



Bodegas Emilio Moro, Malleolus de Valderramiro, DO Ribera del Duero, Spain, '2020`

Product code: `4917

PRODUCER PROFILE

"Wine is an art. If you know how to listen, it speaks to you, it lets you know when it needs racking and rest. It's just like a living creature that we have to understand, tend to and care for."

So said Emilio Moro, the founder of the estate that bears his name. Three generations later, this belief is still upheld by José and Javier Moro. Based in the world-famous village of Pesquera de Duero, in the heart of Ribera del Duero, the brothers believe that their wine has a life of its own and that with each vintage a part of them is immortalized in it. "It evokes the land where it comes from", they say. Rejecting traditional classifications like Crianza and Reserva, the family is far more interested in creating wines with personality and individuality – wines that are true to their vineyards and heritage. Among them are red wines from their cherished Tinto Fino, a prized clone of Tempranillo, and more recently Godello wines from Bierzo – vibrant whites that are as exciting and lively as their labels suggest.

VITICULTURE

This wine is named in honour of the Pago de Valderramiro, a plot of clay soils planted in 1924 with 4 generations of winemaking tradition dedicated to preserving the essence and personality of a vineyard that represents our history. The clay soils allow us to obtain the purest character of our Tinto Fino wine and all its power, structure and great intensity, giving all prominence to the "terroir".

WINEMAKING

The alcoholic fermentation took place in small stainless-steel tanks at a controlled temperature for 26 days, and the malolactic fermentation in American and French oak barrels. The wine was aged in American and French oak barrels.

TASTINGNOTE

A very deep garnet colour, expressive and ripe on the nose, with incredible intensity showing off the quality of black fruit with a hint of liqueur. Remarkable development in the glass, without loss of its fruity intensity. Resinous and lactic tertiary notes add to the aromatic expression and balance.

FOOD MATCHING

The powerful flavours of the wine work well with roasted meats and rich game dishes.



TECHNICAL DETAILS

Varieties:

Tempranillo 100%

Vegetarian

Vegan

Producer works organically

Features

ABV: 15%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: Up to 18 Months

Type: French and American Oak

% wine oaked: 100

% new oak: 100

Style: Still wine

Case Size: 3 x 75cl

[View online](#) or email orders@alliancewine.com

