



# LA FELISA 2020

## STORY

Felisa has been the linchpin of the Moro family and now her children want to honour her. La Felisa is the brand's first wine that is environmentally friendly and free from added sulphites. It is created with grapes from medium-age vineyards.

## CHARACTERISTICS OF THE HARVEST

The weather in 2020 was marked by a slight rise in the average temperature which, together with the abundant rainfall in spring, allowed the vines to develop well. The harvest was accompanied by rainfall that did not affect the quality of the grapes obtained, which will be used to make wines of high quality, aromatic expression and intensity.

## WINEMAKING PROCESS

Made using organic grapes that are free from sulphites, which are fermented at a controlled temperature, macerated for 15 days with their skin and then aged in French oak barrels with a capacity between 225 l and 500 l.

## TASTING NOTES

A deep, dark cherry red colour with a noticeable purple rim in spite of ageing in the barrel. Expressive on the nose, recalling recently fermented grapes. The primary notes and black and red fruit typical of the variety stand out. In the mouth it is intense and almost rustic, but with a smooth and amiable passage thanks to the high quality raw material and optimal ripeness.

## TECHNICAL DETAILS

**Appellation:** Ribera del Duero

**Soil:** Clay loam

**Location:** Pesquera de Duero







**Orientation:** South-west

**Malolactic F:** 30 days in stainless steel deposits

**Variety:** Tempranillo

**Ageing:** French oak barrels

## RECOGNITIONS

	2016	2017	2018	2019
				
Wine Spectator	92	90		
				
Wine & Spirits				
vinous	92			
		92	92	93
				
				
JAMES SICKLING.COM		91		
				93



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