

Milcampos Vinas Viejas 2015



Wine Ratings -- This Vintage:
87 Points – Wine Spectator

Wine Ratings -- Earlier Vintages:
2014: 89 Points – Vinous
87 Points – Wine Spectator
2012: 88 Points – Wine Advocate
87 Points – Int'l Wine Cellar
2011: 88 Points – Int'l Wine Cellar
2010: 94 Points – The Wine Advocate
90 Points – Wine & Spirits
2009: 92 Points – Wine Advocate
88 Points – Wine Enthusiast
2008: 91 Points – The Wine Advocate
90 Points – Wine & Spirits
2006: 90 Points – The Wine Advocate

Region: The Ribera del Duero, or 'Banks of the Duero River', region is located in northern central Spain, between Rioja and Toro. The Benedictine monks introduced winemaking in Ribera del Duero in the middle ages, but the region finally received international acclaim with Vega Sicilia and Pesquera wines. The vineyards are located at exceptionally high altitudes in a continental climate with bitter cold winters and short summers.

Bodegas La Milagrosa – Bodegas La Milagrosa was founded by a small group of growers in 1962. The bodega owns many small vineyards that were planted in the early 1940's. These vineyards surround the bodega on the short, rolling hills that give the illusion of continuing to the horizon. Each vineyard is surrounded by rocks, pine trees, thyme, and have varying orientations. The varying orientations produce grapes that vary in acidity and structure. The grapes from each of the vineyards are vinified separately, which gives tremendous flexibility when blending the different coupages to achieve the maximum balance in the final wine.

Milcampos – Milcampos means 'a thousand fields' because looking from the bodega at the vineyards along the rolling hills, each hill looks like a different vineyard, particularly in the early morning when the fog in the valley separates each hill.

Tasting notes – Inky ruby color. Dark berry, cherry, and slight peppery aromas. Herbs, concentrated blackberry, cherry, and vanilla flavors with a touch of pepper. Medium to full body. Balanced. Soft finish with notes of mocha and oak.

Imported since: 2005

Appellation: Ribera del Duero

Composition: Tempranillo

Soil: high concentration of clay, limestone, and round stones

Elevation: 2625 feet

Vineyard practice: dry farming, organic but without certification

Vine Age: more than 60 years old

Yield: 0.9 tons per acre

Harvest Dates: September 28 by hand with a selection table

Fermentation: 9 days cold maceration, 15 days maceration and 15 days fermentation in oak casks with wild (also referred to as indigenous or natural) yeast. Malolactic is done in cement tanks

Aging: 10 months in 30% American, 40% French, and 30% Hungarian oak casks and in the bottle for 4 months

pH: 3.76

Residual Sugar: 1.3 grams per liter

Alcohol: 14 %

UPC: 7 50428 21007 8