



MILLAMAN

LIMITED RESERVE



Malbec

Curicó / Chile

TASTING NOTES

- **Colour:** Intense red with violet tones.
 - **Aromas:** Intense and elegant, notes of blackberries and blueberries sweet, soft floral and spice tones.
 - **Mouthfeel:** Tasty and velvety tannins with a good volume and structure, rich acidity with a long and juicy finish
 - **Pairing:**
 - Grilled lamb.
 - Red meats with fat in simple preparations.
 - Cheese spread on appetizers, with hints of smoked chilly or onion reduction.
- Suggested serving temperature: 15°-16°C (59 - 60°F)
We recommend the use of decanter.

VINEYARD

- **Plantation year:** 1940
- **Conduction method:** Traditional trellis in the area of Sagrada Familia.
- **Soil:** Clay and loam.
- **Climate:** Mediterranean.
- **Harvest:** Manual harvest. 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. Harvest month: May.

WINEMAKING

- **Pre-fermentative:** Manually destemmed and selected grapes.
- **Fermentative Maceration:** For 10 days at 5°C. 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:** Before bottling.

LABORATORY ANALYSIS

- **Alcohol:** 14,5 %
- **Residual sugar:** 2,74 g/l
- **Total acidity:** 4,80 g/l
- **pH:** 3,46

 WWW.MILLAMAN.CL

 [VINOSMILLAMAN](https://www.instagram.com/VINOSMILLAMAN)

 [VINOSMILLAMAN](https://www.facebook.com/VINOSMILLAMAN)



MILLAMAN
DEEPLY ROOTED IN CHILE