

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

85% Mencía, 15% Sousón

VINEYARD

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

ALCOHOL

12.5%

PROCESS

The fruit is hand-harvested and meticulously sorted twice. Native yeast fermentations occur naturally in stainless steel tanks after a lengthy cold maceration. Pumpovers occur three times daily. Aged six months in tank followed by four months in French oak barriques.

TASTING

Cherry red in complexion and enticingly floral. Palate smoothness stems from the ripe and integrated tannins. Bright acid provides great structure on the long finish.

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.