



Technical Details

Varieties:

Tempranillo 100%

ABV: 14.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 12 Months

Type: French and

American

% wine oaked: 100

% new oak: 33

Product code: 3470

BODEGAS EMILIO MORO, EMILIO MORO, DO RIBERA DEL DUERO, SPAIN, 2018







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, founder of the estate. 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 with each vintage a part of them is immortalized in it. "It evokes the land where it comes from". Eschewing traditional notions of classification like crianza and reserva, the family were eager create wines with personality and individuality. Expressions true to their vineyards and their family's heritage. Creating reds from their cherished Tinto Fino, a prized clone of Tempranillo, and more recently crafting Godello wines from Bierzo - vibrant whites that are as exciting and lively as their labels suggest.

Viticulture

This wine, bearing the name of its creator, is the matriarch of the winery. Since the 1998 harvest the winery has produced this wine from some of the oldest vines in the vineyards, which was previously used forthe Crianzas and Reservas.

Winemaking

Fermentation takes place in stainless steel tanks at controlled temperatures, with subsequent ageing in new and old French and American oak barrels.

Tasting Note

Elegant and subtle, the low yields bring out the best in this variety. It's a powerful, balanced wine with exceptional elegance. The aromas of Tempranillo have been refined through the ageing process and it has notes of wood in the background and the personality of the variety and terroir. On the palate, it is a reflection of the nose, strong and powerful with mellow and refined tannins.

Food Matching

This is incredibly versatile and pairs with red and white meats..and perfect with Tapas