



# Bodegas Emilio Moro, Malleolus de Sanchomartin, DO Ribera del Duero, Spain, 2020

## 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 a great 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, After malolactic fermentation in stainless-steel tanks, they were subsequently aged in a new French oak barrel.

## Tasting Note

Very deep, intense cherry red colour. An elegant aroma full of character. The balance between ripe black fruit and notes of red fruit provides vivacity and finesse. It expresses subtle and complex tertiary notes soon after pouring, completing the full picture of an excellent wine. It is intense but balance on the palate, with good acidity and great length, with a long and very agreeable aftertaste.

## Food Matching

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



Product code: 4918

## Technical Details

### Varieties:

Tempranillo 100%



**ABV:** 15%

**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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