



# MILLAMAN

## LIMITED RESERVE



### Chardonnay *Maipo / Chile*

#### TASTING NOTES

- **Colour:** Pale golden yellow.
- **Aromas:** Intense nose. Citrus and tropical fruit aromas. Also some butter-biscuit come from the french oak barrel.
- **Flavors:** Balanced and creamy palate. Good acidity and fresh flavors.
- **Pairing:**
  - Goat cheese.
  - Breaded seafood.
  - Panko fish.
  - Seafood empanadas.
  - Pickled rabbit.

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

We recommend the use of decanter.

#### VINEYARD

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial
- **Climate:** Mediterranean.
- **Harvest:** High temperatures during the summer bring the harvest two weeks earlier. However, we obtained well balanced grapes with good aromatic expression. Harvest took place the second week of march.

#### WINEMAKING

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** Filtration through 0.45 membrane.
- **Ageing:** 25% of the blend in french oak barrels.

#### LABORATORY ANALYSIS

- **Alcohol:** 14,3 %
- **Residual sugar:** 3,54 g/l
- **Total acidity:** 6,87 g/l
- **pH:** 3,11

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DEEPLY ROOTED IN CHILE