

2023

# GERMÁN R. BLANCO

## BODEGA Y VIÑEDOS

VITICULTURA TRADICIONAL



QUINTA MILU  
RIBERA DEL DUERO

CASA AURORA  
ALBARES / EL BIERZO ALTO

LA BICICLETA  
VOLADORA RIOJA

LIVELY - WINES

Viticultura tradicional orgánica y sostenible

Organic and sustainable traditional viticulture





Lively Wines  
**Manifesto /**  
**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**.

**11.** All of our wines are **AGED**. We 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....**

# QUINTA MILÚ

## RIBERA 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.

**WE ONLY MAKE  
WINES FROM  
VINEYARDS WHICH  
WE CULTIVATE  
IN AN ORGANIC,  
SUSTAINABLE  
AND TRADITIONAL  
MANNER.**



**STARTING WITH OLD  
VINEYARDS OF TINTO  
FINO (TEMPRANILLO),  
CULTIVATED WITH AN  
EXTREME RESPECT  
FOR THE MILIEU  
WHICH SURROUNDS  
US, UNDERSTANDING  
THAT THIS WILL BE  
THE LEGACY THAT  
WE WILL LEAVE TO  
OUR DESCENDANTS,  
WE MAKE LIVING  
WINES WITH THE  
MINIMUM POSSIBLE  
INTERVENTION.**

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...).

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.





# QUINTA MILÚ

RIBERA DEL DUERO

♦  
GOOD  
ARTISANAL  
VILLAGE WINES

ORGANIC AND  
SUSTAINABLE  
TRADITIONAL  
VITICULTURE

## INFORMATION SHEET

### MILÚ 2023

#### VILLAGE WINE

100% Fermented Grape Juice.

Traditional, Organic & Sustainable Viticulture.



Winery

**Quinta Milú**

Winemaking

**Germán Robles Blanco / José Luis Herrero**

Viticulture

**Enrique Herrero / Germán Robles Blanco  
/ José Luis Herrero**

Wine name

**Milú**

Vintage

**2022**

Vintage classification

**Very good**

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- Bottling date: abril 2024
- 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 65 years old.
- Grapes: Tempranillo
- Pruning: Traditional bush vines (80%), trellis-trained, bilateralspur-pruning (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 parcels.
- Harvest date: last week of September 2023.
- Harvest: By hand with strict selection in the vineyard and on various days.
- Destalking: Yes.
- Crushing: No.
- Sulphur: Minimal dose at bottling
- Tanks: stainless steel tanks (70%), open oak barrels (15%) & 3000l & 4000 l oak tubs (15%)
- Pre-fermentation maceration: No.
- Fermentation temperature: 25°C.
- 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: 7 months in used french-oak barrels of 225l, 400l & 500l.
- Alcohol: 13,5% vol
- Filtration: No.
- Clarification: No.
- Stabilization: No.
- Production: 35.000 bottles of 75cl.



# QUINTA MILÚ

RIBERA DEL DUERO

♦  
GOOD  
ARTISANAL  
VILLAGE WINES

ORGANIC AND  
SUSTAINABLE  
TRADITIONAL  
VITICULTURE

## INFORMATION SHEET

### LA COMETA 2021

#### VILLAGE WINE

100% Grape Juice, Artisan Fermentation

QUINTA  
MILÚ  
LA COMETA

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

2021

- Bottling: Marzo 2023
- Vineyards: El Cangrejo, Peñas Heladas, Galón, Bellavista, Trasconvento, Valdevicente
- Grape: Tempranillo
- Altitude: 870 – 908m a.s.l.
- Location: La Aguilera
- Region: Burgos
- Soils: Sandy clay and clay-limestone
- Vineyard age: Average of 73 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 2021
- 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: 3000l & 4000l oak vats, open oak barrels and amphoras
- Pre-fermentation maceration: No
- Fermentation temperature: 23 - 25°C
- Pumping over / punching down: Punching down
- Malolactic fermentation: 100% in barrel
- Ageing: 14 months in used French-oak barrels of 225 and 500l and oak vats (3000 and 4000 l.)
- Alcohol: 13,50 %Vol.
- Filtration: No
- Clarification: No
- Stabilization: No
- Production: 18.000 bottles of 75cl

Winery

**Quinta Milú**

Winemaking

**Germán Robles Blanco / José Luis Herrero**

Viticulture

**Enrique Herrero / Germán Robles Blanco  
/ José Luis Herrero**

Wine name

**Quinta Milú La Cometa**

Vintage

**2021**

Vintage classification

**Very good**

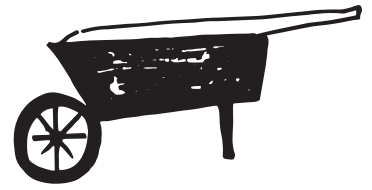
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# QUINTA MILÚ

RIBERA DEL DUERO

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GOOD  
ARTISANAL  
VILLAGE WINES

ORGANIC AND  
SUSTAINABLE  
TRADITIONAL  
VITICULTURE



## INFORMATION SHEET

### VALDEVICENTE 2022

#### SINGLE VINEYARD WINE

100% Fermented Grape Juice.

Traditional, Organic & Sustainable Viticulture.

