



FINCA  
MÍLLARA

# The Land

Among the world's most ambitious yet intimate wine estates (to which one usually arrives by boat), Finca Millara is the dream of Fernando de Santiago, a lifelong wine professional with a family business in La Coruña, Spain.

De Santiago had fallen in love with the emerging, dramatic and nearly inaccessible Ribeira Sacra wine district, a historically significant wine region that had been virtually abandoned due to the dubious economy of farming the steep slopes during the difficult years of post-Civil War Spain.

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# The History

In the 1990s, renewed interest in Ribeira Sacra, fostered by tourism combined with a new awareness of Spanish Wines, gave rise to a D.O., encompassing the steep canyons of the Miño and Sil Rivers and their confluence.

In 2000, de Santiago began purchasing parcels in the uninhabited hamlet of A Millara overlooking the Miño, eventually acquiring the entire township and its surrounding slopes from hundreds of proprietary descendants living in South America and other distant locales.

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# The Philosophy

Reclaiming and restructuring the vineyard terraces began in earnest, and restoration of A Millara itself—following strict guidelines to maintain original architecture—incorporated the modern winemaking and aging facility.

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# The State

Ten of an eventual twenty hectares of restructured terraces were completed before the début 2007 harvest. Vines are primarily Mencía, soils predominately decomposing red slate. Southern exposure, steep inclination and reflection from the Os Peares reservoir provide for ample grape maturity, allowing the grapes to be harvested with optimum acidity.

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# BANCALES DE LOS ALCORNQUES



Vineyard	Alcornques, A Galega y Barcelos-Finca Millara
Harvest	Manual, second half of September
Grape varieties	90% Mencia, 10% Garnacha
Orography	Terraced hillsides slate, south facing
Alcohol	13% alc.
ELABORATION	Hand-harvested in box of 15 kg. The clusters pass through the selection table and the grapes are introduced with a percentage of stem in foudres of French oak. Fermentation with native yeasts.
AGED	12 months in French oak barrels.

# CUESTA DE LOS OLIVOS



Vineyard	Cuesta de los Olivos- Finca Millara
Harvest	Manual.
Grape varieties	100% Mencia
Orography	Terraced hillsides slate, south facing
Alcohol	13% alc.
ELABORATION	Hand-harvested in box of 15 kg. The clusters pass through the selection table and the grapes are introduced with a percentage of stem in foudres of French oak. Fermentation with native yeasts.
AGED	3 months in French oak barrels.

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