

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

El Nido del Cvco

VARIETY

Mencía and Sousón

VINEYARD

Made with fruit harvested from the preexisting old vines. Vineyards are south-facing on terraced slopes of decomposing red slate.

ALCOHOL

13.5%

PROCESS

Hand-harvested and meticulously sorted. Native yeast fermentations occur naturally in oak foudres followed by 11 months of aging in barriques.

TASTING

Rich in color with a dense palate of blackberry compote, aged balsamic, and spice. The intense fruit is nicely rounded by barrel and bottle age.

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.