



MILLAMAN

ESTATE RESERVE



Cabernet Sauvignon Malbec 2019 (60%-40%) Curicó / Chile

TASTING NOTES

- **Colour:** Intense red color with purple tones.
- **Aromas:** Sweet notes of blackberry, spices and delicate toasted tones that add a unique complexity to this wine.
- **Mouthfeel:** Ripe and sweet tannins of good structure, rich acidity with a long and friendly finish.
- **Pairing:**
 - Fatty meats in simple preparations such as baby back ribs.
 - Grilled cutlet medallions and vegetables.
 - Hard cheese.

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

We recommend the use of decanter.

VINEYARD

- **Plantation year:** 1939.
- **Conduction method:** Traditional trellis, Co-plantation of both varieties.
- **Soil:** Colluvial origin with 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. Picking month: May.

WINEMAKING

- **Pre-fermentative:** Desteem and grape selection.
- **Fermentative Maceration:** For 10 days at 5°C. Fermentation slowly starts its process.
- **Fermentation:** Co-fermentation of both varieties. 30% with native yeasts and 70% with selected yeasts in stainless steel tanks.
- **Post-fermentative:** Full malolactic fermentation.
- **Ageing:** 8 months in French oak.
- **Filtration:** Before bottling.

LABORATORY ANALYSIS

- **Alcohol:** 14,4 %
- **Residual sugar:** 2,44 g/l
- **Total acidity:** 5,12 g/l
- **pH:** 3,44

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