

# MILLA CALA 2021

## VARIETIES

68% Cabernet Sauvignon, 16% Carmenère, 7% Syrah, 5% Merlot, 4% Cabernet Franc.

## 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 “Barroir” barrels (barrels toasted with oak from our property).

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## TASTING NOTES

The 2021 season got underway with a perfect, cool spring. Then, while the temperatures in summer were average, it was very windy, which enabled us to ripen the tannins without losing the fruitiness. The conditions lent acidity and vibrancy to our wines.

Milla Cala reveals the most perfect, fine expression and includes all the varieties in our terroir. The Cabernet Sauvignon contributes structure, tension and character, while the Merlot delivers a velvety mouthfeel with a silky edge. The Carmenère brings consistent, enjoyable body, while the acidity of the Cabernet Franc generates a symphonic movement of the tannins that closes with the smoothness of the Syrah.

On the nose, the red fruit of the Cabernet Sauvignon and Merlot intermingle perfectly with the black fruit and spice of the Carmenère, the mineral hint of the Cabernet Franc and the blue floral notes of the Syrah.

\*More information on our Sustainability program can be found by scanning the QR code below.

Food pairing: Foie gras agnolotti, mature cheeses.

Serving temperature: 16° - 18°C.



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Residual Sugar 3,64 g/L | Total Acidity 5,34 g/L | pH 3,61 | Alcohol 14,1°