

MILLA CALA 2019

VARIETIES

61% Cabernet Sauvignon, 23% Carmenere, 8% Syrah, 7% Cabernet Franc, 1% Merlot.

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

Imagine wise words passing in front of your eyes from a transcendent and immortal book. Behind you, the hills are green with trees brimming with authentic terroir. Vineyards hug every open space and are sustained by the cold wind that blows from the Pacific. The sun shines reflecting colors, hope, and happiness! This is what happens when a wine reflects its terroir in the purest way: this is Milla Cala.

The Cabernet Sauvignon seduces with a firm but patient structure. The Cabernet Franc delivers minerality, elegance, and exquisite juiciness. Carmenere will fill your senses with black fruits, offering endless volume. Milla Cala 2019 dances uninhibited on the palate, delivering spice, unstoppable vibrancy, and balanced acidity. Merlot helps with fineness, while Syrah offers notes of violet and lavender which complement the elegant aromas and French barrels in our Barroir Sustainable Project, which shelters the wine for 20-months.

Food pairing: Foie gras agnolotti, mature cheeses.

Serving temperature: 16° - 18°C.

