

Bodegas Emilio Moro, Malleolus de Sanchomartin, DO Ribera del Duero, Spain, 2019

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

One of the most sublime Tempranillo wines from Bodegas Emilio Moro. Named in honour of the Pago de Sanchomartin, a vineyard located in Pesquera de Duero, which was planted in 1944. It is a wine with lovely varietal vocation but with the personality of the limestone soils. It stands out for being a powerful, elegant and persistent wine.

Winemaking

The alcoholic fermentation and maceration took place in small stainless- steel tanks at a controlled temperature for 28 days, and after 30 days malolactic fermentation in stainless-steel tanks, the wine was subsequently aged in a new French oak barrel.

Tasting Note

Deep picota cherry red colour, on the nose it is extremely elegant and complex, typical of the combination of an excellently balanced plot with one of the most unique climates. In the glass the cherry fruit notes open up and the nuances typical of the greatest of Tempranillo grapes stand out. On the palate it is balanced, with personality and a pleasing taste and a long and persistent aftertaste.

Food Matching

This elegant Tempranillo works well with barbecued red meats and game.

Product code: 4918

Technical Details

Varieties:

Tempranillo 100%



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 3 x 75cl

Oak Ageing

Time: 18 Months

Type: French and American Oak

% wine oaked: 100

% new oak: 100

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