



# MILLAMAN

## ESTATE RESERVE



### Chardonnay

*Curicó / Chile*

#### TASTING NOTES

- **Colour:** Clean yellow, with greenish notes.
  - **Aromas:** Notes of pear, apricot and citrus blossom.
  - **Mouthfeel:** Juicy and fresh wine, balanced acidity, good structure, broad and seductive.
  - **Pairing:**
    - Pasta stuffed with Shrimp.
    - Fatty fish preparations like Salmon Carpaccio or Grilled Tuna with sesame seeds.
    - Breaded seafood or vegetables.
- Suggested serving temperature: 10°C (50°F).

#### VINEYARD

- **Plantation year:** 1990
- **Conduction method:** Traditional trellis, planted from east to west for perfect sun exposure and development of fruit concentration.
- **Soil:** Deep colluvial soil with clay and loam.
- **Climate:** Mediterranean.
- **Harvest:** Manual harvest. At the peak of its aromatic maturation.

#### WINEMAKING

- **Pre-fermentative:** Direct to press, natural precipitation of the juice at low temperature.
- **Maceration:** 10 days at 5°C to enhance aromas.
- **Fermentation:** Selected yeasts at a temperature of 10°C (50°F) for 21 days in contact with French oak.
- **Stabilization:** Natural precipitation at 5°C.
- **Filtration:** Before bottling.

#### LABORATORY ANALYSIS

- **Alcohol:** 13,3 %
- **Residual sugar:** 2,04 g/l
- **Total acidity:** 5,93 g/l
- **pH:** 3,33

 [WWW.MILLAMAN.CL](http://WWW.MILLAMAN.CL)

 [VINOSMILLAMAN](https://www.instagram.com/VINOSMILLAMAN)

 [VINOSMILLAMAN](https://www.facebook.com/VINOSMILLAMAN)



MILLAMAN  
DEEPLY ROOTED IN CHILE