

MILLA CALA 2017

VARIETIES

62% Cabernet Sauvignon, 15% Cabernet Franc,
13% Carmenere, 6% Merlot, 4% Syrah.

ORIGIN

Cachapoal Valley.

SOIL

Deep, porous decomposed granitic soil with good drainage.

CLIMATE

Temperate Mediterranean climate with a marine influence which moderates maximum temperatures.

AGING

20 months in French oak barrels.

TASTING NOTES

Milla Cala 2017 reflects Millahue Valley's pure terroir. Each variety dynamically contributes to the Bordeaux-style blend's complexity. Cabernet Sauvignon seduces with ripe dark berry fruit and supple velvet tannins. Merlot delivers plush stone fruit while Cabernet Franc elevates the blend with elegant minerality. Carmenere gives the blend its depth, body, and flavors of blackberries and plums, and Syrah finishes with floral notes of lavender and violets. Twenty months aging in French barrels impart final touches of spice and mocha.

Food pairing: Foie gras agnolotti in veal consommé, mature cheeses.

Serving temperature: 16° - 18°C.

