



MILLAMAN

ESTATE RESERVE



Merlot

Curicó / Chile

TASTING NOTES

- **Colour:** Intense red whit purple tones.
- **Aromas:** Seductive, rich intensity, reminiscent of ripe fruits such as plums, cherries with soft notes of vanilla.
- **Mouthfeel:** Soft tannins, tasty and rich acidity whit a long and friendly finish.
- **Pairing:**
 - Chop suey.
 - Stuffed pasta with pomodoro sauce.
 - Margarita pizza.

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

We recommend the use of decanter.

VINEYARD

- **Conduction method:** Conducted on a traditional trellis beside the Mataquito River.
- **Soil:** Frank sandy of alluvial origin.
- **Climate:** Mediterranean.
- **Harvest:** The work is oriented in potential the profile of ripe and concentrated fruit, manual harvest. Picking month: April.

WINEMAKING

- **Pre-fermentative:** Destemming and grape selection. Maceration at 8°C to enhance its aroma complexity.
- **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

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DEEPLY ROOTED IN CHILE