

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

Lagariza

VARIETY

100% Mencía

VINEYARD

Planted in 2004 on south-facing terraced slopes of decomposing red slate.

ALCOHOL

12.5%

PROCESS

Hand-picked and sorted. Fermented in stainless steel to promote a fresh, youthful style. Settled and matured for just three months in neutral wood tanks.

TASTING

Lagariza offers exuberant red fruit and spice with balsamic and floral background notes. Tannins are soft and sweet despite its youth. Pairs naturally with steak au poivre, charcuterie, or spicy sausages.

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.