

MILLA CALA 2014

VARIETIES

54% Cabernet Sauvignon, 28% Carmenere, 12% Syrah, 4% Merlot, 2% 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

21 months in French oak barrels.

TASTING NOTES

Milla Cala 2014 is an intense wine, with a complex and elegant bouquet. Lush ripe aromas of strawberries, blackberries, raspberries, and cassis merge with notes of plums and almonds and finish with a subtle touch of black and white pepper and coffee beans imparted by French oak.

The mouthfeel is vibrantly fresh with perfectly balanced acidity. This wine is tense and linear with subtle round tannins. With a defined body and structure, this wine's finish is pleasant and persistent.

Food pairing: Foie gras agnolotti in veal consommé.

Serving temperature: 16° - 18°C.

