

EMILIO MORO

2017

HISTORY

This wine, bearing the name of its creator, is the alma mater of the winery. Since the 1998 harvest the winery reffers to this wine which is made from middle-age vineyards, although Emilio Moro was previously used for crianzas and reservas.

HARVEST CHARACTERISTICS

Exceptional and unique vintage. Due to the frosts of 2017, the harvest only produced 50% of the total possible production of the vineyard. The result was a vintage that achieved maximum quality from the grape. This vintage has very high quality expectations.

WINEMAKING PROCESS

Produced from grapes from middle-age vineyards. Fermentation takes place in stainless steel tanks at controlled temperatures, with subsequent ageing in French and American oak barrels.

TASTING NOTES

Elegant and subtle with a low production volume which has brought out the best essences of the grape. It's a powerful and balanced wine with exceptional elegance. The aromas of Tempranillo have been refined through the ageing process and it has notes of wood in the background and the personality of the variety. In the palate, it is a reflection of the nose: strong and powerful with mellow and refined tannins.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Clay-limestone-rocky

Location: Pesquera de Duero

Orientation: Southwest

Malolactic F: 30 days in stainless steel

Variety: 100% Tempranillo (Tinto Fino)

Ageing: French and american oak

	2010	2011	2012	2013	2014	2015	2016	2017
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		92			90		90-91	90
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Wine Spectator

					90	90		
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WINEENTHUSIAST

90	92	91			90		92	
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WineSpirits

91					91		90	
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vinous

	91	91	90					
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GUIAPENIN

93	90							
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Ciña Proensa

>vinos

90	90		90	90	90			91
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						91	92	
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