



MILÉNICO

2013

Ribera del Duero
DENOMINACIÓN DE ORIGEN

MILÉNICO IS THE FRUIT OF OUR DEDICATION AND ENTHUSIASM FOR CREATING EXCEPTIONAL WINES. IT IS THE RESULT OF OUR ONGOING RELATIONSHIP WITH THE LAND, WITH THE VINEYARD AND WITH THE WINE, AND OUR DESIRE TO ACHIEVE THE BEST.

Milénico comes from a selection of vineyards with ages between 25 and 100 years old located in gentle slopes along the river Duero and in the moorlands surrounding the Duero valley at around 900 meters altitude. The vine developed its roots with no irrigation, forcing them to go deep for humidity. The soil is a very heterogeneous mix of chalk, sand and clay, ensuring even quality across the block. Its low fertility grows vines with perfect balance, producing fruit intense in flavour, colour and tannin. The wine is a faithful reflection of the land, its altitude and the extreme conditions in which the vineyard develops.



SPECIFICATIONS

APPELLATION	DO Ribera del Duero (Castilla y León- Spain)
CLIMATIC CONDITIONS	The year 2013 had one of the highest rainfall in the Ribera in the last decade, with precipitation more than 40% above the average of 400 liters per year. This coincided with temperatures below the average in the Spring. The central months of summer, July and August had normal conditions, with a marked difference in temperature between night and day, and with a very varied month of September. This resulted in a delay in harvest dates that was delayed until mid-October
ALTITUDE/ SOILS	850 - 900 meters / Heterogeneous mix of limestone, sand and clay.
VARIETY	100% Tempranillo- Tinto Fino (several clons).
VINEYARDS AGE	Blend of low yield vineyards aged 25, 50 and close to 100 years old.
LOCATIONS	San Martín de Rubiales, Roa de Duero and Fuentemolinos.
VITICULTURE	Sustainable dry farming with no fertilizers and no pesticides.
HARVEST	Handpicked during second week of October 2013 in boxes of 15 kgs
AGEING	Aged for 12 months in new 225 litre French oak.
BOTTLING	Bottled in May 2015
ANALYSIS	Alcohol by volume 14.5% pH 3.59 Total acidity 5.02 gr/l

COMMENTS

WINE MAKING We harvest by hand and run two grape selections, one in the vine and after in winery. The grapes are cooled to 5° and have thus a cold maceration for a week, what allows obtaining aromas in liquid phase.

Alcoholic fermentation starts with indigenous yeasts at 15°C and malolactic fermentation in run in French oak barrels at a cellar temperature of 20°C.

TASTING NOTES **Colour.** Very intense deep Picota cherry red colour.

Bouquet. Floral aromas with notes of dark fruits as well as tobacco and coffee.

Palate. In the mouth it is an elegant wine, broad and fresh. It is a very good expression of a vintage marked by a year colder than average but that provides an excellent balance and finesse.

It is a long and harmonious wine with a great structure and complexity.