

Bodegas Emilio Moro, Polvorete, DO Bierzo, Spain, 2023

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 vineyards are based between Ponferrada and Molinaseca areas in the best locations of the DO and benefit from the variety of micro terroirs of El Bierzo.

Winemaking

Fermented at a controlled temperature in stainless-steel tanks.

Tasting Note

Pale straw-yellow in colour, the bouquet is clean and expressive with marked notes of ripe white fruit typical of the variety and citrus nuances that lend freshness. This wine stands out on the palate. It has an excellent balance between acidity and creaminess, making it an easy drinking wine that is rich and full-bodied.

Food Matching

The acidity in this wine works well with a simple salad, fish and sea food.



Product code: 3528

Technical Details

Varieties:

Godello 100%



ABV: 13.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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