



MILAMORE 2021

Varietal composition

Malbec 45%, Cabernet Sauvignon 40%, Bonarda 10% and Cabernet Franc 5%.

Grapes

From Valle de Uco (1100 m.a.s.l. - calcareous soils) and 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.

Apassimento

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: 3.7

Total acidity: 5.55 g/l

Residual sugar: 9 g/l

TASTING NOTES:

Deep ruby red colour. The nose expresses great complexity of flowers, honey, dried plum jam. 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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