



MILLAMAN

ESTATE RESERVE



Rosé
Maipo / Chile

TASTING NOTES

- **Colour:** Pale pink colour
 - **Aromas:** Expressive nose. Fruity aroma, red fruits such as fresh strawberries and cherries.
 - **Flavor:** Fresh and juicy wine with some sweetness. Ripe red berry fruit flavors.
 - **Pairing:**
 - Excellent appetizer.
 - Salads with chicken or salmon.
 - Pink seafood such as mussels and oysters.
- Suggested serving temperature: 10°C (50°F).
We recommend the use of decanter.

VINEYARD

- **Vine:** Between 40 and 50 years.
- **Soil:** Alluvial soil.
- **Climate:** Mediterranean.
- **Harvest:** Season with no rain and good temperature. Good aromatic expression and acidity. Harvest was carried out the first week of March.

WINEMAKING

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** Filtration through 0.45 membrane.

LABORATORY ANALYSIS

- **Alcohol:** 13,4 %
- **Residual sugar:** 2,94 g/l
- **Total acidity:** 7,55 g/l
- **pH:** 2,81

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MILLAMAN
DEEPLY ROOTED IN CHILE