

FINCA RESALSO 2016

"The expression of our youngest vineyards"



EMILIO MORO
BODEGAS

VARIETY

100% TINTO FINO

PRODUCTION

1,495,000 bottles of 75 cl.

CHARACTERISTICS OF THE 2016 HARVEST

Fresh spring temperatures combined with abundant rainfall, slightly delayed budding. These rains had a great impact on the rest of the vegetative cycle of the vine. Summer temperatures were slightly higher than usual, but rainfall was consistent with the past years. September was especially dry. Water reserves accumulated during winter and spring were enough to maintain the optimum performance of the vines. The result: An abundant harvest, balanced and with great maturity.

HISTORY

Finca Resalso is the name of a historic vineyard planted in 1932, the year Emilio Moro was born. This wine, made with the grapes of our youngest vines (5 – 12 years) bears its name.

TASTING NOTES

Red ripe cherry color with violaceous hues. Intense on the nose, typical aromas of the Tinto Fino can be perceived, such as mature black fruits, blackberry and currant. The subtle oak notes appear in the background. On the mouth it's intense with lively tannins, but mature enough to leave a gentle and mellow sensation on the mouth. This wine is balanced and has a persistent acidity.

ELABORATION PROCESS

Four months in French oak barrel.



2009 2010 2011 2012 2013 2014 2015

	88				88	88
Wine Spectator	89					
WINE ENTHUSIAST			87	87		
Wine & Spirits	88		88	92		
vinous	90	89	90+	91	89	90
Decanter						
GUÍAPENÍN			90	90	91	
Guía Prnensa						
>vinos	88		88	88	89	

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moderación en el consumo responsable

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