

MILLA CALA 2016

VARIETIES

67% Cabernet Sauvignon, 17% Carmenere, 11% Merlot, 4% Cabernet Franc, 1% Syrah.

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 barrels.

TASTING NOTES

Milla Cala 2016 reflects in the pure form its terroir. The Cabernet Sauvignon provides a firm structure, aromas of red fruits, and velvety but focused tannins. Merlot softens the wine providing a silky mouthfeel, while Cabernet Franc offers a unique elegance and minerality. The Carmenere unfurls black fruits, blackberries, and plums on the mid-palate. Aromas of fresh spices together with a balanced acidity create a tense wine with an unforgettable and long finish. The Syrah offers friendly blue floral notes of lavender and violet, complemented by notes of nuts and a touch of mocha from French oak.

Food pairing: Foie gras agnolotti in veal consommé, mature cheeses.

Serving temperature: 16° - 18°C.



Residual Sugar 2,47 g/L | Total Acidity 5,35 g/L | pH 3,56 | Alcohol 14°