



# Bodegas Emilio Moro, Malleolus de Valderramiro, 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

This wine is named in honour of the Pago de Valderramiro, a plot of clay soils planted in 1924 with 4 generations of winemaking tradition dedicated to preserving the essence and personality of a vineyard that represents their history. The clay soils allow them to obtain the purest character of their Tinto Fino wine and all its power, structure and great intensity, giving all prominence to the terroir.

## Winemaking

The alcoholic fermentation took place in small stainless steel tanks at a controlled temperature for 26 days, and then 30 days malolactic fermentation in stainless-steel tanks. The wine was aged in new French oak barrels.

## Tasting Note

Deep garnet red colour, on the nose it is incredibly intense and the potential of the wine is so evident. On the palate it is powerful, full-bodied and balanced, warm and very pleasant, with a long and very persistent ending.

## Food Matching

The powerful flavours of the wine work well with roasted meats and rich game dishes.



Product code: 4917

### Technical Details

#### Varieties:

Tempranillo 100%



**ABV:** 15.5%

**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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