

# FINCA MÍLLARA



## D.O. Overview :

**Under Vine** : 1,258 ha (3,108 ac)

**Vineyard Elevation Range** : 400-500 m  
(1,312-1,640 ft)

**Climate** : Continental with Atlantic influences

**Soil Types** : Granite, slate and limestone

**Primary Red** : Mencía, Grand Noir, Brancellao, Merenzao

**Primary White** : Albariño, Godello, Treixadura, Loureira, Torrontés, Dona Blanca

## ORIGIN

D.O. Ribeira Sacra | Ribeiras do Miño, Galicia

## DESIGNATION

Bancales de los Alcornoques

## VARIETY

90% Mencía, 10% Garnacha

## VINEYARD

From Finca Millara's highest elevation vines. This site sits 1,300 feet above sea level, bordered by forests of oak and cork trees. Soils here are similarly dominated by slate, but significantly deeper.

## ALCOHOL

13%

## PROCESS

The fruit is sorted and fermented naturally with 50% whole cluster. Malolactic fermentation occurs spontaneously in oak foudres before being racked to new French oak barrels for 12 months.

## TASTING

Complex aromas are detailed by elegant red fruits, florals, and barrel notes. Bancales de los Alcornoques has an age-worthy tannin profile influenced by the high-elevation vines and use of stems during fermentation.

## WINERY

Finca Millara was built on the vision of Fernando de Santiago, an undertaking he kicked off nearly 20 years ago. To amass enough workable vineyard acreage, Fernando reached out to hundreds of small property owners, many with sites that had been long abandoned of farming; he has spent years rehabbing and replanting vines and rebuilding their original stone terraces. The vineyards are maintained now as they were; worked by hand on the impossibly steep slopes above the Miño River without the use of herbicides.

## WINEMAKER

Finca Millara's modern facility is under the care of oenologist Julio Jose Mourelle Lopez. Julio has around the world experience, most notably advising Stags Leap and Sterling Vineyards in Napa as well as Dominio de Valdepusa (which belongs to Marqués de Griñón) in Spain.