



Paya^{DE}MILLAMAN



Malbec
Curicó / Chile

TASTING NOTES

- **Colour:** Deep red colour with purple hints.
- **Aromas:** Outstanding black rip fruits with floral and sweet species notes.
- **Mouthfeel:** Linear attack wine, juicy, concentrated with very elegant and delicate sweet tannins of great liveliness.
- **Pairing:**
 - Grilled cutlet medallions and vegetables.
 - Fatty meats in simple preparations such as baby back ribs.

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

We recommend the use of decanter for 30 min.

VINEYARD

- **Plantation year:** 1940, 35° 1'5.38" South, 71° 26'2.60" West.
- **Conduction system:** Conducted with traditional trellis and irrigated by the local natural springs.
- **Soil:** Strong presence of rocks, clay and loam.
- **Climate:** Mediterranean.
- **Harvest:** Handpicked. We get the full potential of our terroir looking for a specific balance of freshness, ripening and concentration of the grapes. Picking month: April.

WINEMAKING

- **Pre-fermentative:** Manually destemmed and selected grapes. Maceration at 5°C for 10 days with native yeasts. Fermentation starts.
- **Fermentation:** Main extraction lasts 4 days with selected yeasts, while rising the temperatura naturally.
- **Post-fermentative maceration:** Maceration for 15 days while alcoholic fermentations finishes. Full Malolactic Fermentation.
- **Aging:** New French oak barrels for 24-26 months.
- **Stabilization:** Natural precipitation in barrel in our underground cellar. Unfiltered.

LABORATORY ANALYSIS

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

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DEEPLY ROOTED IN CHILE