



Bodegas Emilio Moro, Malleolus de Valderramiro, DO Ribera del Duero, Spain, 2021

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 our history. The clay soils allow us to obtain the purest character of our 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 the malolactic fermentation in American and French oak barrels. The wine was aged in American and French oak barrels.

TASTING NOTE

Deep garnet colour. When the glass is still, the bouquet carries notes of black liquorice fruit seasoned with sweet spices such as cocoa and vanilla, while when the glass is swirled, it becomes a very expressive wine redolent of the Tempranillo varieties with an interesting balance of maturity typical of the 2021 vintage. The palate is sweet and very tasty, with a well-defined and balanced structure, giving the finish a unique length and warmth.

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%

Features:

Vegetarian

Vegan

Producer works organically

ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 3 x 75cl

Oak Ageing

Time: Up to 18 Months

Type: French and American Oak

% wine oaked: 100

% new oak: 100

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