

# 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

Ribera de los Naranjos

## VARIETY

85% Mencia, 10% Tempranillo, 5% Garnacha

## VINEYARD

The fruit for Ribera de los Naranjos comes from the estate's lowest elevation vines near the banks of the Miño River where orange groves thrive. South-facing at 650 feet above sea level.

## ALCOHOL

12.5%

## PROCESS

Clusters are sorted and fermented naturally with a varying percentage of stem inclusion. Malolactic fermentation occurs spontaneously in a 6500 liter oak foudre. Racked to new French oak for six months.

## TASTING

Offers complex aromas of fruit compote and violets. Lower-elevation vines, long pre-fermentation extraction and new oak makes for a bold and exciting wine. There is plenty of acidity to balance the broad mouthfeel.

## 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.