



# MILLAMAN

## ESTATE RESERVE



### Cabernet Sauvignon

*Curicó / Chile*

#### TASTING NOTES

- **Colour:** Intense red color with purple tones.
- **Aromas:** Fruity and complex. Sweet feeling that reminds us to maraschino cherries, ripen plums and berries. Spices and toasted notes add to the rich complexity of this wine.
- **Mouthfeel:** Mature and sweet tannins, balanced acidity, long and pleasant finish.
- **Pairing:**
  - Red meat simple cuts, steak type.
  - Smoked cheeses.

Suggested serving temperature: 15°-16°C (59 - 60°F).

We recommend the use of decanter.

#### VINEYARD

- **Conduction method:** Traditional trellis.
- **Soil:** Colluvial origin with clay and loam.
- **Climate:** Mediterranean.
- **Harvest:** Handpicked during April. The work is oriented in getting the full potential of our terroir looking for a specific balance of freshness, ripening and concentration of the grapes.

#### WINEMAKING

- **Pre-fermentative:** Destemming and grape selection. Maceration at low temperature, lower than 8°C.
- **Fermentation:** 30% with native yeasts and 70% with selected yeasts in stainless steel tanks.
- **Post-fermentative:** Full malolactic fermentation.
- **Ageing:** 8 months in French oak.
- **Filtration:** Stabilization at low temperature and filtration before bottling.

#### LABORATORY ANALYSIS

- **Alcohol:** 14,3 %
- **Residual sugar:** 2,69 g/l
- **Total acidity:** 4,98 g/l
- **pH:** 3,42

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

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

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



MILLAMAN  
DEEPLY ROOTED IN CHILE