

LA COMETA - QUINTA MILÚ

Burgos



APPELLATION: Ribera del Duero

BLEND: Tempranillo (100%)

WINEMAKER: Germán R. Blanco and José Luis Herrero

VINEYARD: _____

Grapes are sourced from the vineyards of El Cangrejo, Peñas Heladas, Galón, Bellavista, Trasconvento and Valdevicente, near the village of La Aguilera. The vines average 70 years of age and are planted on mainly clay and limestone soils with a planting density of 2,500 vines/ha. Altitude ranges from 870 to 908 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 must is then matured for 11 months in 225, 400 and 500 litre French oak casks. Wine is bottled unfinned, unfiltered and with minimal additions of sulphur.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Spicy and perfumed nose with notes of black pepper, dark plums, dark cherries and violets. It has a firm structure on the palate with grippy tannins and a racy acidity.