



Product code: 3519

BODEGAS EMILIO MORO, MALLEOLUS, DO RIBERA DEL DUERO, SPAIN, 2018



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

The word "Malleolus" comes from Latin and means majuelo (hawthorn), which is the way the locals refer to the vineyards in Pesquera de Duero. To produce this wine, they have chosen grapes from old majuelos, trained as bushes and on trellising.

Winemaking

Macerated on the skins for 18 days. Following malolactic fermentation in stainless steel vats, it is aged in 1 and 2 year old 500l French oak barrels.

Tasting Note

Very deep, intense cherry red in colour, a result of a low yield. It has a dense, ripe aroma, an intense wine with plenty of personality. The balance between ripeness and freshness is excellent, and its months of ageing in 500-litre barrels has given it plenty of complexity. It is powerful and structured in the mouth, with good balance and a long, persistent finish.

Food Matching

This intense wine is perfect with red meat with richly flavoured sauces.

Technical Details

Varieties:

Tempranillo 100%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 14 Months

Type: 500 Litre French Oak Barrels

% wine oaked: 100

% new oak: None