



**Winemaker:** Lucas Amoretti.

**Varietal composition:** Malbec 45%, Cabernet Sauvignon 40%, Bonarda 10% and Cabernet Franc 5%.

**Grapes:** From Uco Valley (1.100 m.a.s.l. – poor soils) and Luján de Cuyo (980 m.a.s.l. intermediate soils).

**Vineyards:** With yields of less than 8 Tons. per Ha.

**Harvest:** By hand in 17 kgs plastic boxes.

**Grape drying:** Bunches exposed to the dry winds of the andean foothills until they lose about one third of their weight.

**Selection:** Manual selection of clusters. Careful and neat arrangement of the bunches on the nets, to avoid overlap and thus achieve optimal health.

**Maceration:** 12 days at 10°C.

**Alcoholic Fermentation:** With native yeasts during 20 days in stainless steel tanks at temperatures between 25° and 27°C.

**Malolactic Fermentation:** In new french oak barrels.

**Ageing:** In new french oak barrels for 10-12 months.

**Estate Grown & Bottled.**

**Analytic Data:**

**Alcohol:** 14%

**PH:** 3.4

**Total Acidity:** 5.24 g/l.

### TASTING NOTES:

Milamore 2016 has a deep and intense red ruby colour with purple shades. Its complex aroma includes violet, honey, fig, cherry and ripe plum which combine with spicy notes of black pepper and aromatic herbs. After a few minutes, the wine shows hints of vanilla and leather provided by the French oak. It's got a creamy texture with sweet hard tannins. Persistent lengthy finish.

**Food pairing:** It's a wine to enjoy with red meat, foie gras, and cheese boards. Also a perfect match for chocolate and cakes with nuts like walnut and hazelnut.