

FINCA RESALSO

2019

HISTORY

Finca Resalso is the name of an historic vineyard that was planted in 1932, the year Emilio Moro was born. This is the name we have given to our young wine, which is made from grapes from our young vineyards.

CHARACTERISTICS OF THE HARVEST

The 2019 vegetative cycle was preceded by the April rains. However, from the middle of spring until the end of summer, the year was characterised by scarce rains and temperatures higher than expected. The harvest began after a few rainy days, which helped to balance the grapes' composition and resulted in a year of extraordinary quality and optimal health.

WINEMAKING PROCESS

The wine macerates with its own skins for 12 days, so later the malolactic fermentation is made for 30 days in stainless steel deposits. Finally, it is aged in French oaks barrels.

TASTING NOTES

Deep cherry red in colour with a violet rim. It is honest, intense and very expressive on the nose. The primary aromas of Tempranillo, such as blackberry and blackcurrant, stand out. It is well-structured in the mouth with mellow tannins and well-balanced acidity.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Clay-Chalky-Stony

Location: Pesquera de Duero

Orientation: Southwest

Malolactic F.: 30 days in stainless steel deposits

Variety: 100 % Tempranillo (Tinto Fino)

Ageing: French oak barrels



	2010	2011	2012	2013	2014	2015	2016	2017	2018
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Wine Spectator



Wine & Spirits

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	89	90	91	89	90		91		
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