

# WINE NOTES

## MILLANTU RED WINE

Wine  
Millantu

Vintage  
2005

Grape  
Cabernet Sauvignon 48%, Cabernet Franc 34%, Carménère 18%

Valley  
Maipo valley

Harvest  
Hand picked in containers of 12-14 Kg.

Alcoholic Fermentation  
Lasts Between 10 to 12 days at 24 -28°C

Aging Process in Barrels  
Between 18 and 24 months in French Oak at temperatures of 14-16°C

Aging Process in Bottle  
Twelve Months

Tasting Notes

Color

Ruby red colour with bluish tones

Aroma

Complex, intense dry red fruit and prunes notes, balsamic tones of toasted oak and vanilla

Palate

Sweet and round tannins, well structured with volume in mouth, good persistent

Food Pairings

Any kind of red and spicy white meats, pastas and fatty fishes as salmon

Cellaring Potential

Best during the first 6 to 8 years kept at 14-16°C.



Brilliant Spices STRUCTURE AROMAS Tannins BODY