

MILLAMAN ESTATE RESERVE



Merlot 2019 Curicó / Chile

TASTING NOTES

- · Colour: Intense red whit purple tones.
- Aromas: Seductive, rich intensity, reminiscent of ripe fruits such as plums, cherries with soft notes of vanilla.
- Mouthfeel: Soft tannins, tasty and rich acidity whit a long and friendly finish.
- · Pairing:
 - Chop suey.
 - Stuffed pasta with pomodoro sauce.
- Margarita pizza.

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

We recommend the use of decanter.

VINEYARD

- Conduction method: Conducted on a traditional trellis beside the Mataquito River.
- · Soil: Frank sandy of alluvial origin.
- · Climate: Mediterranean.
- Harvest: The work is oriented in potential the profile of ripe and concentrated fruit, manual harvest. Picking month: April.

WINEMAKING

- Pre-fermentative: Destemming and grape selection. Maceration at 8°C to enhance its aroma complexity.
- Fermentation: 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: Stabilization at low temperature and filtration before bottling.

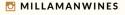
LABORATORY ANALYSIS

• **Alcohol:** 14,3 %

Residual sugar: 2,69 g/lTotal acidity: 4,98 g/l

• **pH:** 3,42

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