



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: means 'a thousand fields'. From the bodega the view of the vineyards lay along the rolling hills, each hill looking like a different vineyard, particularly in the early morning when the fog in the valley nestles in each hill.

Tasting notes: A firm and silky red with linear fruit and tannins. Medium body with chocolate, spice and berry flavors. Fresh and bright. Drink or hold.

Appellation: DO Ribera Del Duero

Grapes: 100% Tempranillo

Soil: Sand, clay, limestone and chalk.

Elevation: 2,950 ft

Vineyard practice: Dry farming, goblet vines

Vine Age: 50 years **Yield:** 4 Lbs. x vine

Fermentation: 15 days of Fermentation in cement tank at 82.4° F

Ageing: 9 months 50% French and 50% American oak barrels

pH: 3.73 **RS:** 1.3 gram per liter **Alc:** 14 % **UPC:** 9 424324 000010

2017 Vintage:
91pts James Suckling



D.O. Ribera del Duero: 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.