



Paya<sup>DE</sup>MILLAMAN



## Cabernet Sauvignon *Curicó / Chile*

### TASTING NOTES

- **Colour:** Deep red colour with some yellowish notes, due to its aging in French oak barrels.
  - **Aromas:** Concentrated red berries, plum notes and a hint of cloves, white pepper and graphite. Complex and interesting from beginning to end.
  - **Mouthfeel:** Our terroir is clearly expressed on the palate. Rich presence of fresh notes, red fruits and spices. Mature tannins, well integrated French oak with a very long and enjoyable finish.
  - **Pairing:**
    - Filet Mignon with mushroom sauce.
    - Eggplant lasagna with mature cheese gratin.
- Suggested serving temperature: 15°-16°C (59 - 60°F).  
We recommend the use of decanter.

### VINEYARD

- **Plantation year:** Planted in 1959 at the foot of the Andes Mountains.
- **Conduction system:** Conducted on traditional trellis and irrigated by the local natural springs.
- **Soil:** Strong presence of rocks, clay and loam.
- **Climate:** Mediterranean.
- **Harvest:** Manual. We get the full potential of our terroir looking for a specific balance of freshness, ripening and concentration of the grapes. Picking month: May.

### WINEMAKING

- **Pre-fermentative:** Manually destemmed and selected grapes.
- **Fermentative maceration:** 5°C for 10 days with native yeasts.
- **Main Fermentation:** Main extraction of components for the final wine, 4 days. Addition of selected yeasts and temperature rises naturally.
- **Post-fermentative maceration:** 15 days while fermentations finishes.
- **Aging:** New French oak barrels for 24-26 months. Full Malolactic Fermentation.
- **Stabilization:** Natural precipitation in barrel in our underground cellar.

### LABORATORY ANALYSIS

- Alcohol: 15%
- **Residual sugar:** 3,04 g/l
  - **Total acidity:** 5,57 g/l
  - **pH:** 3,37

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