

MALLEOLUS 2014

"High expression of the Tinto Fino variety"



EMILIO MORO
BODEGAS

VARIETY

100% TINTO FINO

PRODUCTION

65,000 bottles of 0.75 l.

DETAILS OF THE 2014 HARVEST

An extraordinary year, with a very rainy winter and a spring marked by high temperatures, favoring the vegetative growth of the vines. During the summer the temperature was slightly above average and rainfall was low, but thanks to the cool nights the vines did not suffer stress, which greatly favored a complete aromatic and polyphenolic maturity. The benevolent climate gave way to an early harvest which prevented the October rains from damaging the health of the grapes.

HISTORY

The word "Malleolus" comes from the Latin word "majuelo" (small vineyard), a way of referring to the vineyards in Pesquera de Duero. To produce this wine we selected grapes from vines of between 25 and 75 years old, trained both in bush and trellis form.

TASTING NOTES

Malleolus 2014 stands out from the very first moment by its intense color. In the nose it is also intense, opulent and fragrant. It emphasizes a base of varietals enriched with nuances of noble wood, balsamic and spices. In the mouth it is powerful, silky and enveloping, of very long and persistent aftertaste.

ELABORATION PROCESS

The wine macerated for 18 days with the skins and was aged for 18 months in Allier French oak barrels before being bottled.



2007 2008 2009 2010 2011 2014

	2007	2008	2009	2010	2011	2014
 Revista de Vinos	92	92	92	92	92	93
 Wine Spectator	92		90		90	
 WINE ENTHUSIAST	91	90	90	94	94	
 Wine & Spirits				91		
 vinous	92	92	92		92	
 Decanter			SV		90	
 GUÍAPEÑÍN	92	93	93	93		
 Guía Proensa	92	92	90	91		
 >vinos			90	94	92	

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