

# MILLAMAN

ESTATE RESERVE



## PINOT NOIR 2017

**Producer:** Hacienda El Condor.

**Blend:** 100% Pinot noir.

**Origin:** Leyda Valley.

### VINEYARD

Low yielding vineyard, located at about 14kms from the Pacific Ocean, West of the coastal mountain range. The influence of the sea by the cool current of Humboldt and the mountainous soils of granite origin, are the perfect mix for the good development of the vine in this terroir.

### VINTAGE

Grapes were handpicked the 3rd week of April.

### FERMENTATION NOTES

- 7 days of cold maceration;
- fermented at controlled temperatures (25-28 °C);
- selected yeasts;
- 4 to 7 days of maceration after fermentation;
- complete malolactic fermentation.

### AGEING

15% of the Pinot noir is aged in French oak for 4 months.

### FILTRATION

Filtration done through a 0,65µ membrane.

### COLOR

Red color with violet tints.

### AROMAS

A complex wine with notes of red fruits like raspberries and cherries, along with some spicy and floral touches.

### PALATE

A good balance in the acidity. Medium body, smooth and round, with a pleasant finish. It is a wine to enjoy now but will also improve in the bottle.

### HOW TO SERVE

Best served at 14-15°C/58°F.

ALC %	R.S.	TOTAL ACIDITY	PH
13,7%	5 g/l	3,9 g/l	3,22