LIVELY - WINES

Germán R. Blanco



RIBERA DEL DUERO

CASAAURORA

ALBARES / EL BIERZO ALTO

LA BICICLETA VOLADORA RIOJA

Viticultura tradicional orgánica y sostenible

Organic and sustainable traditional viticulture

Lively Wines

Manifiesto / Clarion call

- **1.** Our seal guarantees that you have before you an **ARTISANAL AND LIVING WINE**. Made with the minimum possible intervention with the aim of respecting the place in which the grapes were born and which gave it life.
- 2. We firmly believe that wines must be faithful representatives of **THE LAND** in which they are born.
- 3. It is made with grapes cultivated in an ORGANIC, SUSTAINABLE AND TRADITIONAL WAY.
- **4.** During the **CULTIVATION** of our grapes we NEVER use pesticides, weed-killers, systemic treatments or chemical fertilizers.
- **5.** We firmly believe that everything begins with **THE SOIL**, for this reason we fight to keep it **ALIVE**.
- **6.** Our wines are made from **HAND-HARVESTED** grapes.
- **7.** Our wines are basically **FERMENTED GRAPE** juice with a minimal dose of sulphur.
- **8.** Neither technology nor mechanization can ever substitute the **PASSION** of small artisanal grape growers.

- **9.** Our wines are always **VILLAGE WINES**, understanding this concept as an exclusive geographic delimitation, given that we appreciate each village, with its history, its vineyards and its soils as a unique landscape which deserves to be valued.
- 10. We make our wines vineyard by vineyard. We understand that the best way of knowing the biodiversity of our landscapes through our vineyards and their soils is by treating each parcel INDIVIDUALLY.
- Me understand the process as a form of guided ageing in which wood does not necessarily have to intervene. We use different materials such as concrete or terracotta and when we do use wood, we are always drawn to large volumes and used barrels. With the ageing process we are trying to highlight our work as farmers.
- 12. We never clarify nor stabilize and we normally **NEVER FILTER**. Should we do so, it is always very light filtration.
- 13. The true beauty of wines with soul is found in the sum of their imperfections. Light has always found a way in through the cracks....



Germán R. Blanco

QUINTA MILÚ La Aguilera, D.O RIBERA DEL DUERO

CASA AURORA Villa de Albares, Bierzo Alto

LA BICICLETA VOLADORA

San Adrián, RIOJA D.O.CA.

QUINTA MIBERA DEL DUERO

GOOD, ARTISANAL VILLAGE WINES



Quinta Milú is a family project in the Ribera del Duero from the Asturian viticulturist Germán R. Blanco.

A SMALL PROJECT
WHICH FOR NEARLY
15 YEARS NOW HAS
LOOKED FOR WINES
WHICH TELL US
ABOUT WHERE
THEY WERE BORN,

a small village by the name of LA AGUILERA situated in the province of Burgos.









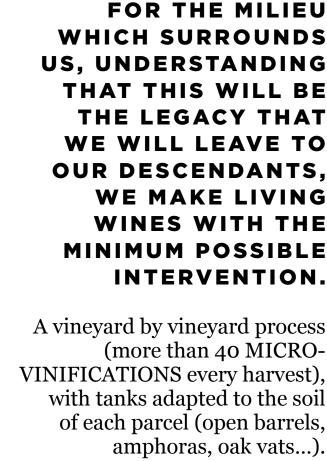








The name of our cellar comes from our first child (Lucas) who is known affectionately at home as Milú.





A vineyard by vineyard process (more than 40 MICRO-VINIFICATIONS every harvest), with tanks adapted to the soil of each parcel (open barrels, amphoras, oak vats...).

