Country: Spain Cuenca, MANCHUELA D.O. 100% Malbec Alcohol 13.5%



MILHISTORIAS MALBEC

Harvest Never before October the 12th, manual, cases of 12 kg. Vines at 1100 metres

Elaboration Elaboration inox 6.000 litres to better extract the best quality of the grapes, colour and aromas.

Contact with skins for 2/3 weeks with a temperature control

Alcoholic fermentation is spontaneous (we do not use different yeast to permit the original yeast develope and express in the wines, the maximum potential of grapes)

with gentle pumping over for 5 weeks

when alcoholic fermentation is finsished, we press the wine and directly to French oak barrels of 225 and third use. where the malolactic takes place, also in a natural and spontaneous way. The elevage about 4 months 50% in oak barrels and 50% in Amphoras Stabilization is also natural, the wine is in deposits during the coldest months, temperatures can go to minus 15° C

soils, clay and stony at the top layer

Color bright ruby to dark purple

Nose complex and powerful aromas, blackberry, blueberry, rose and rosemary notes, violets and floral notes

Spice, as a backdrop to the fruit and flowers

concentrated, dark, tannic wines with a distinctive floral note in youth.

Taste quite large with an overwhelming body, tannins are very fine. Almost chalky but with a nice acidity to freshen the mouth. Good balance between acid and tannin, big but also fresh and alive.

blueberry, plum, blackberry, bittersweet cocoa and a subtle stimulating flavor of mint and violet

dark cherry, blackberry, red plum, earth, espresso, tobacco, dark chocolate, black pepper, black tea, violet

Pairing: A lamb pie with mint would be an awesome pairing . Meat, Aromatic Thai Spiced Beef with Coconut Rice, Cuban-Style Pork with Beans and Plantains, Barbecue Beef, Fennel-Spiced Pork Sausages, Beef Tenderloin with Blue Cheese, Beef Stroganoff, Gruyere, Swiss, Stilton/Blue (as a flavoring), Brie, Farmer's Cheese, Fennel, VegetablePotato, Roasted Cauliflower, Garlic Scape, Lentil, Black Bean, Pinto Bean, White Bean,

Organic and Vegan