



Familia Millán

# Abrasado Historic Blend

Deep red color with purple shades. This wine exhibits a fusion of herbal and fruity aromas resulting from the varieties blended and the contribution of French and American oak. Variety proportion is based on the quest for combining the structure of Cabernet, the volume and intensity of Malbec, and the freshness and elegance of Merlot. Several notes stand out, including black tea, red berries, spices and peppers, as well as smoked and leathery hints.

Cabernet Sauvignon 40%

Malbec 30%

Merlot 30%

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## Appellation

Mendoza

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## Vineyard

High elevation vineyards with calcareous and sandy soils with a high percentage of rocks that allow the production of wines of great intensity. Vineyard sites for each varietal breakdown as follows:

Agrelo, Lujan de Cuyo, Mendoza - Cabernet Sauvignon

Los Árboles, Uco Valley, Mendoza - Malbec

Agrelo, Lujan de Cuyo, Mendoza - Merlot

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## Vinification

Grapes are hand-picked and collected in 26-pound bins. Harvest is conducted in the early morning to make sure grapes reach the winery at low temperatures. Grape bunches that do not conform to quality and health standards are immediately discarded while at the estate.

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## Pairing

Feathered game, barbecued red meat, lamb, hard and semi-hard ripened and spiced cheeses.

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**FAMILIA MILLÁN**  
- ARGENTINA -

Familia Millán is a family winery founded by José Jesús Millán in Mendoza, Argentina, over fifty years ago with vineyards originating in 1922. José Junior runs the estate now, in the land where he was raised, surrounded by the beautiful landscape of Mendoza with the Andes mountains, vineyards and of course the world renown Malbec. Abrasado is a play on words that combines "asado", meaning both to grill meat and also to spend time with friends, with "abrazado" which means to embrace. Thus, the Abrasado wines are meant to bring together cherished friends with a fabulous meal.