STARTING WITH OLD

VINEYARDS OF TINTO

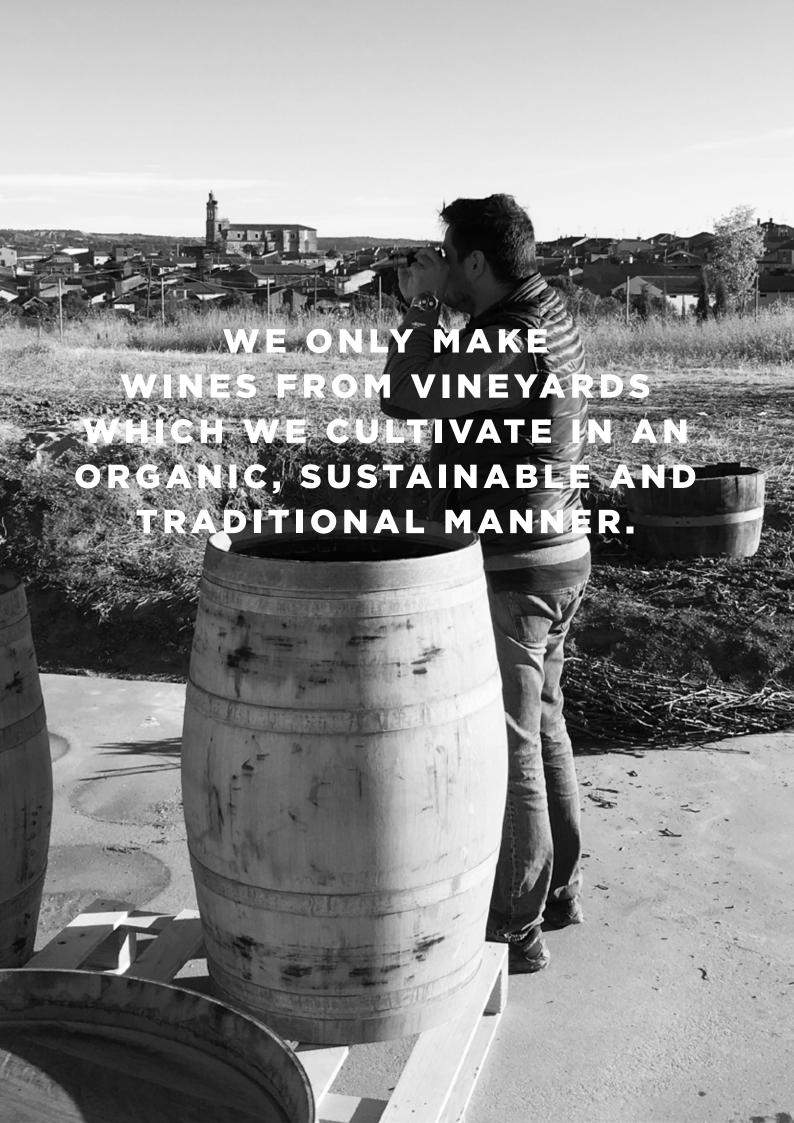
FINO (TEMPRANILLO),

CULTIVATED WITH AN

EXTREME RESPECT

We prefer the word infusion to extract. We have revived traditions, such as FOOT-PRESSING. There are no pre-established protocols, each harvest is unique, each wine is unique.

No hay protocolos preestablecidos, cada añada es única, cada viña es única.









INFORMATION SHEET

MILÚ 2018

VINO DE PUEBLO

100% Grape Juice, Artisan Fermentation.



Winary

Quinta Milú

Winemaking

Germán Robles Blanco / José Luis Herrero.

Viticulture

Enrique Herrero / Germán Robles Blanco / José Luis Herrero.

Wine name

Milú

Vintage

2018

Vintage classification

Very good.

· Bottling date: March 2019.

Vineyards: La del Charly, La Peñuela, El Picón, La del Panadero, Sotillejo, Las Peñas, Peñas Saladas, Las de Sotillo, Porquera, Peña Lobera.