## QUINTA MILÚ VALDEVICENTE

EDICIÓN LIMITADA / 300 BOTELLAS

VIÑEDO CON UNA MEDIA DE EDAD  
SUPERIOR A 75 AÑOS

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

2022

- Bottling date: January 2024
- 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 2022.
- 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 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: 12 months in old French-oak barrels of 225l.
- Filtration: No.
- Clarification: No.
- Stabilization: No.
- Alcohol: 14%Vol.
- Production: 300 bottles of 0.75l.

Winery

**Quinta Milú**

Winemaking

**Germán Robles Blanco / José Luis Herrero**

Viticulture

**Enrique Herrero / Germán Robles Blanco  
/ José Luis Herrero**

Wine name

**Valdevicente**

Vintage

**2022**

Vintage classification

**Very good**

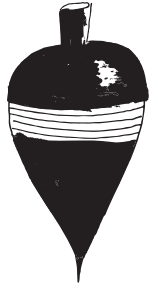
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# QUINTA MILÚ

RIBERA DEL DUERO

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GOOD  
ARTISANAL  
VILLAGE WINES

ORGANIC AND  
SUSTAINABLE  
TRADITIONAL  
VITICULTURE



## INFORMATION SHEET

### VIÑAS VIEJAS 2022

#### SINGLE VINEYARD WINE

100% Fermented Grape Juice.

Traditional, Organic & Sustainable Viticulture.

## QUINTA MILÚ VIÑAS VIEJAS

EDICIÓN LIMITADA / 1.000 BOTELLAS

VIÑEDO CON UNA MEDIA DE EDAD  
SUPERIOR A 75 AÑOS

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

2022

- Bottling date: January, 2024.
- 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: last week of September 2022
- 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 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 two french old barrels of 500l
- Filtration: No.
- Clarification: No.
- Stabilization: No.
- Alcohol: 14,5% Vol
- Production: 1.000 bottles of 75 l.

Winery

**Quinta Milú**

Winemaking

**Germán Robles Blanco / José Luis Herrero**

Viticulture

**Enrique Herrero / Germán Robles Blanco**

**/ José Luis Herrero**

Wine name

**Viñas Viejas**

Vintage

**2022**

Vintage classification

**Very good**

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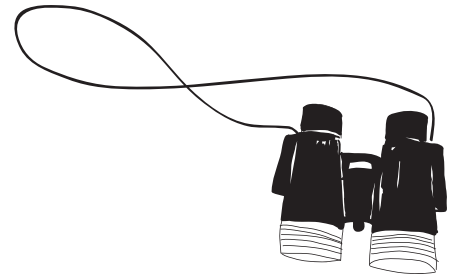


# QUINTA MILÚ

RIBERA DEL DUERO

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GOOD  
ARTISANAL  
VILLAGE WINES

ORGANIC AND  
SUSTAINABLE  
TRADITIONAL  
VITICULTURE



## INFORMATION SHEET

### BELLAVISTA 2022

#### SINGLE VINEYARD WINE

100% Fermented Grape Juice.

Traditional, Organic & Sustainable Viticulture.

## QUINTA MILÚ BELLAVISTA

EDICIÓN LIMITADA / 1.300 BOTELLAS

VIÑEDO CON UNA MEDIA DE EDAD  
SUPERIOR A 75 AÑOS

RIBERA DEL DUERO  
DENOMINACIÓN DE ORIGEN

2022

- Bottling date: January ,2024.
- Vineyards: Bellavista.
- Vineyard size: 0.5ha.
- Altitude: 930m a.s.l.
- Location: La Aguilera.
- Region: Burgos.
- Soils: Gravel.
- 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 2022
- 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 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: 12 months in an old French-oak barrel of 500 l.
- Filtration: No.
- Clarification: No.
- Stabilization: No.
- Alcohol: 14%,Vol
- Production: 1300 bottles of 75cl

Winery

**Quinta Milú**

Winemaking

**Germán R. Blanco / José Luis Herrero**

Viticulture

**Enrique Herrero / José Luis Herrero**

**/ Germán R. Blanco**

Wine name

**Quinta Milú Bellavista**

Vintage

**2022**

Vintage classification:

**Very good**

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# QUINTA MILÚ

RIBERA DEL DUERO

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ARTISANAL  
VILLAGE WINES

ORGANIC AND  
SUSTAINABLE  
TRADITIONAL  
VITICULTURE

# El Malo

## INFORMATION SHEET

### EL MALO 2022

#### VILLAGE WINE

100% Fermented Grape Juice.

Traditional, Organic & Sustainable Viticulture.



Winery

**Quinta Milú**

Winemaking

**Germán R. Blanco / José Luis Herrero**

Viticulture

**Enrique Herrero / José Luis Herrero**

**/ Germán R. Blanco**

Wine name

**El Malo**

Vintage

**2022**

Vintage classification:

**Very good**

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- Bottling date: January 2024
- Vineyards: Trasconvento / Calvario (El Malo)
- Grape: Tempranillo
- Vineyard size: 0.9ha
- Altitude: 920m a.s.l.
- Location: La Aguilera
- Region: Burgos.
- Soils: Sandy clay.
- Vineyard age: 90 years old
- Plantation density: 2200 vines / ha.
- Pruning: Trellis-trained, bilateral spur-pruning.
- Irrigation: No
- De-budding: No
- Suckering: No
- Leaf-plucking: No
- Green harvesting: No
- Harvest date: Last week of September 2022
- 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 and 500l.
- Alcohol: 14% Vol.
- Filtration: No.
- Clarification: No
- Stabilization: No
- Production: 750 bottles of 75cl .





QUINTA  
**MILÚ**  
RIBERA DEL DUERO