

MALLEOLUS

2018

HISTORY

The word "Malleolus" comes from Latin and means majuelo, which is the way the locals refer to the vineyards in Pesquera de Duero. To produce this wine, we have chosen grapes from old majuelos, trained as bushes and on trellising.

CHARACTERISTICS OF THE HARVEST

The 2018 vegetative cycle began with an extraordinarily rainy April and May, which caused a slight delay in budding. The rainfall sat below the historical levels during the summer months, which helped to balance the vegetative cycle of the vines. The temperatures were very close to normal for the region, except during the last stage of ripening when they were above average, bringing optimal ripeness levels and great balance in the grapes.

WINEMAKING PROCESS

This wine is produced with grapes of the variety Tinto Fino 100%, and has macerated with its own skins for 18 days. Following malolactic fermentation in stainless steel vats, it is aged in French oak barrels.

TASTING NOTES

Very deep, intense cherry red in colour. It is expressive and elegant on the nose with an outstanding aromatic intensity based on the Tempranillo variety, the spices and the torrefacto notes from its passage through French oak, bringing richness, volume and complexity to the whole. It is broad and meaty in the mouth with polished tannins and a long and persistent aftertaste.

TECHNICAL DETAILS

Appellation: Ribera del Duero

Soil: Calcareous-clay-stony




Location: Pesquera de Duero

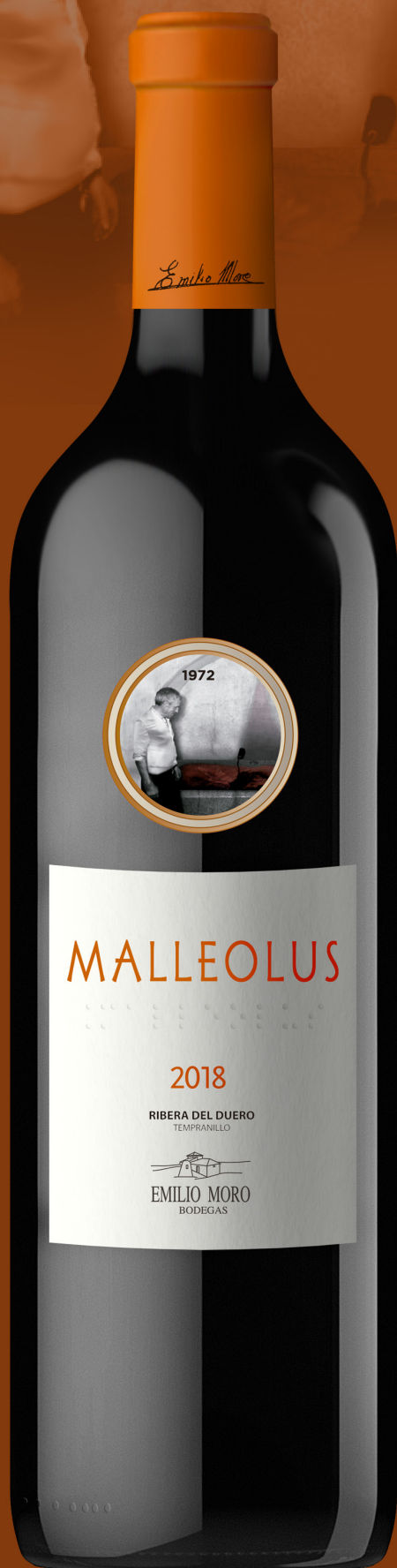
Orientation: Southwest

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
	92	93			93	91-92	93	93
Wine Spectator		90				93	93	
	94	94				91	92	
Wine & Spirits	91							
vincus		92						
	93					94		
Guía Proensa	91	92					92	
	94	92		93		93		
JAMES SUCKLING.COM						93		
JEB DUNNUCK								94



BODEGAS EMILIO MORO

Ctra. Peñafiel-Valoria, S/N, 47315
Pesquera de Duero, Valladolid

Phone: +34 983 87 84 00 · Fax: +34 983 87 01 95

Email: bodega@emiliomoro.com · www.emiliomoro.com



EMILIO MORO
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