



Bodegas Emilio Moro, Polvorete, DO Bierzo, Spain, '2025'

Product code: `3528

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 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

The vineyards are based between Ponferrada and Molinaseca areas in the best locations of the DO and benefit from the variety of micro terroirs of El Bierzo.

WINEMAKING

Fermented at a controlled temperature in stainless-steel tanks.

TASTINGNOTE

Straw yellow in colour with floral and expressive white fruit notes on the nose which follow through to the well balanced, fresh but persistent flavours, and lovely well balanced acidity typical of the variety.

FOOD MATCHING

The acidity in this wine works well with a simple salad, fish and sea food.



TECHNICAL DETAILS

Varieties:

Godello 100%

Vegetarian

Vegan

Producer works organically

Lightweight bottle

Features

ABV: 12%

Closure: Technical cork

Colour: White

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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