

# Bodegas Emilio Moro, La Revelía, DO Bierzo, Spain, 2022

## 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

Emilio Moro's viticulture methods are environmentally friendly, with no artificial irrigation, as they believe this can alter the characteristics of the harvest, and prefer that each year has its own personality. They have embraced technological advancements in farming, in alliance with Vodafone, 'Sensing for Farming' is a project based on using a network of sensors in their vineyards that, together with high-resolution, real-time satellite images, allow them to measure environmental factors such as humidity, temperature, ground conductivity and water absorption. The benefits are reduced water consumption, fertiliser and energy use, as well as the increase in production quality by allowing a more selective application of treatments, and a reduced environmental impact due to the reduced use of fertilisers.

## Winemaking

Fermented at controlled temperature in stainless steel with ageing on the lees for 8 months in new French oak barrels.

## Tasting Note

Straw yellow in colour, the bouquet is elegant and perfumed, with notes of white fruit in the foreground. The evolution in the glass brings out notes of dried flowers accompanied by the distinctive herbal nuances of fennel that add complexity and refinement to the whole. On the palate it is silky and balanced, with excellent acidity in harmony with the rest of the wine, a long finish and a very pleasant aftertaste.

## Food Matching

Fish, rice with mushrooms (*boletus edulis*), duck confit.



Product code: 4544

## Technical Details

### Varieties:

Godello 100%



**ABV:** 12.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 8 Months

**Type:** French

**% wine oaked:** 100

**% new oak:** 100

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