chile*

TASTING NOTES

- **Colour:** Apricot (pale orange yellow)
- **Aromas:** At first impact, sweet and ripe notes of Damascus, peach, Papaya, Nectarine stand out, when it opens it expresses complex notes of tangerine and soft mint, highlighting a fresh and seductive aroma.
- **Taste:** Sweet, fresh, round and tasty with a complex aromatic expression in the mouth.
- **Pairing:**
 - Appetizers, sweet desserts.

Recommended serving temperature: 8 - 10 °C.

We recommend the use of decanter.

VINEYARD

- **Vine:** Traditional espalier, randomly planted between Cabernet Sauvignon and Malbec.
- **Soil:** Deep colluvial clay loam soil.
- **Climate:** Mediterranean.
- **Harvest:** Good climatic conditions in the valley, the adaptability of the vineyard to the "Sagrada Familia" terroir, no rain in summer, good health of the grapes, balance of the grapes at the time of harvest, we achieved an excellent Sparkling Rosatto.

WINEMAKING

- **Fermentation:** The must was clarified <50NTU, once clean, cold macerated around 5°C to enhance its aromatic profile. When the native yeasts were activated, we began the co-inoculation process to achieve greater aromatic complexity and achieve adequate fermentation in cold in the order of 10°C
- **Filtration:** Stabilized and filtered by 0.45 micron Sterile.
- **Ageing:** The Sparkling Rosatto has a rich fresh acidity to enjoy pleasant moments and very easy consumption.

LABORATORY ANALYSIS

- **Alcohol:** 10,5 %
- **Residual sugar:** 45 g/l
- **Total acidity:** 7,3 g/l
- **pH:** 3,12

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