

MILLA CALA 2023

VARIETIES

71% Cabernet Sauvignon, 20% Carménère, 4% Syrah,
3% Cabernet Franc, 2% Merlot.

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

Aged for 20 months in French oak barrels using the Barroir method, with 9% aged in *Amphoir* (amphorae crafted from clays sourced from the estate's own terroir).

TASTING NOTES

Milla Cala 2023 is a deep, bright red wine. On the nose, it offers a complex and harmonious expression, highlighting ripe black and red fruits, accompanied by spicy notes and a subtle earthy character.

On the palate, it is balanced and dynamic, with fine, smooth-textured tannins that bring elegance and fluidity. Cabernet Sauvignon provides structure and tension; Carménère and Syrah contribute breadth, fruit, and spice; while Merlot rounds out the blend with softness and approachability.

Its 20-month barrel aging enhances the wine's integration, depth, and complexity while preserving remarkable freshness and transparency. The finish is persistent, harmonious, and beautifully balanced.

Food pairing: Foie gras agnolotti, mature cheeses.

Serving temperature: 16° - 18°C.



Residual Sugar 2,78 g/L | Total Acidity 5,17 g/L | pH 3,69 | Alcohol 14,1°