



# MILLAMAN

## ESTATE RESERVE



### Sauvignon Blanc

*Curicó / Chile*

#### TASTING NOTES

- **Colour:** Clean, amber yellow with greenish notes.
- **Aromas:** Fruit forward and complex nose, notes of grapefruit, tangerine and peach.
- **Mouthfeel:** Balanced, faithful expression of the work of the vineyard, juicy and very fresh.
- **Pairing:**
  - Ideal for fresh seafood appetizers in lemon preparations such as ceviche or oysters.
  - Goat cheese by itself or with olive oil and oregano.
  - Tomato Crostini.

Suggested serving temperature: 10°C (50°F).

#### VINEYARD

- **Plantation year:** Planted 1994 after a masal selection of our best Sauvignon blanc plants.
- **Conduction method:** Traditional vine-arbor to enhance the fresh fruit aromas and pleasant acidity.
- **Soil:** Deep colluvial with clay and loam.
- **Climate:** Mediterranean.
- **Harvest:** Manual harvest. At the peak of its aromatic maturation. Picking month: February.

#### WINEMAKING

- **Pre-fermentative:** Direct to press to protect aromas from oxidation and selection of the best quality juice for this wine. Maceration over the pulp of the grapes at 5°C for a week. Natural precipitation at cold temperature.
- **Fermentation:** Co-inoculation of selected yeasts to enhance the variety aromas and mouthfeel at a temperature of 10°C for 21 days.
- **Post-fermentative:** Work with the solid sediments to enhance aromas and volume.
- **Stabilization:** Natural precipitation at cold temperature.
- **Filtration:** Before bottling.

#### LABORATORY ANALYSIS

- **Alcohol:** 12,8 %
- **Residual sugar:** 1,94 g/l
- **Total acidity:** 6,33 g/l
- **pH:** 3,00

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DEEPLY ROOTED IN CHILE