



# MILLA CALA 2022

## VARIETIES

66% Cabernet Sauvignon, 23% Carménère, 7% Syrah, 4% 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

18 months in French oak “Barroir” barrels (barrels toasted with oak from our property).

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## TASTING NOTES

Milla Cala 2022 is a frank and expressive wine that narrates the essence of its terroir in four chapters. With a deep red color and bluish hues, its firm structure comes from Cabernet Sauvignon, which brings red fruits and velvety tannins. Merlot softens and adds fluidity, while Carmenere intensifies its character with blackberries and plums, providing volume and dynamism. Finally, Syrah unfolds floral notes of lavender and violet, fused with dried fruits, for a long, elegant, and seductive finish.

\*More information on our Sustainability program can be found by scanning the QR code below.

Food pairing: Foie gras agnolotti, mature cheeses.

Serving temperature: 16° - 18°C.



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Residual Sugar 3,4 g/L | Total Acidity 5,5 g/L | pH 3,6 | Alcohol 14,4°