



Familia Millán

Abrasado Terroir Selection

Lively red color with deep violet hues. Fruit forward style with aromas of blackberries and red plums, with hits of spices. Well-balanced wine, with soft, silky tannins and a pleasant aftertaste.

Malbec 100%

91 Pts James Suckling

Appellation

Mendoza

Vineyard

Vineyards located in Vista Flores in the Uco Valley, with an elevation of 3600 feet above sea level. Calcareous and sandy soils with a high percentage of rocks allow the production of wines of great intensity, with berries, mineral touches and remarkable aromas.

Vinification

Manual harvest into 12kg boxes, in stages within the same section. Harvest is always done during the first hours of the morning to ensure that the grapes arrive at low temperatures to the winery. The clusters that do not complete the health and quality requirements are discarded in the vineyard. Traditional elaboration method in temperature controlled concrete tanks, using moderate methods of extraction, achieving a fresh and fruity wine of medium structure. 100% malolactic fermentation. 50% of the wine is matured for 6 months in used French oak barrels.

Pairing

Perfect with grilled meats, mac and cheese, cream sauces with sage and blue cheese, and your favorite burger.

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.