

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

Finca Millara

VARIETY

100% Mencía

VINEYARD

The signature estate bottling combines fruit from both the preexisting old vines and newer plantings on the reconstructed terraces.

ALCOHOL

13.5%

PROCESS

The fruit is hand-harvested and meticulously sorted. Native yeast fermentations occur naturally in oak foudres after a long cold soak. Aged 12 months in second-year, medium-toast French oak barrels.

TASTING

Deep ruby in color with a mineral-accented bouquet of dark cherry, baking spices, and violets. Dense berry flavors are lifted by juicy acidity. The smoky mineral aromas parallel on the palate and give focus to the 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.