- · Altitude: 870 908m a.s.l.
- · Location: La Aguilera.
- · Region: Burgos.
- · Soils: Mainly clay-limestone.
- · Vineyard age: Average of 47 years old.
- · Pruning: Traditional bush vines (80%), trellis-trained, bilateralspurpruning (20%).
- · Irrigation: No.
- · De-budding: Yes.
- · Suckering: Yes, occasionally in certain parcels.
- · Leaf-plucking: Yes, occasionally in certain parcels.
- · Green harvesting: Yes, occasionally in certain parcela
- · Harvest date: second week of September 2 18.
- · Harvest: By hand with strict selection in the they and on various days.
- · Destalking: Yes.
- · Crushing
- · Jurphu Mir mal Lose at bottling
- · Tank: stainless steel tanks (70 %) open oak barrels (15%)

& 3000 & 4000 oak tubs (15%)

- · Pre-fermentation maceration: No.
- · Fermentation temperature: 25°C.
- · Indigenous yeast used in fermentation with no other additives
- \cdot Pumping over / punching down: Minimal pumping over and punching down in the barrels.
- · Malolactic fermentation: Yes. 100% in used barrels of 400 and 500l.
- · Ageing: 5 months in used french-oak barrels of 225I,400I & 500I.
- · Filtration: No.
- · Clarification: No.
- · Stabilization: No.
- · Production: 48,000 bottles of 75cl.





GOOD, **ARTISANAL**



INFORMATION SHEET

LA COMETA 2018

VINO DE PUEBLO

100% Grape Juice, Artisan Fermentation.



Winary

Quinta Milú

Winemaking

Germán Robles Blanco / José Luis Herrero.

Enrique Herrero / Germán Robles Blanco / José Luis Herrero.

Wine name

Quinta Milú La Cometa

Vintage

2018

_ _ _ _ _

Vintage classification

Very good

· Bottling: August 2018

· Vineyards: El Cangrejo, Peñas Heladas, Galón, Bellavista,

Trasconvento, Valdevicente · Altitude: 870 – 908m a.s.l.

· Location: La Aguilera

· Region: Burgos

· Soils: Sandy clay and clay-limestone

· Vineyard age: Average of 70 years old

· Pruning: Traditional bush vines

· Irrigation: No

· De-budding: Yes

· Suckering: Yes, occasionally in certain parcels

· Leaf-plucking: Yes, occasionally in certain parcels

· Green harvesting: Yes

· Harvest date: last week of September 2018

· Harvest: By hand with strict selection in the vineyard and on various days

· Destalking: yes, some vineyards

· Crushing: No

· The grapes are foot-pressed.

· Sulphur: Minimal dose at bottling

· Tanks:3000I & 4000I oak vats, open oak barrels and amphoras

· Pre-fermentation maceration: No

· Fermentation temperature: 23 - 25°C.

· Indigenous yeast used in fermentation with no other additives

· Pumping over / punching down: Punching down

· Malolactic fermentation: 100% in barrel

· Ageing: 11 months in used French-oak barrels of 225l & 500l,

and oak vats

(3000 and 4000 I.)

· Filtration: No

· Clarification: No

· Stabilization: No

· Production: 20.000 bottles of 75cl







AVAILABLE FROM DECEMBER 2019

INFORMATION SHEET

VALDEVICENTE 2018

VINO DE PARCELA

100% Grape Juice, Artisan Fermentation



Winary

Quinta Milú

Winemaking

Germán Robles Blanco / José Luis Herrero.

Viticulture

Enrique Herrero / Germán Robles Blanco / José Luis Herrero.

Wine name

Quinta Milú Valdevicente

Vintage

2018

Vintage classification

Very good.

· Bottling date: november 2019.

· Vineyards: Valdevicente.

· Vineyard size: 0.35ha.

· Altitude: 940m a.s.l.

· Location: La Aguilera.

· Region: Burgos.

· Soils: Sand.

· Vineyard age: Over 100 years old.

· Plantation density: 2500 vines / ha.

· Pruning: Traditional bush vines.

· Irrigation: No.

· De-budding: No.

· Suckering: No.

