

## MILAGRO Valencia, Spain

## **AVAILABLE FEBRUARY 2017**

Blending grapes together is an art with, of course, a bit of science, and the grapes here are perfectly suited. Three of Spain's great red varieties, Tempranillo, Garnacha and Bobal bring their lush and hedonistic qualities to the full-bodied and well-structured friends Cabernet Sauvignon and Syrah. Together, you have a wine with a

range of black and red fruit characteristics, cherry cola, anise and white pepper with a powerful yet supple mouth-feel.

Most of the vineyards in Valencia are located inland where there is more mountainous topography. This allows the grapes a much-needed cool down in the evening from the warm heat that surrounds them during the day. This particular area of the country has a long history of making wine, dating as far back as the Neolithic period, which certainly gives it an anchor in expertise and tradition. Pair this with braised beef, a big wedge of Manchego cheese or the region's famous specialty, Paella. Put your feet up, close your eyes and escape to Spain.

**SWEETNESS:** Dry **BODY:** Medium-full **OAK:** Medium-heavy **ALCOHOL:** 14%\*





