



MILÉNICO

MILÉNICO 2014

Milénico is borne of lands that were won and lost a thousand years ago, where the Duero River was once a border dividing two worlds. Socastillo is one of the steep slopes where Milénico got its start, and it recalls the former frontier fortress located at its highest point, where today only peaceful panoramas and memories of times long past remain.

The other hillsides on the right bank of the Duero River (most just a scant few hundred meters from the river) have place-names that refer either to the hillsides themselves, such as Solapeña (lone ridge), or name the byways to destinations, like Carraroa (the way to Roa).

They are poor lands for other crops, having been formed mainly by the runoff from the steep slopes bordering the valley of the Duero River, that join the river with the highlands at elevations of between 750 and 850 meters. The land is well-ventilated and gets a lot of sun, both natural factors that provide the optimal conditions for a healthy vine and for the ripening grapes.

Sensory Analysis

The nose expresses a complex and elegant intensity of aromas, with subtle toasted toffee notes accompanying the licorice, with forest fruit such as blackberries and sweet redcurrant compote and balsamic notes from fine oak that express the depth and power of the wine's entirety.

In the mouth it is resoundingly powerful, with a full-bodied character highlighted by warm and inviting notes, such as its mineral profile, where the balanced acidity and exceptional tannin qualities caress the palate. It has a broad finish and great length.

Barrel aged / Crianza-grade	12 months in new 225 liter French oak barrels plus 3 months in 500 liter French oak barrel.		
Production	1200 bottles.		
Private vineyards	Selection of grapes from 6 private plots with 20 years old vines and 2 leased parcel with vines older than 50 years.		
Variety	100% Tempranillo, a combination of vines older than 50 years coupled with newer vines planted in the early 1990s.		
Soil	Lime, clay, and sand composition at 750-850 meters above sea level		
Origin Designation	Ribera del Duero		
Yield per hectare	Varies between 2,500 and 3,500 kg/hectare		
Harvest	First week of October 2014		
Fermentation	Open air oak barrels with 500 liter capacity 2,500 liter capacity open-air stainless steel 21 days of fermentation at temperatures of 25-28°C		
Maceration	For 4 to 5 weeks. Stirred by hand to break the cap		
Bottled	End of April, 2016		
Alcohol by volume	14,5%	Volatile Acidity	0,57 g/l
Total Acidity	4,84 g/l	Total sulfurous anhydride	60 mg/l