· Leaf-plucking: No.

· Green harvesting: No.

· Harvest date: last week of September 2018.

· Harvest: By hand. Strict selection in the vineyard.

· Destalking: yes

· Crushing: No.

· The grapes are traditionally foot-pressed.

· Sulphur: Minimal dose at bottling.

· Tanks: Open oak barrels.

 \cdot Pre-fermentation maceration: No.

· Fermentation temperature: 23 - 25°C.

· Indigenous yeast used in fermentation with no other additives

· Pumping over / punching down: Punching down.

· Malolactic fermentation: 100% in barrel.

· Ageing: 13 months in used French-oak barrels of 225l.

· Filtration: No.

· Clarification: No.

· Stabilization: No.

· Production:300 bottles of 0.75I .





AVAILABLE FROM DECEMBER 2019

INFORMATION SHEET

VIÑAS VIEJAS 2018

VINO DE PARCELA

100% Grape Juice, Artisan Fermentation



Winary

Quinta Milú

Winemaking

Germán Robles Blanco / José Luis Herrero.

Viticulture

Enrique Herrero / Germán Robles Blanco / José Luis Herrero.

Wine name

Quinta Milú Viñas Viejas

Vintage

2018

Vintage classification

Very good.

- · Bottling date: November 2019.
- · Vineyards: La Selva and la del Tío Paco.
- · Vineyard size: 0.2ha and 0.28ha.
- · Altitude: 906m a.s.l.
- · Location: La Aguilera.
- · Region: Burgos.
- · Soils: Clay-limestone.
- · Vineyard age: Over 100 years old.
- · Plantation density: 2500 vines / ha.
- · Pruning: Traditional bush vines.
- · Irrigation: No.
- · De-budding: No.
- · Suckering: No.
- · Leaf-plucking: No.
- · Green harvesting: No.
- · Harvest date: las week of September 2018
- · Harvest: By hand. Strict selection in the vineyard.
- · Destalking: yes.
- $\cdot \ \text{Crushing: No.}$
- · The grapes are traditionally foot-pressed.
- · Sulphur: Minimal dose at bottling.
- · Tanks: Open oak barrels
- · Pre-fermentation maceration: No.
- · Fermentation temperature: 23 25°C.
- · Pumping over / punching down: Punching down.
- · Malolactic fermentation: 100% in barrel.
- · Indigenous yeast used in fermentation with no other additives
- · Ageing: 12 months in a used French-oak barrels 225I and two of 500I
- · Filtration: No.
- · Clarification: No.
- · Stabilization: No.
- · Production: 1,500 bottles of 75cl. & 300 bottles of 1,5l





AVAILABLE FROM DECEMBER 2019

INFORMATION SHEET

BELLAVISTA 2018

VINO DE PARCELA

100% Grape Juice, Artisan Fermentation



Winary

Quinta Milú

Winemaking

Germán Robles Blanco / José Luis Herrero.

Viticulture

Enrique Herrero / Germán Robles Blanco / José Luis Herrero.

Wine name

Quinta Milú Bellavista

Vintage

2018

Vintage classification

Very good.

· Bottling date: November 2019.

· Vineyards: Bellavista.

· Vineyard size: 0.5ha.

· Altitude: 930m a.s.l.

 $\cdot \ \text{Location: La Aguilera}.$

· Region: Burgos.

· Soils: Gravel.

· Vineyard age: 82 years old.

· Plantation density: 2500 vines / ha.

· Pruning: Traditional bush vines.

· Irrigation: No.

· De-budding: No.

· Suckering: No.

· Leaf-plucking: No.

· Green harvesting: No.

· Harvest date: Last week of September 2018.

· Harvest: By hand. Strict selection in the vineyard.

· Destalking: yes.

· Crushing: No.

 \cdot The grapes are traditionally foot-pressed.

 \cdot Sulphur: Minimal dose at bottling.

· Tanks: Open oak barrels.

· Pre-fermentation maceration: No.

