

# 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 Prohibido

## VARIETY

100% Godello

## VINEYARD

40-50 year-old vines planted on south-facing terraced slopes of decomposing red slate.

## ALCOHOL

13%

## PROCESS

The fruit is hand-harvested and meticulously sorted twice. Native yeast fermentations occur naturally in French oak barrels. Aged on lees in barrique for 10 months.

## TASTING

Clean and richly golden yellow in color. The barrel presence is well-integrated and adds fullness to the mid palate. El Prohibido has classic balance of acidic fruit, mineral, and wildflower aromas.

## 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 Valdepeña (which belongs to Marqués de Griñón) in Spain.