

La milana 2014

A wine made from Caladoc Ull de Llebre and Merlot from the 11 parcels we have at Can Milà de la Roca, in Lavern. It is an elegant wine, fresh but with character; a wine to be enjoyed now, or kept to observe how well it ages. The name Milana is taken from the estate where these four varieties are grown: Mr Mila's wife, who used to farm these vineyards was popularly known as "La Milana".

Powerfully aromatic, expressing fresh red fruits over a background of creamy oak, cabinetmaking, fine cacao and balsamics. In the mouth it is fruity, fresh, tasty, full bodied with well-balanced acidity.

oenological data

Varieties

Caladoc, Ull de Llebre (Tempranillo), Merlot

Winemaking

Manual harvest and selection. Fermented for 8 days at 25°C.

Macerated for 18 days pumped over twice a day. Not clarified nor cold stabilised. It was lightly filtered.

Ageing

18 months in new French oak 225l barrels

analytical data

Alcohol content: 14% vol.

Total polyphenols: 58

Total acidity: 3.7 g/l

Volatile acidity: 0.51 g/l

PH: 3.4

Residual sugar: 0.6 g/l

Total SO₂: 75 mg/l

VINEYARD data

Vineyard name: Can Milà de la Roca

Rootstock: 41B i R-110

Vine density: 2.8m x 1.2m

Vine age: 24 years old

Soil type: Calcareous clay soils with low levels of organic material and high magnesium content

Rainfall 2014: 528 litres/m²

Trellis system: Royat with three wire levels

Location: Muntanyes d'Ordal

Altitud: 270 metres

Gradient: 5-10%

Orientation: South

Average yield: 1227 kg/ha

Treatments: According to the regulations governing organic viticulture

