



# MILLAMAN

## LIMITED RESERVE



### Carmenere

*Curicó / Chile*

#### TASTING NOTES

- **Colour:** Intense red with violet tones.
- **Aromas:** Complex and rich intensity with spicy tones, reminiscent of ripe fruits such as plum, with soft notes of chocolate mint, pepper and tobacco.
- **Mouthfeel:** Soft tannins, tasty and rich acidity with a long and friendly finish.
- **Pairing:**
  - Lean meat with seasonal vegetables.
  - Stews.

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

We recommend the use of decanter.

#### VINEYARD

- **Plantation year:** 1940
- **Conduction method:** Conducted on a traditional trellis in the zone Sagrada Familia.
- **Soil:** Frank sandy of alluvial origin.
- **Climate:** Mediterranean.
- **Harvest:** Manual harvest. The work is oriented in obtaining a ripe and concentrated fruit. Faithful expression of Terroir.

#### WINEMAKING

- **Pre-fermentative:** Manually destemmed and selected grapes. Maceration for 10 days at 5°C while fermentation slowly starts its process.
- **Fermentation:** 100% fermented with wild yeast.
- **Post-fermentative:** Full malolactic fermentation.
- **Ageing:** With French oak approximately 12-14 months.
- **Filtration:** Before bottling.

#### LABORATORY ANALYSIS

- **Alcohol:** 14,4 %
- **Residual sugar:** 2,79 g/l
- **Total acidity:** 5,04 g/l
- **pH:** 3,44

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DEEPLY ROOTED IN CHILE