· Fermentation temperature: 23 - 25°C.

· Indigenous yeast used in fermentation with no other additives

· Pumping over / punching down: Punching down.

· Malolactic fermentation: 100% in barrel.

· Ageing: 13 months in used French-oak barrels of 225 and 500l.

 $\cdot \ Filtration: \ No.$

· Clarification: No.

· Stabilization: No.

· Production: 1.000 bottles of 75cl





AVAILABLE FROM DECEMBER 2019

INFORMATION SHEET

BELLAVISTA ÁNFORA 2018

VINO DE PARCELA

100% Grape Juice, Artisan Fermentation



Winary

Quinta Milú

Winemaking

Germán Robles Blanco / José Luis Herrero.

Viticulture

Enrique Herrero / Germán Robles Blanco / José Luis Herrero.

Wine name

Quinta Milú Bellavista Ánfora

Vintage

2018

Vintage classification

Very good.

· Bottling date: November 2019.

· Vineyards: Bellavista.

· Vineyard size: 0.5ha.

· Altitude: 930m a.s.l.

· Location: La Aguilera.

· Region: Burgos.

· Soils: Gravel.

· Vineyard age: 82 years old.

· Plantation density: 2500 vines / ha.

· Pruning: Traditional bush vines.

· Irrigation: No.

· De-budding: No.

· Suckering: No.

· Leaf-plucking: No.

· Green harvesting: No.

· Harvest date: Last week of September 2018.

· Harvest: By hand. Strict selection in the vineyard.

· Destalking: yes.

· Crushing: No.

 \cdot The grapes are traditionally foot-pressed.

· Sulphur: Minimal dose at bottling.

· Tanks: Amphoras.

· Pre-fermentation maceration: No.

· Fermentation temperature: 23 - 25°C.

 \cdot Indigenous yeast used in fermentation with no other additives

· Pumping over / punching down: Punching down.

· Malolactic fermentation: 100% in amphora.

· Ageing: 12 months in 1 amphora.

· Filtration: No.

· Clarification: No.

· Stabilization: No.

· Production: 180 bottles of 75cl.





INFORMATION SHEET

EL MALO 2014

VINO DE PARCELA

100% Grape Juice, Artisan Fermentation



Winary

Quinta Milú

Winemaking

Germán Robles Blanco / José Luis Herrero.

Viticulture

Enrique Herrero / Germán Robles Blanco / José Luis Herrero.

Wine name

Quinta Milú El Malo

Vintage

2014

Vintage classification

Very good.

- · Bottling date: January 2016
- · Vineyards: Trasconvento / Calvario (El Malo)
- Vineyard size: 0.9haAltitude: 920m a.s.l.Location: La Aguilera
- Region: BurgosSoils: Sandy clay
- · Vineyard age: 40 years old
- · Plantation density: 2200 vines / ha
- · Pruning: Trellis-trained, bilateral pur-pruning
- · Irrigation: No
- · De-budding No
- Cathering: I
- · paf lucking: No
- Green harvesting: No
- · Harvest date: Second week of October 2014
- · Harvest: By hand. Strict selection in the vineyard
- · Destalking: No
- · Crushing: No
- · The grapes are traditionally foot-pressed.
- · Sulphur: Minimal dose at bottling
- · Tanks: Open barrels and amphoras
- · Pre-fermentation maceration: No
- · Fermentation temperature: 23 25°C
- · Pumping over / punching down: Punching down
- · Malolactic fermentation: 100% in amphora
- · Ageing: 15 months in used French-oak barrels of 225 and 500l
- Filtration: NoClarification: No
- · Stabilization: No
- · Production: 1,200 bottles of 75cl







LIVELY - WINES

Viticultura tradicional orgánica y sostenible Organic and sustainable traditional viticulture

Germán R. Blanco



CASAAURORA ALBARES / EL BIERZO ALTO

LA BICICLETA

SAN ESTEBAN

www.lively-wines.com