

# CONDOR MILLAMAN



## CABERNET SAUVIGNON 2013

**Producer:** Viña Millaman, Hacienda El Condor S.A.

**Composition:** 85% Cabernet Sauvignon.

**Origin:** Valle Central.

### VINEYARD NOTES

- Caperana, San Jorge and El Carmen Vineyards
- Standard planting vines.
- Drip and flood irrigation, deficit controlled regime.
- Careful viticultural management searching for a slow ripeness and fresh fruit flavours.

### FERMENTATION NOTES

- Two days of cold maceration.  
Fermented for 8 days at controlled temperatures of 25-28°C.
- Selected yeast.
- 3 to 4 pumpovers per day.
- 4 to 7 days of maceration after fermentation.  
Full Malolactic fermentation.

### FINAL FILTRATION

- Filtration through membrane 0.65 µ.  
Cold Stable

### ANALYSIS

ALC %	R.S.	TOTAL ACIDITY	PH
12.8 %	3.96 g/l	4.68 g/l (C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> )	3,59

### COLOR

- Attractive red colour with some violet hints.

### AROMAS

- Complex fruity nose, dominated by ripe red and black berries aromas well assembled with spicy tones.

### PALATE

- Tasty and soft wine. Medium bodied with a long aftertaste. A pleasant wine to drink.

### SERVING SUGGESTIONS

- To enjoy as its best serve lightly chilled at 16°C / 60°F.
- Excellent with a wide variety of rich, savoury foods such as roast beef, hearty meat and game casseroles, steaks and mature cheeses.