



# MILLAMAN

## ESTATE RESERVE



### Pinot Noir

*Curicó / Chile*

#### TASTING NOTES

- **Colour:** Cherry red colour.
- **Aromas:** Attractive and fresh. Raspberry and cherry aromas with some tobacco.
- **Mouthfeel:** Medium body wine. Juicy tannins. Fresh sensation in the mouth.
- **Pairing:**
  - Fatty fish like tuna or salmon.
  - Foie gras.
  - Shrimp risotto.

Suggested serving temperature: 14°C (57°F).

We recommend the use of decanter.

#### VINEYARD

- **Vine:** Between 15 and 20 year.
- **Soil:** Sandy clay soil.
- **Climate:** Mediterranean with maritime influence.
- **Harvest:** Season without rains and high temperatures during the summer. Harvest took place the third week of march. Normal yields compared to other years.

#### WINEMAKING

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** Filtration through 0.65 membrane.
- **Ageing:** 15% of the blend in french oak barrels for four months.

#### LABORATORY ANALYSIS

- **Alcohol:** 13,8 %
- **Residual sugar:** 4,21 g/l
- **Total acidity:** 6,15 g/l
- **pH:** 3,4

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DEEPLY ROOTED IN CHILE