



MILLAMAN

LIMITED RESERVE



Cabernet Sauvignon

Curicó / Chile

TASTING NOTES

- **Colour:** Intense red with violet tones.
- **Aromas:** Intense and elegant. Sweet and spiced feeling with fresh blackberries and rippen plums.
- **Mouthfeel:** Juicy and fruit forward. Tasty and soft tannins, rich acidity, great density, seductive and long finish.
- **Pairing:**
 - Cuts of red meat accompanied by blue cheese or mushroom sauces.
 - Red meat preparations Parmigiana.
 - Ripe cheeses.

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

We recommend the use of decanter.

VINEYARD

- **Plantation year:** 1993
- **Conduction method:** Traditional trellis at the foot of the Andes Mountains.
- **Soil:** Clay and loam.
- **Climate:** Mediterranean.
- **Harvest:** Manual harvest during April. The work is oriented in getting the full potential of our terroir looking for a specific balance of freshness, ripening and concentration of the grapes.

WINEMAKING

- **Pre-fermentative:** Manually destemmed and selected grapes. Maceration for 10 days at 5°C while fermentation slowly starts its process.
- **Fermentation:** First third with wild yeast and remaining volume with selected yeast in stainless steel tanks.
- **Post-fermentative:** Full malolactic fermentation.
- **Ageing:** French oak for 12 to 14 months.
- **Filtration:** Low temperature stabilization and filtration before bottling.

LABORATORY ANALYSIS

- **Alcohol:** 14,3 %
- **Residual sugar:** 3,09 g/l
- **Total acidity:** 5,13 g/l
- **pH:** 3,41

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DEEPLY ROOTED IN CHILE