



MILAMORE 2023

Varietal composition

Malbec 60%, Cabernet Franc 25%,
Bonarda 10%, Cabernet Sauvignon 5%

Grapes

From Uco Valley (1100 m.a.s.l. - calcareous soils)
& Luján de Cuyo (980 m.a.s.l. - loamy loam soils).

Vineyards

Yield less than 8 tons per hectare.

Harvest

Harvested by hand in 17 kg. plastic crates.

Appasimento

Once harvested, the bunches are exposed to
dry winds at room temperature until they
lose about a third of their weight.

Selection

Manual selection of clusters and grains.

Alcoholic fermentation

With indigenous yeasts for 30 days in stainless
steel tanks at a temperature between 23 and 25°C.

Malolactic fermentation

In stainless steel tanks.

Ageing

In French oak barrels for 12 months.

ANALYTICAL DATA

Ph: 3.68

Total acidity: 5.75 g/l

Residual sugar: 9.2 g/l

Alcohol: 13.3%

TASTING NOTES:

Deep violet color with dark intense reflections.
The nose expresses great complexity of flowers,
honey, dried plum jam and figs. After a few
minutes notes of vanilla and sweet spices from
the French oak appear. Creamy mouthfeel, firm
and sweet tannins. Long and persistent finish
with dried fruits as a final note.

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