



# MILLAMAN

## LIMITED RESERVE



### Zinfandel

#### *Maipo / Chile*

#### TASTING NOTES

- **Colour:** Intense and deep red color with purple tones.
- **Aromas:** Elegant sweet and spiced aromas with mature fig and plum jam notes.
- **Mouthfeel:** Concentrated wine with sweet tannins, tasty with a good structure, rich acidity with a long and friendly finish.
- **Pairing:**
  - Bistecca alla Fiorentina with roasted vegetables like Italian pumpkin, red paprika, potatoes or onion.
  - White meats, chicken or turkey type, with mushroom sauce.
  - Mushroom risottos.
  - Fat-free red meat, plain loin wrapped in Bacon.

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

We recommend the use of decanter.

#### VINEYARD

- **Plantation year:** 1995
- **Conduction method:** Traditional trellis at the coastline of the Maipo River.
- **Soil:** Loamy and sandy soil from alluvial origin.
- **Climate:** Mediterranean.
- **Harvest:** Manual. The work is oriented in enhancing the profile of ripe and concentrated fruit. Picking 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:** 14,6 %
- **Residual sugar:** 3,19 g/l
- **Total acidity:** 5,18 g/l
- **pH:** 3,50

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DEEPLY ROOTED IN CHILE