

# BELLAVISTA - QUINTA MILÚ

Burgos



**APPELLATION:** Ribera del Duero

**BLEND:** Tempranillo (100%)

**WINEMAKER:** Germán R. Blanco and José Luis Herrero

**VINEYARD:** \_\_\_\_\_

The grapes are sourced from the Bellavista vineyard (0.5 ha), near the village of La Aguilera. The vines average 80 years of age and are planted on pebbly soil with a planting density of 2,500 vines/ha. The altitude of the vineyards is 906 metres above sea level.

**VITICULTURE:** \_\_\_\_\_

Viticulture is organic and sustainable. The vines are gobelet-trained and dry-farmed.

**WINEMAKING:** \_\_\_\_\_

Whole bunches are hand-picked and foot-trodden. The must is fermented in open top oak barriques with minimal punching down. Malolactic fermentation takes place in barriques, and wine is then matured for 12 months in 225-litre French oak barriques. Finally it is bottled unfiltered, unfiltered and with minimal additions of sulphur.



**WEBSITE:** <http://quintamilu.com/>

**This wine is suitable for vegans and vegetarians.**

**TASTING NOTES:** \_\_\_\_\_

The nose displays elegant aromas of cedar, aromatic herbs and ripe dark fruits. It shows tension in the mouth due to its vibrant acidity and tannic structure, as well as a smooth balance provided by its intense flavour and lingering finish.